

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.
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 checks.

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
- wagyu beef tartare* 38
deviled egg mousse - grilled soft bread
- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- new england lobster roll 38
maine lobster - butter poached - grilled new england roll
- 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 52
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 18
baby iceberg head - stella blue cheese
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



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 | regular |
|--|--------------------------|---------------------------|
| ny strip* GF | 12oz | 16oz |
| petite filet mignon* GF | 8oz | 12oz |
| bone-in filet mignon* GF | 12oz | 18oz |
| steak farina* our bone-in filet with an egg | 12oz | 22oz |
| westholme australian wagyu filet* GF | 8oz limited availability | 12oz limited availability |
| ny strip* GF | | 46oz |
| filet mignon* GF | | |
| bone-in kc strip* GF | | |
| bone-in ribeye* GF | | |
| bone-in filet mignon* GF | | |
| 45 day dry aged bone-in ribeye* GF | | |
| westholme australian wagyu filet* GF | | |
| bone-in wagyu tomahawk* GF snake river farms | | |

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

- boursin cheese whipped potatoes GF 14
yukon + russets - classic fine herb garlic boursin - sweet cream
- whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- chef reid's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella
- asparagus fries 17
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- truffled & salted crispy fries 15
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk
- shells & cheese 17
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan
- sugar snap peas GF 13
sautéed - olive oil - sea salt - cracked pepper
- corn crème brûlée 18
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 17
sea salt - bacon lardon - get these!
- double baked truffle potato 31
shaved black truffle - fontina + gouda + boursin cheeses
- 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 pearls - 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
- roasted branzino fillet 59
charred lemon - chardonnay reduction
- 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
- 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 + tomato + 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
- king crab + shrimp + shells + cheese 48
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- sautéed sweet corn GF 14
cilantro - chopped parsley
- creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed kennett square mushrooms GF 19
seasonal variety - garlic - parsley - thyme