

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	16
WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce	19
CRÈME BRULÉE <i>gf</i> Vanilla Custard, Caramelized Sugar Top and Fresh Berries	17
SORBET <i>gf</i> Chef's Selection, Almond Cookie	11
CHOCOLATE TORTE <i>gf</i> Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds	17

DESSERT COCKTAILS

ESPRESSO MARTINI Ketel One Vodka, Vanille de Madagascar, Espresso, Kahlua, Served Black or with Cream	19	IRISH COFFEE Tullamore Dew, French Press Coffee, Heavy Cream	16
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DESSERT WINES

FAR NIENTE, DOLCE 2012	29
SAUTERNES, CHATEAU D'YQUEM 2014	39
INNISKILLIN, CABERNET FRANC 2014	20
TOKAJI, "ASZU"	14

PORTS

FONSECA BIN #27 Ruby Port	11
TAYLOR 10 YEAR Fine Tawny	12
TAYLOR 20 YEAR Fine Tawny	18
TAYLOR LATE BOTTLED VINTAGE	12

AMARI

AMARO AVERNA Italy	9
AMARO MONTENEGRO Italy	13
AMARO DELLE SIRENE Washington D.C.	10
AMARO NONINO QUINTESSENTIA Italy	12
RAMAZZOTI AMARO Italy	9

COGNACS

COURVOISIER VSOP	16
COURVOISIER XO	36
HENNESSY VS	15
HENNESSY XO	40
HENNESSY "PARADIS"	1 oz. 120 1.5 oz. 160
REMY MARTIN "LOUIS XIII"	1 oz. 250 1.5 oz. 300