

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 *gf*
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 17

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

CHOCOLATE TORTE *gf*
Dark Valrhona Chocolate Ganache,
Flourless Chocolate Cake, Spiced Almonds 17

CHEESECAKE NY STYLE
House Made Cherry Sauce 16

DESSERT COCKTAILS

AMARO NOCHE
Don Julio Añejo Tequila,
Carpano Antica, Graham's 10 Year,
Amaro Averna, & Frangelico 21

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

DESSERT WINES

INNISKILLIN, CABERNET FRANC ICE WINE,
VIDAL, GOLD, CANADA, 2019 52

FAR NIENTE DOLCE
LATE HARVEST BORDEAUX BLEND 28

LUSTAU OLOROSO DON NUÑO,
DRY SHERRY 9

HENRIQUES & HENRIQUES 15 YEAR,
MALVASIA MADEIRA 20

2003 CHATEAU GUIRAUD
SAUTERNES 17

PORTS

FONSECA BIN #27 Ruby Port 9

GRAHAM'S 10 YEAR Fine Tawny 12

GRAHAM'S 20 YEAR Fine Tawny 18

GRAHAM'S 30 YEAR Fine Tawny 32

TAYLOR FLADGATE 'GOLDEN AGE'
50YR Tawny Port 60