

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 15

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

CRÈME BRULÉE *gf*
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 17

SORBET *gf*
Chef's Selection, Almond Cookie 10

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

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 18

PORTS, SHERRY, BRANDY

TAYLOR 10 Year Tawny	11	SANDEMAN Armada	12
TAYLOR 20 Year Tawny	15	SANDEMAN 20 Year	19
TAYLOR 40 Year Tawny	30	CROFT Distinction	10
GRAHAMS Ruby	10		

DESSERT WINES

PALMAZ, "FLORENCIA" Muscat Canelli, Napa Valley, California, 2014	30 180	INNISKILLIN Ice Wine, 2016	18 117
		FAR NIENTE DOLCE	30 180

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