

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 21

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

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 22

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 19

SORBET *gf*  
Chef's Selection, Almond Cookie 14

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 25	ESPRESSO MARTINI Ketel One Vodka, Vanille de Madagascar, Espresso, Kahlua, Served Black or with Cream 21
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## DESSERT WINES

DOLCE, FAR NIENTE, Napa Valley, CA 2016	31   195
BEERENAUSELE, HEIDI SCHRÖCK, Burgenland, Australia, 2015, 375ml	15   90
ASZÚ 5 PUTTONYOS, DISZNÓKÖ, Tokaji, Hungary, 2013, 375ml	12   80
INNISKILLIN VIDAL, ICE WINE, 375ml	22   132
MOSCATO D'AST I, Ninvole, Italy 2020	16   80
SAUTERNES, Chateau D'Yquem, 2019	50   350
GRAPPA, MARCHESI ANTINORI, Tignanello 375ml	20   100

## AMARI

AMARO NONINO	16
FERNET-BRANCA	16
MONTENEGRO	16
AVERNA	15

## PORTS

DOW'S LBV	10
GRAHAM'S 20YR TAWNY	16
TAYLOR 10 YR <i>Fine Tawny</i>	15
TAYLOR 20 YR <i>Fine Tawny</i>	20
TAYLOR 40 YR <i>Fine Tawny</i>	40
CHURCHILL'S QUINTA DA GRICHA DOURO	18
CHURCHILL'S DOURO 2020	20
CHURCHILL'S DOURO 2018 LBV	15

## COGNACS

HENNESSY VS	16
HENNESSY VSOP "PRIVILEGE"	22
HENNESSY XO	75
HENNESSY "PARADIS" IMPERIAL	175
REMY MARTINI VSOP	18
REMY MARTIN "LOUIS XIII"	1 oz. 295   1.5 oz. 442

*gf* 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.