

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 19

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

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

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| TAYLOR FLADGATE 1ST ESTATE | 11 | FONSECA 10 Year Tawny | 12 |
| TAYLOR FLADGATE 10 Year Tawny | 13 | FONSECA 20 Year Tawny | 18 |
| TAYLOR FLADGATE 20 Year Tawny | 18 | GRAHAM'S 40 Year Tawny | 35 |

DESSERT WINE & PORT

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| FAR NIENTE DOLCE | 30 | LIMONCELLO | 12 |
| INNISKILLIN ICE WINE <i>CAN</i> | 25 | GAJA | 30 |
| ROYAL TOKAJI <i>HUN</i> | 20 | SAN SEBASTIAN PORT | 11 |
| HARVEY'S CREAM SHERRY <i>ESP</i> | 10 | GONZALEZ BYASS PX <i>ESP</i> | 14 |