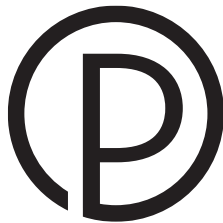


# OCEAN PRIME

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 19

SORBET *gf* Chef's Selection, Almond Cookie 13

CHOCOLATE TORTE *gf*  
Dark Valrhona Chocolate Ganache,  
Flourless Chocolate Cake, Spiced Almonds 19

## DESSERT COCKTAILS

AMARO NOCHE  
Don Julio Añejo Tequila,  
Carpano Antica, Graham's 10 Year,  
Amaro Averna, & Frangelico 26

ESPRESSO MARTINI  
Ketel One Vodka, Vanille de Madagascar,  
Espresso, Kahlua,  
Served Black or with Cream 22

## PREMIUM SPIRITS 2oz

RUSSELL'S RESERVE 13 YR 50	MACALLAN RARE CASK 100	KOMOS AÑEJO RESERVA 43
WHISTLE PIG 15 YR 80	MACALLAN 25 YR 400	KOMOS XO AÑEJO 400
WHISTLE PIG BOSS HOG VIII 400	CLASE AZUL REPOSADO 49	RÉMY MARTIN XO 65
JOHNNIE WALKER KING GEORGE V 140	CLASE AZUL AÑEJO 100	HENNESSY PARADIS 220
MACALLAN 18 YR 100	CLASE AZUL ULTRA 300	RÉMY MARTIN LOUIS VIII .5 oz 150   1oz 300   1.5oz 450

## PORTS & DESSERT WINES

	1oz   2oz
FAR NIENTE, LATE HARVEST, "DOLCE," NAPA VALLEY	10   20
GRAHAMS 20YR TAWNY PORT	10   19
TAYLOR FLADGATE, "LATE BOTTLED VINTAGE PORT," 2016	10   19
TAYLOR FLADGATE, "GOLDEN HOUR" 50 YR TAWNY PORT	32   64
TAYLOR FLADGATE, "VERY VERY OLD" 80 YR TAWNY PORT	98   196
CHÂTEAU D'YQUEM, SAUTERNES, 2016	60   120
BLANDY'S, MADEIRA-MALMSEY, PORTUGAL, 1981	27   54
INNISKILLIN, ICEWINE, "VIDAL," NIAGARA PENINSULA, CANADA, 2019	9   18
1967 KOPKE COLHEITA PORT	31   62
1985 KOPKE COLHEITA PORT	16   32

## BUBBLES 6oz

VEUVE CLICQUOT, "YELLOW LABEL," BRUT, CHAMPAGNE, FRANCE, NV	36
BILLECART-SALMON, BRUT ROSÉ, CHAMPAGNE, FRANCE, NV	57
DOM PÉRIGNON BRUT, CHAMPAGNE, FRANCE, 2015	99

*gf* 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.