

# appetizers

- fried deviled eggs 9 / 13  
panko - farm fresh egg - sriracha aioli
- prime steakhouse meatballs 12 / 16  
prime beef + pork - family recipe
- crispy shrimp 18 / 26  
sweet thai chili - garlic aioli
- fresh burrata 26  
tomato jam - smoked sea salt - pickled onion
- sautéed shrimp 28  
chardonnay - garlic - butter - paprika
- braised pork belly <sup>GF</sup> 18  
local honey - sweet thai chili - sautéed spinach
- shishito peppers <sup>GF</sup> 11  
smoked sea salt - olive oil - shaved parmesan
- rhode island calamari & shrimp 22  
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 19  
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 44  
crispy - chesapeake bay seasoning - green chili aioli

# salads

- roasted beet <sup>GF</sup> 14  
ruby + golden beets - goat cheese - pistachios
- chopped <sup>GF</sup> 15  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan
- steak knife BLT wedge <sup>GF</sup> 16  
baby iceberg head - shaft's blue cheese (CA)  
crispy bacon - grape tomato
- 48 caesar with warm poached egg\* 16  
romaine - poached farm fresh egg - warm croutons
- superfood <sup>GF</sup> 16  
baby arugula + kale - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing
- heirloom tomato <sup>GF</sup> 17  
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- whipped potatoes <sup>GF</sup> 11  
yukon gold potatoes - sweet cream - butter - sea salt
- loaded baked potato <sup>GF</sup> 14  
wisconsin cheddar - bacon - chives - sour cream
- chef donovan's au gratin potatoes <sup>GF</sup> 19  
caramelized onion - gouda - mozzarella
- double baked truffle potato <sup>GF</sup> 26  
shaved black truffle - fontina + gouda cheeses - awesome!
- crispy hasselback potato <sup>GF</sup> 15  
smoked sea salt - truffle butter - chive cream cheese sauce

# raw bar

## fresh seafood tower

your choice of our chef's selection of fresh shellfish items from our raw bar including:

- iced alaskan king crab legs <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- colossal shrimp cocktail <sup>GF</sup> 10 (each)  
house-made cocktail sauce - atomic horseradish
- king crab + avocado stack 34  
yuzu emulsion - crispy shallots - wonton - grape tomato
- maine lobster cocktail <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- chef's daily selection of fresh oysters\* <sup>GF</sup> mp  
east coast - champagne mignonette
- hawaiian poke\* 34  
ahi or salmon - cucumber - thai chili - togarashi sauce



## featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher



- |   |                              |    |
|---|------------------------------|----|
|   | small                        |    |
| ny strip* <sup>GF</sup>                         | (12oz)                       | 54 |
| grass fed ny strip* <sup>GF</sup>               | (12oz)                       | 54 |
| petite filet mignon* <sup>GF</sup>              | (8oz)                        | 57 |
| bone-in filet mignon* <sup>GF</sup>             | (12oz)                       | 72 |
| steak farina* (our bone-in filet with an egg)   | (12oz)                       | 73 |
| westholme australian wagyu filet* <sup>GF</sup> | (8oz) (limited availability) | mp |

- |   |                               |    |
|---|-------------------------------|----|
|   | regular                       |    |
| ny strip* <sup>GF</sup>                         | (16oz)                        | 67 |
| filet mignon* <sup>GF</sup>                     | (12oz)                        | 68 |
| bone-in kc strip* <sup>GF</sup>                 | (18oz)                        | 69 |
| bone-in ribeye* <sup>GF</sup>                   | (22oz)                        | 73 |
| bone-in filet mignon* <sup>GF</sup>             | (18oz)                        | 84 |
| 45 day dry aged bone-in ribeye* <sup>GF</sup>   | (22oz)                        | 89 |
| westholme australian wagyu filet* <sup>GF</sup> | (12oz) (limited availability) | mp |

## on top

- sautéed blue cheese <sup>GF</sup> 6 - black truffle green peppercorn 4 - truffle butter <sup>GF</sup> 8 - crab cake "oscar" 19
- chef style burrata <sup>GF</sup> 8 - crispy shrimp 10 - foie gras\* <sup>GF</sup> 18 - black truffle sautéed maine lobster <sup>GF</sup> 46

# sides matter

- truffled & salted crispy fries <sup>GF</sup> 11  
maldon seasalt - white truffle oil - shaved parmesan
- alaskan king crab & rock shrimp mac & cheese 44  
provel - romano - parmesan - "a touch of Velveeta" - herb butter
- creamy mac & cheese 14  
provel - romano - parmesan - mozzarella - "a touch of Velveeta"
- praline sweet potato 14  
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp
- sautéed sweet corn <sup>GF</sup> 11  
cilantro - chopped parsley
- corn crème brûlée 15  
sweet corn - cream - turbinado sugar
- asparagus fries 16  
vanilla tempura - sea salt - cracked black pepper  
tomato hollandaise
- sugar snap peas <sup>GF</sup> 11  
sautéed - olive oil - sea salt - cracked pepper



## our fresh seafood

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

- shetland island salmon\* 42  
braised <sup>GF</sup> or spiedini - scottish coast
- new bedford sea scallops\* <sup>GF</sup> 49  
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes\* 49  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- ahi fillet\* 53  
sashimi grade - seared - pepper rub - soy - wasabi
- chilean sea bass\* 54  
braised <sup>GF</sup> or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs <sup>GF</sup> mp  
split - drawn butter
- twin lobster tails <sup>GF</sup> mp  
broiled - drawn butter - paprika
- on top
- fresh chopped tomato herb gremolata <sup>GF</sup> 5
- chardonnay butter with shallots + fresh mint <sup>GF</sup> 4
- black truffle sautéed maine lobster <sup>GF</sup> 46
- crab cake "oscar" 19

# more than steak

- prime steakhouse meatloaf 42  
ribeye - filet mignon - pork - black truffle green peppercorn
- tomahawk berkshire pork chops\* <sup>GF</sup> 49  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce
- australian heritage whole rack of lamb\* <sup>GF</sup> (limited availability) mp  
all natural - ranch raised
- bone-in veal chop\* <sup>GF</sup> 68  
broiled - markham farms

- shishito peppers <sup>GF</sup> 11  
smoked sea salt - olive oil - shaved parmesan
- creamed spinach 15  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms <sup>GF</sup> 16  
seasonal variety - garlic - parsley - thyme
- roasted brussels sprouts <sup>GF</sup> 15  
sea salt - hardwood smoked bacon - get these!
- broccoli, spinach or asparagus <sup>GF</sup> 15  
sautéed - olive oil - sea salt - shaved parmesan

\*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. Parties of 6 or more will include an 18% gratuity.  
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.