

# appetizers

- prime steakhouse meatballs 14 / 18  
prime beef + pork - family recipe
- blistered shishito peppers 14  
smoked lemon essence - roasted garlic - sea salt
- yellowtail hamachi\* 34  
crispy shallot - yuzu ponzu - chive - heart of palm
- crispy shrimp 28  
sweet thai chili - garlic aioli
- fresh burrata 27  
tomato jam - smoked sea salt - pickled onion
- torched scallops 46  
yuzu ponzu - truffle crème - siberian osetra caviar
- new england lobster rolls 38  
maine lobster - butter poached - grilled new england roll
- braised pork belly 21  
local honey - sweet thai chili - sautéed spinach
- heirloom tomato & king crab GF 46  
fresh avocado - basil purée
- rhode island calamari & shrimp 24  
cherry peppers - buttermilk - seasoned flour
- maine lobster escargot 34  
chick lobster - truffle mornay sauce - caviar
- crispy shrimp deviled eggs 21  
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 48  
crispy - chesapeake bay seasoning - green chili aioli
- wagyu beef tartare\* 38  
deviled egg mousse - grilled soft bread

# 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 18  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg\* 18  
romaine - poached farm fresh egg - warm croutons
- superfood GF 17  
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
- loaded baked potato GF 16  
wisconsin cheddar - bacon lardon - chives - sour cream
- chef daniel's au gratin potatoes GF 21  
caramelized onion - gouda - mozzarella
- truffled & salted crispy fries 15  
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk

# raw bar

- fresh seafood tower  
your choice 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
grass fed 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
australian tajima wagyu* 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
kosher bone-in ribeye* GF	22oz limited availability	125
australian tajima wagyu* 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
- whipped praline sweet potato 16  
madagascar vanilla bean - mascarpone  
candied pecans - streusel crisp
- crispy hasselback potato 17  
smoked sea salt - truffle butter - chive cream cheese sauce

# caviar

- pure osetra sturgeon  
our caviar is sustainably and  
ethically raised in poland & italy
- caviar cones 75 / 150  
2 pcs or 4 pcs - siberian osetra  
horseradish crème fraîche - gold leaf
- 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 59  
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes\* 56  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- chilean sea bass\* GF 62  
braised GF or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs GF mp  
drawn butter - shell split
- north atlantic 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

- 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

- creamed spinach 16  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms GF 17  
seasonal variety - garlic - parsley - thyme
- broccoli, spinach or asparagus GF 16  
sautéed - sea salt - shaved parmesan
- king crab + shrimp + shells + cheese 48  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized

\*Consuming raw or undercooked meat, shellfish, poultry, fish or 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 contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

