

* This item may be cooked to order. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your 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. Parties of 5 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.

appetizers

- prime steakhouse meatballs 12 / 16
prime beef + pork - family recipe
- crispy shrimp 18 / 26
sweet thai chili - garlic aioli
- fresh burrata 24
tomato jam - smoked sea salt - pickled onion
- sautéed shrimp vince 28
chardonnay - garlic butter - parmesan herb toast
- braised pork belly ^{GF} 16
local honey - sweet thai chili - sautéed spinach
- lobster rolls 34
maine lobster - butter poached - grilled new england roll
- fried deviled eggs 8 / 12
panko - farm fresh egg - sriracha aioli
- wagyu beef tartare* 34
deviled egg mousse - grilled soft bread
- shishito peppers ^{GF} 10
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 ^{GF} 14
ruby + golden beets - goat cheese - pistachios
- chopped ^{GF} 14
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan
- steak knife BLT wedge ^{GF} 16
baby iceberg head - stella blue cheese
crispy bacon - grape tomato
- 48 caesar with warm poached egg 16
romaine - poached farm fresh egg - warm croutons
- superfood ^{GF} 14
baby arugula + kale - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato ^{GF} 15
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- whipped potatoes ^{GF} 9
yukon gold potatoes - sweet cream - butter - sea salt
- chef heather king's au gratin potatoes ^{GF} 19
caramelized onion - gouda - mozzarella
- praline sweet potato 14
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp
- asparagus fries 15
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise



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 ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

colossal shrimp cocktail ^{GF} 10 (each)
house-made cocktail sauce - atomic horseradish

king crab + avocado stack 34
yuzu emulsion - crispy shallots - wonton - grape tomato

maine lobster cocktail ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

chef's daily selection of fresh oysters* ^{GF} mp
east coast + west 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* ^{GF}	(12oz)	53
petite filet mignon* ^{GF}	(8oz)	54
bone-in filet mignon* ^{GF}	(12oz)	68
steak farina* (our bone-in filet with an egg)	(12oz)	69
westholme australian wagyu filet* ^{GF}	(8oz) (limited availability)	mp

regular

ny strip* ^{GF}	(16oz)	65
filet mignon* ^{GF}	(12oz)	65
bone-in kc strip* ^{GF}	(18oz)	69
bone-in ribeye* ^{GF}	(22oz)	73
bone-in filet mignon* ^{GF}	(18oz)	79
45 day dry aged bone-in ribeye* ^{GF}	(22oz)	89
westholme australian wagyu filet* ^{GF}	(12oz) (limited availability)	mp

on top

sautéed blue cheese ^{GF} 6 - black truffle green peppercorn 4 - truffle butter ^{GF} 8 - crab cake "oscar" 19
chef style burrata ^{GF} 8 - crispy shrimp 10 - foie gras* ^{GF} 19 - black truffle sautéed maine lobster ^{GF} 46

sides matter

- kennebec fries ^{GF} 11
celtic sea salt - truffle oil - shaved parmesan
- creamy mac & cheese 14
provel - romano - parmesan - mozzarella - "a touch of Velveeta"
- broccoli, spinach or asparagus ^{GF} 14
sautéed - olive oil - sea salt - shaved parmesan
- sugar snap peas ^{GF} 11
sautéed - olive oil - sea salt - cracked pepper

- corn crème brûlée 15
sweet corn - cream - turbinado sugar
- roasted brussels sprouts ^{GF} 15
sea salt - hardwood smoked bacon - get these!
- double baked truffle potato ^{GF} 26
shaved black truffle - fontina + gouda cheeses - awesome!
- loaded baked potato ^{GF} 14
wisconsin cheddar - bacon - chives - sour cream

our fresh seafood

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

- shetland island salmon* 42
braised ^{GF} or spiedini - scottish coast
- new bedford sea scallops* ^{GF} 49
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes 49
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- ahi fillet* 53
sashimi grade - seared - pepper rub - soy - wasabi
- chilean sea bass 54
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
- on top
- fresh chopped tomato herb gremolata ^{GF} 5
chardonnay butter with shallots + fresh mint ^{GF} 4
black truffle sautéed maine lobster ^{GF} 46
crab cake "oscar" 19

more than steak

- prime steakhouse meatloaf 42
ribeye - filet mignon - pork - black truffle green peppercorn
- tomahawk berkshire pork chops* ^{GF} 47
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce
- australian heritage whole rack of lamb* ^{GF} (limited availability) mp
all natural - ranch raised
- bone-in veal chop* ^{GF} 68
broiled - markham farms
- sautéed sweet corn ^{GF} 11
cilantro - chopped parsley
- creamed spinach 14
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed mushrooms ^{GF} 16
seasonal variety - garlic - parsley - thyme
- alaskan king crab & rock shrimp
mac & cheese 44
provel - romano - parmesan - "a touch of Velveeta" - herb butter