

* Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment. A gratuity of 20% will be applied to all tables of 5 or more.

appetizers

prime steakhouse meatballs 14 / 18
prime beef + pork - family recipe

crispy shrimp 28
sweet thai chili - garlic aioli

hawaiian poke* 39
ahi or salmon - cucumber - thai chili - togarashi sauce

fresh burrata 27
tomato jam - smoked sea salt - pickled onion

sautéed shrimp vince 31
chardonnay - garlic butter - parmesan herb toast

braised pork belly 21
local honey - sweet thai chili - sautéed spinach

lobster rolls 38
maine lobster - butter poached - grilled new england roll

wagyu beef tartare* 38
deviled egg mousse - grilled soft bread

blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt

king crab + avocado stack 39
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato

rhode island calamari & shrimp 24
cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 21
deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 48
crispy - chesapeake bay seasoning - green chili aioli

salads

roasted beet GF 15
ruby + golden beets - goat cheese - pistachios

chopped napa GF 16
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge GF 17
baby iceberg head - stella blue cheese
bacon lardon - heirloom cherry tomato

48 caesar with warm poached egg 17
romaine - poached farm fresh egg - warm croutons

superfood GF 16
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

heirloom tomato GF 17
champagne vinaigrette - feta crumbles - micro arugula - sea salt

boursin cheese whipped potatoes GF 14
yukon + russets - classic fine herb garlic boursin - sweet cream

chef heather king's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella

whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

kennebec fries 15
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk

raw bar

fresh seafood tower
your choice of our chef's selection of fresh shellfish items from our raw bar including:

maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

colossal shrimp cocktail GF 11 each
house-made cocktail sauce - atomic horseradish

chef's daily selection of fresh oysters* GF mp
east coast + west coast - champagne mignonette

iced alaskan king crab legs GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard



featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small

ny strip* GF	12oz	59
petite filet mignon* GF	8oz	62
bone-in filet mignon* GF	12oz	76
steak farina* our bone-in filet with an egg	12oz	77
westholme australian wagyu filet* GF	8oz limited availability	mp
A5 kobe wine fed* GF hikami farm	3oz available in 3oz portions	120

regular

ny strip* GF	16oz	73
filet mignon* GF	12oz	76
bone-in kc strip* GF	18oz	77
bone-in ribeye* GF	22oz	79
bone-in filet mignon* GF	18oz	89
45 day dry aged bone-in ribeye* GF	22oz	99
westholme australian wagyu filet* GF	12oz limited availability	mp

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 23
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 54

sides matter

shells + cheese 17
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

sautéed sweet corn GF 14
cilantro - chopped parsley

broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan

loaded baked potato GF 15
wisconsin cheddar - bacon lardon - chives - sour cream

caviar

pure osetra sturgeon
our caviar is sustainably and ethically raised in poland & italy

sasanian siberian osetra 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments

sasanian royal osetra 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments

sasanian imperial osetra 350
large golden pearl - buttery, salty - hazelnut
fresh blinis - traditional accompaniments



our fresh seafood

Ocean 48's fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 46
braised GF or spiedini - scottish coast

new bedford sea scallops* GF 57
lemon butter - sea salt - chardonnay

maryland style lump crab cakes 56
jumbo lump crab - old bay seasoning - buttered breadcrumbs

ahi fillet* 58
chili aioli - togarashi - signature spice rub

chilean sea bass 62
braised GF or spiedini - chardonnay - sea salt - cracked pepper

whole jumbo alaskan king crab legs GF mp
split - drawn butter

twin lobster tails GF mp
broiled - drawn butter - paprika

enhancements

fresh chopped herbs + tomatoes + evoo GF 6
chardonnay butter with shallots + fresh mint GF 6
black truffle sautéed maine lobster GF 54
crab cake "oscar" 23

more than steak

prime steakhouse meatloaf 48
ribeye - filet mignon - pork - black truffle green peppercorn

bone-in iberico pork chops* GF 57
double cut - heritage breed southern spain

bone-in veal chop* GF 76
broiled - northern midwest farms

australian heritage whole rack of lamb* GF mp
all natural - ranch raised

sugar snap peas GF 13
sautéed - olive oil - sea salt - cracked pepper

creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed mushrooms GF 17
seasonal variety - garlic - parsley - thyme

king crab + shrimp + shells + cheese 48
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized