

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 13

CHOCOLATE TORTE *gf*
Dark Valrhona Chocolate Ganache,
Flourless Chocolate Cake, Spiced Almonds 16

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 17

SIDECAR
Hennessy VS,
Cointreau, Fresh
Citrus 14

PORTS

TAYLOR FLADGATE 1ST ESTATE	10	FONSECA 10 Year Tawny	10
SANDEMAN 40 Year	35	FONSECA 20 Year Tawny	15

DESSERT WINES & CHAMPAGNE

INNISKILLIN Riesling Icewine	23	CHATEAU D'YQUEM 2005	60
VEUVE CLICQUOT Yellow Label	36	FAR NIENTE DOLCE	25

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