

*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 6 or more.

appetizers

- prime steakhouse meatballs 15/19
prime beef + pork - family recipe
- blistered shishito peppers 15
smoked lemon essence - roasted garlic - sea salt
- crispy shrimp 29
sweet thai chili - garlic aioli
- fresh burrata 28
tomato jam - smoked sea salt - pickled onion
- yellowtail hamachi* 38
crispy shallot - yuzu ponzu - chive - heart of palm
- 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 23
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare* 41
deviled egg mousse - grilled soft bread
- heirloom tomato & king crab GF 48
fresh avocado - basil purée
- rhode island calamari & shrimp 25
cherry peppers - buttermilk - seasoned flour
- maine lobster escargot 36
chick lobster - truffle mornay sauce - caviar
- crispy shrimp deviled eggs 22
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 17
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 18
baby iceberg head - stella blue cheese CA
bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg* 19
romaine - poached farm fresh egg - warm croutons
- superfood GF 18
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato GF 18
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- boursin cheese whipped potatoes GF 15
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato GF 15
wisconsin cheddar - bacon lardon - chives - sour cream
- chef eddie's au gratin potatoes GF 23
caramelized onion - gouda - mozzarella
- crispy hasselback potato 18
smoked sea salt - truffle butter - chive cream cheese sauce



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 12 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	62
grass fed ny strip* GF	12oz	62
petite filet mignon* GF	8oz	64
bone-in filet mignon* GF	12oz	78
steak farina* our bone-in filet with an egg	12oz	79
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	75
filet mignon* GF	12oz	78
bone-in kc strip* GF	18oz	79
bone-in ribeye* GF	22oz	81
bone-in filet mignon* GF	18oz	92
45 day dry aged bone-in ribeye* GF	22oz	99
kosher bone-in ribeye* GF rabbi's daughter	22oz limited availability	125
australian tajima wagyu* GF	12oz limited availability	mp
bone-in wagyu tomahawk* GF snake river farms	46oz	285

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 24
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 56

sides matter

- truffled & salted crispy fries 16
maldon seasalt - white truffle oil - shaved parmesan
local goat cheese buttermilk
- king crab + shrimp + shells + cheese 49
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- whipped praline sweet potato 17
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- corn crème brûlée 19
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 18
sea salt - bacon lardon - get these!
- broccoli, spinach or asparagus GF 17
sautéed - sea salt - shaved parmesan
- creamed spinach 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream



our fresh seafood

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

- shetland island salmon* 48
braised GF or spiedini - scottish coast
- new bedford sea scallops* GF 59
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes* 58
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- chilean sea bass* GF 64
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 + tomato + evoo GF 6
chardonnay butter with shallots + fresh mint GF 6
black truffle sautéed maine lobster GF 56
crab cake "oscar" 24

more than steak

- bone-in iberico pork chops* GF 59
double cut - heritage breed southern spain
- bone-in veal chop* GF 79
broiled - northern midwest farms
- australian heritage whole rack of lamb* GF mp
all natural - ranch raised
- shells + cheese 17
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- sautéed sweet corn GF 15
cilantro - chopped parsley
- blistered shishito peppers 15
smoked lemon essence - roasted garlic - sea salt
- sautéed wild mushrooms GF 18
seasonal variety - garlic - parsley - thyme