

* 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 15 / 19
prime beef + pork - family recipe
- chef's cut hanging bacon 29
truffle honey - togarashi - minnesota farms
- 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
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- torched scallops + caviar* 38
yuzu ponzu - truffle crème - siberian osetra caviar
- 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
- blistered shishito peppers 15
smoked lemon essence - roasted garlic - sea salt
- king crab + avocado stack 41
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- 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
- chef heather king's au gratin potatoes GF 23
caramelized onion - gouda - mozzarella
- whipped praline sweet potato 17
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- kennebec fries 16
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 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
- sautéed sweet corn GF 15
cilantro - chopped parsley
- broccoli, spinach or asparagus GF 17
sautéed - sea salt - shaved parmesan
- loaded baked potato GF 15
wisconsin cheddar - bacon lardon - chives - sour cream

- corn crème brûlée 19
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 18
sea salt - bacon lardon - get these!
- double baked truffle potato 33
shaved black truffle - fontina + gouda + boursin cheeses
- asparagus fries 18
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

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* 48
braised GF or spiedini - scottish coast
- wild caught hokkaido island sea scallops* GF 59
chardonnay lemon butter - sea salt
- maryland style lump crab cakes 58
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- ahi fillet* 59
chili aioli - togarashi - signature spice rub
- 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 + tomatoes + 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 76
broiled - northern midwest farms

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

- sugar snap peas GF 14
sautéed - olive oil - sea salt - cracked pepper
- creamed spinach 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed mushrooms GF 18
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 19
caramelized - smoked basil aioli - aged pecorino
- king crab + shrimp + shells + cheese 49
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized