

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 17

CHOCOLATE PEANUT BUTTER PIE  
Peanut Butter Mousse, Bittersweet Chocolate Ganache 14

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 18

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 16

SORBET *gf*  
Chef's Selection, Almond Cookie 12

CHOCOLATE TORTE *gf*  
Dark Valrhona Chocolate Ganache,  
Flourless Chocolate Cake, Spiced Almonds 17

## DESSERT COCKTAILS

SALTY CARAMEL  
Ketel One, Caramel, Cream,  
Madagascar Vanilla Bean,  
Egg White 16

ESPRESSO MARTINI  
Ketel One Vodka, Vanille de  
Madagascar, Espresso, Kahlua,  
Served Black or with Cream 17

## PORTS

TAYLOR FLADGATE 10 Year Fine Tawny	13	GRAHAM'S 20 Year Fine Tawny	23
TAYLOR FLADGATE 20 Year Fine Tawny	18	GRAHAM'S 30 Year Fine Tawny	37
TAYLOR FLADGATE 30 Year Fine Tawny	35		

## DESSERT WINES

MUSCAT	Famille Perrin, Beaufort de Venise, France, 2016	14
RIESLING	Icewine, Inniskillin, Niagra Estate, Niagra Peninsula, Canada, 2018	24
SÉMILLON/SAUVIGNON BLANC	Late Harvest, Dolce, Napa Valley, California, 2011	25