

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 15 / 19  
 prime beef + pork - family recipe

crispy shrimp 29  
 sweet thai chili - garlic aioli

pacific yellowtail hamachi\* 38  
 crispy shallot - yuzu ponzu - chive + truffle oil - heart of palm

fresh burrata 28  
 tomato jam - smoked sea salt - pickled onion

sautéed shrimp vince 45  
 chardonnay - garlic butter - parmesan herb toast

braised pork belly 23  
 local honey - sweet thai chili - sautéed spinach

wagyu beef tartare\* 41  
 deviled egg mousse - grilled soft bread

chef's cut hanging bacon 29  
 truffle honey - togarashi - minnesota farms

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

king crab + avocado stack 41  
 yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato

torched scallops\* 46  
 yuzu ponzu - truffle crème - siberian osetra caviar

rhode island calamari & shrimp 25  
 cherry peppers - buttermilk - seasoned flour

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  
 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 reid's au gratin potatoes GF 23  
 caramelized onion - gouda - mozzarella

whipped praline sweet potato 17  
 madagascar vanilla bean - mascarpone  
 candied pecans - streusel crisp

## 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 12 each  
 house-made cocktail sauce - atomic horseradish

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

iced norwegian 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  |
| petite filet mignon* GF                     | 8oz                           | 64  |
| bone-in filet mignon* GF                    | 12oz                          | 78  |
| steak farina* our bone-in filet with an egg | 12oz                          | 79  |
| 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                      | 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  |
| westholme australian wagyu filet* 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

### shells & cheese 17

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

### double baked truffle potato 33

shaved black truffle - fontina + gouda + boursin cheeses

### asparagus fries 18

vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

### truffled & salted crispy fries 16

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

### 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

### king crab + shrimp + shells + cheese 49

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

## 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 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\* 48  
 braised GF or spiedini - scottish coast

roasted branzino fillet 59  
 charred lemon - chardonnay reduction

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\* 64  
 braised GF or spiedini - chardonnay - sea salt - cracked pepper

whole jumbo norwegian 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 56  
 crab cake "oscar" 24

## more than steak

prime steakhouse meatloaf 49  
 ribeye - filet mignon - pork - black truffle green peppercorn

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

blistered shishito peppers 15  
 smoked lemon essence - roasted garlic - sea salt

sautéed sweet corn GF 15  
 cilantro - chopped parsley

fire roasted cauliflower GF 19  
 caramelized - smoked basil aioli - aged pecorino

sautéed kennett square mushrooms GF 20  
 seasonal variety - garlic - parsley - thyme

creamed spinach 17  
 chopped spinach - smoked garlic - artichoke hearts - sweet cream