

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 20

CHOCOLATE PEANUT BUTTER PIE  
Peanut Butter Mousse, Bittersweet Chocolate Ganache 18

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 21

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

SORBET *gf*  
Chef's Selection, Almond Cookie 11

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 20

ESPRESSO MARTINI  
Ketel One Vodka, Vanille de  
Madagascar, Espresso, Kahlua,  
Served Black or with Cream 18

## PORTS & DESSERT WINES

GRAHAM'S 10 Year Tawny Port	10	FONSECA BIN 27	9
GRAHAM'S 40 Year Tawny Port	40	INNISKILLIN VIDAL	
FAR NIENTE "DOLCE"	28	ICE WINE	24

## COGNAC

COURVOISIER VSOP	20	MARTELL CORDON BLEU	49
COURVOISIER XO	33	RÉMY MARTIN VSOP	20
GRAND MARNIER	15	RÉMY MARTIN 1738	24
GRAND MARNIER		RÉMY MARTIN XO	45
CUVÉE DU CENTENNAIRE	50	RÉMY MARTIN "LOUIS XIII"	
HENNESSY VS	17	0.5oz 110 1.0oz 220 1.5oz 330	
HENNESSY VSOP	27		

## BUBBLES 6oz

MOSCATO D'ASTI, BAVA, "BASS TUBA," PIEDMONT, ITALY, 2022	18
BRUT, PROSECCO, RIONDO, VENETO, ITALY, NV	15
BRUT, PIPER SONOMA, SONOMA COUNTY, CALIFORNIA, NV	15
BRUT, VEUVE CLICQUOT, "RESERVE CUVÉE," CHAMPAGNE, FRANCE, NV	31

*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.