

# 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 15

SORBET *gf*  
Chef's Selection, Almond Cookie 10

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 17

ESPRESSO MARTINI  
Ketel One Vodka, Vanille de  
Madagascar, Espresso, Kahlua,  
Served Black or with Cream 15

## PORTS

FONSECA LATE		GRAHAM'S 10 Year Tawny	11
BOTTLE VINTAGE	13	GRAHAM'S 20 Year Tawny	15
TAYLOR FLADGATE 30 YEAR	30	GRAHAM'S 40 Year Tawny	35

## DESSERT WINES & CHAMPAGNE

PACIFIC RIM		VEUVE CLICQUOT, YELLOW LABEL	37
RIESLING ICE WINE Columbia Valley	10		
BRICCO RIELLA, MOSCATO D'ASTI	16	FAR NIENTE DOLCE	25

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