

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



DESSERT

TEN LAYER CARROT CAKE
Cream Cheese Icing and Pineapple Syrup 18

CHOCOLATE PEANUT BUTTER PIE
Peanut Butter Mousse, Bittersweet Chocolate Ganache 15

WARM BUTTER CAKE
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 19

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 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 20

DESSERT WINES

FAR NIENTE DOLCE 29
KRACHER, BEERENAUSLESE CUVÉE 20
INNISKILLIN CABERNET FRANC 30
INNISKILLIN VIDAL 21
SAUTERNES, CHATEAU D'YQUEM,
2009 90

AMARI

AMARO NONINO 17
FERNET-BRANCA 17
MONTENEGRO 17

PORTS

FONSECA BIN #27 Ruby Port 11
TAYLOR 20 YEAR Fine Tawny 15
TAYLOR 30 YEAR Fine Tawny 22
TAYLOR 40 YEAR Fine Tawny 50
TAYLOR LATE BOTTLED VINTAGE 12

COGNACS

D'USSÉ XO 40
HENNESSY VS 17
HENNESSY VSOP "PRIVILEGE" 19
HENNESSY XO 40
HENNESSY "PARADIS" 165
HINE RARE VSOP 20
REMY MARTIN
"LOUIS XIII" 1 oz. 225 | 1.5 oz. 337

WHISKIES SELECTION

CHIVAS REGAL 12YR 15
CROWN ROYAL 18
GLENFIDDICH 12YR 18
LAPHROIAG 10YR 19
LAGAVULIN 16YR 20
JAMESON'S 16
REDBREAST 20
GLENLIVET 12YR 17
THE DALMORE KING ALEXANDER III 68
GLENMORANGIE 10YR 18
HIGHLAND PARK 22
JOHNNIE WALKER "BLACK" 17
JOHNNIE WALKER "BLUE" 65
MACALLAN 12YR 21
MACALLAN 15YR 49
MACALLAN 18YR 85
MACALLAN 25YR 350
OBAN 22

ASIAN WHISKY

FUYU MIZUNARA FINISH *Japan* 19
KAVALAN KING
CAR CONDUCTOR *Taiwan* 40
SHIBUI, 15YR *Japan* 45

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.