

# 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 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 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 21

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

## PORTS, SHERRY, BRANDY

TAYLOR 10 Year Tawny	11	SANDEMAN Armada	12
TAYLOR 20 Year Tawny	15	SANDEMAN 20 Year	19
TAYLOR 40 Year Tawny	30	CROFT Distinction	10
GRAHAMS Ruby	10		

## DESSERT WINES

PALMAZ, "FLORENCIA" Muscat Canelli, Napa Valley, California, 2014	30   180	INNISKILLIN Ice Wine, 2016	18   117
		FAR NIENTE DOLCE	30   180

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