

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 17

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

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

DESSERT COCKTAILS

AMARO NOCHE
Don Julio Añejo Tequila,
Carpano Antica, Graham's 10 Year,
Amaro Averna & Frangelico 20

ESPRESSO MARTINI
Ketel One Vodka, Vanille de Madagascar,
Espresso, Kahlua,
Served Black or with Cream 17

PORTS

TAYLOR FLADGATE 10 Year Fine Tawny	13	GRAHAM'S 20 Year Tawny	20
TAYLOR FLADGATE 20 Year Fine Tawny	18	GRAHAM'S 30 Year Tawny	30
TAYLOR 30 Year Fine Tawny	35		

DESSERT WINES

MUSCAT	Famille Perrin, Beauges de Venise, France, 2016	14
RIESLING	Icewine, Inniskillin, Niagra Estate, Niagra Peninsula, Canada, 2018	24
SÉMILLON/SAUVIGNON BLANC	Late Harvest, Dolce, Napa Valley, California, 2011	25