

# 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	17
WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce	19
CRÈME BRULÉE <i>gf</i> Vanilla Custard, Caramelized Sugar Top and Fresh Berries	18
SORBET <i>gf</i> Chef's Selection, Almond Cookie	11
CHOCOLATE TORTE <i>gf</i> Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds	18

## DESSERT COCKTAILS

ESPRESSO MARTINI  
Ketel One Vodka, Vanille de  
Madagascar, Espresso, Kahlua,  
Served Black or with Cream 19

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

## DESSERT WINES

FAR NIENTE, DOLCE 2012	29
SAUTERNES, CHATEAU D'YQUEM 2014	39
INNISKILLIN, CABERNET FRANC 2014	20
TOKAJI, "ASZU"	14

## PORTS

FONSECA BIN #27 Ruby Port	11
TAYLOR 10 YEAR Fine Tawny	12
TAYLOR 20 YEAR Fine Tawny	18
TAYLOR LATE BOTTLED VINTAGE	12

## AMARI

AMARO AVERNA Italy	10
AMARO MONTENEGRO Italy	14
AMARO DELLE SIRENE Washington D.C.	10
AMARO NONINO QUINTESSENTIA Italy	13
RAMAZZOTI AMARO Italy	10

## COGNACS

RÉMY MARTIN VSOP	17
RÉMY MARTIN XO	36
HENNESSY VS	17
HENNESSY XO	40
HENNESSY "PARADIS"	1 oz. 120   1.5 oz. 160
REMY MARTIN "LOUIS XIII"	1 oz. 250   1.5 oz. 300