

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

SORBET *gf*  
Chef's Selection, Almond Cookie 12

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

TAYLOR FLADGATE 1ST ESTATE	10	FONSECA 10 Year Tawny	12
TAYLOR FLADGATE 10 Year Fine Tawny	12	FONSECA Ruby Port	11
TAYLOR FLADGATE 20 Year Fine Tawny	14	GRAHAM'S 40 Year	24

## DESSERT WINES

LINDEN VINEYARDS		FAR NIENTE DOLCE	40
PETIT MANSENG Late Harvest, Virginia	18	INNISKILLIN	
CHATEAU CLIMENS		CABERNET FRANC ICE WINE	40
GRAN VIN DE SAUTERNES	16		

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