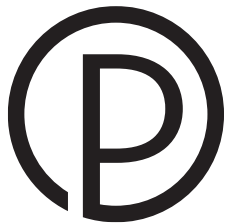


OCEAN PRIME

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	15
WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce	19
CRÈME BRULÉE <i>gf</i> Vanilla Custard, Caramelized Sugar Top and Fresh Berries	16
SORBET <i>gf</i> Chef's Selection, Almond Cookie	12
CHOCOLATE TORTE <i>gf</i> Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds	18

DESSERT COCKTAILS

AMARO NOCHE
Don Julio Añejo Tequila,
Carpano Antica, Graham's 10 Year,
Amaro Averna, & Frangelico 22

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

DESSERT WINES

FAR NIENTE DOLCE	29
KRACHER, BEERENAUSSLESE CUVÉE	20
INNISKILLIN CABERNET FRANC	30
INNISKILLIN VIDAL	21
SAUTERNES, CHATEAU D'YQUEM, 2009	90

PORTS

FONSECA BIN #27 Ruby Port	11
TAYLOR 20 YEAR Fine Tawny	15
TAYLOR 30 YEAR Fine Tawny	22
TAYLOR 40 YEAR Fine Tawny	50
TAYLOR LATE BOTTLED VINTAGE	12

AMARI

AMARO AVERNA	18
AMARO NONINO	17
FERNET-BRANCA	17
MONTENEGRO	17

COGNACS

D'USSÉ XO	40
HENNESSY VS	17
HENNESSY VSOP "PRIVILEGE"	19
HENNESSY XO	40
HENNESSY "PARADIS"	165
HINE RARE VSOP	20
REMY MARTIN "LOUIS XIII"	1 oz. 225 1.5 oz. 337

gfm 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.