

# 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 16

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

CHOCOLATE TORTE *gf*  
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 23

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

## DESSERT WINES

FAR NIENTE DOLCE 29  
KRACHER, BEERENAU SLESE 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 18  
FERNET-BRANCA 18  
MONTENEGRO 18

## COGNACS

D'USSÉ XO 40  
HENNESSY VS 18  
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.