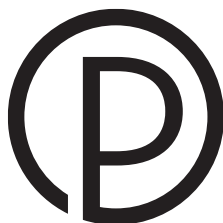


# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 19

CHOCOLATE PEANUT BUTTER PIE  
Peanut Butter Mousse, Bittersweet Chocolate Ganache 17

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 20

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 18

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

CHOCOLATE TORTE *gf*  
Dark Valrhona Chocolate Ganache,  
Flourless Chocolate Cake, Spiced Almonds 18

## DESSERT COCKTAILS

AMARO NOCHE  
Don Julio Añejo Tequila,  
Carpano Antica, Graham's 10 Year,  
Amaro Averna, & Frangelico 18

ESPRESSO MARTINI  
Ketel One Vodka, Vanille de  
Madagascar, Espresso, Kahlua,  
Served Black or with Cream 19

## PORTS

TAYLOR FLADGATE 10 Year Tawny	10	TAYLOR FLADGATE 30 Year Tawny	30
TAYLOR FLADGATE 20 Year Tawny	22	TAYLOR FLADGATE 40 Year Tawny	42
DOWS LBV	15	TAYLOR FLADGATE 50 Year Tawny	50

## DESSERT WINES

ROYAL TOKAJI RED LABEL	12	FAR NIENTE DOLCE	30
GRGICH HILLS VIOLETTA		CHATEAU	
LATE HARVEST 2018	32	D'YQUEM (375ml)	50   600

*gf* CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST