

*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. A gratuity of 20% will be applied to all tables of 6 or more.
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 14 / 18
prime beef + pork - family recipe
- chef's cut hanging bacon 29
truffle honey - togarashi - minnesota farms
- crispy shrimp 28
sweet thai chili - garlic aioli
- braised pork belly 21
local honey - sweet thai chili - sautéed spinach
- sautéed shrimp vince 31
chardonnay - garlic butter - parmesan herb toast
- king crab + avocado stack 39
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- fresh burrata 27
tomato jam - smoked sea salt - pickled onion
- hawaiian poke* 39
ahi or salmon - cucumber - thai chili - togarashi sauce
- wagyu beef tartare* 38
deviled egg mousse - grilled soft bread
- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- rhode island calamari & shrimp 24
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 21
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 48
crispy - chesapeake bay seasoning - green chili aioli

salads

- roasted beet GF 15
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 16
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 18
baby iceberg head - shaft's blue cheese CA
crispy bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg* 18
romaine - poached farm fresh egg - warm croutons
- superfood GF 17
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato GF 17
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- boursin cheese whipped potatoes GF 14
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato GF 15
wisconsin cheddar - crispy bacon lardon - chives - sour cream
- crispy hasselback potato 17
smoked sea salt - truffle butter - chive cream cheese sauce
- chef omar's au gratin potatoes GF 21
caramelized onion - gouda - mozzarella
- double baked truffle potato 31
shaved black truffle - fontina + gouda cheeses - awesome!

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 11 each
house-made cocktail sauce - atomic horseradish
- chef's daily selection of fresh oysters* GF mp
east 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	59
grass fed ny strip* GF	12oz	59
petite filet mignon* GF	8oz	62
bone-in filet mignon* GF	12oz	76
steak farina* our bone-in filet with an egg	12oz	77
westholme australian wagyu filet* GF	8oz limited availability	mp

	regular	
ny strip* GF	16oz	73
filet mignon* GF	12oz	76
bone-in kc strip* GF	18oz	77
bone-in ribeye* GF	22oz	79
bone-in filet mignon* GF	18oz	89
45 day dry aged bone-in ribeye* GF	22oz	99
westholme australian wagyu filet* GF	12oz limited availability	mp

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 23
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 54

sides matter

- shells + cheese 17
boursin cheese + 9 month sharp cheddar + velveeta
garlic bread crumbs - caramelized
- whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- truffled & salted crispy fries 15
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk
- king crab + shrimp + shells + cheese 48
alaskan king crab leg + atlantic shrimp - garlic bread crumbs - caramelized
boursin cheese + 9 month sharp cheddar + velveeta
- corn crème brûlée 18
sweet corn - cream - turbinado sugar
- sautéed sweet corn GF 14
cilantro - chopped parsley
- sugar snap peas GF 13
sautéed - olive oil - sea salt - cracked pepper
- fire roasted cauliflower GF 18
caramelized - smoked basil aioli - aged pecorino
- asparagus fries 17
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

Ocean
48

our fresh seafood

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

- shetland island salmon* 46
braised GF or spiedini - scottish coast
- new bedford sea scallops* GF 57
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes* 56
jumbo lump crab - old bay seasoning - buttered bread crumbs
- ahi fillet* 58
chili aioli - togarashi - signature spice rub
- chilean sea bass* 62
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
- enhancements
fresh chopped herbs + tomatoes + evoo GF 6
chardonnay butter with shallots + fresh mint GF 6
black truffle sautéed maine lobster GF 54
crab cake "oscar" 23
- prime steakhouse meatloaf 48
ribeye - filet mignon - pork - black truffle green peppercorn
- bone-in iberico pork chops* GF 57
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
- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms GF 17
seasonal variety - garlic - parsley - thyme
- roasted brussels sprouts GF 17
sea salt - crispy bacon lardon - get these!
- broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan