

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 18

WARM BUTTER CAKE
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 20

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

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

CHOCOLATE TORTE *gf*
Dark Valrhona Chocolate Ganache,
Flourless Chocolate Cake, Spiced Almonds 19

DESSERT COCKTAILS

AMARO NOCHE
Don Julio Añejo Tequila,
Carpano Antica, Graham's 10 Year,
Amaro Averna, & Frangelico 23

ESPRESSO MARTINI
Ketel One Vodka, Vanille de
Madagascar, Espresso, Kahlua,
Served Black or with Cream 20

PORTS

TAYLOR FLADGATE 10 Year Tawny	10	TAYLOR FLADGATE 30 Year Tawny	30
TAYLOR FLADGATE 20 Year Tawny	22	TAYLOR FLADGATE 40 Year Tawny	42
DOWS LBV	15	TAYLOR FLADGATE 50 Year Tawny	50

DESSERT WINES

ROYAL TOKAJI RED LABEL	12	FAR NIENTE DOLCE	30
GRGICH HILLS VIOLETTA		CHATEAU	
LATE HARVEST 2018	32	D'YQUEM (375ml)	50 600

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