

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERTS

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 19

CHOCOLATE PEANUT BUTTER PIE  
Peanut Butter Mousse, Bittersweet Chocolate Ganache 18

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 19

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 16

SORBET *gf*  
Chef's Selection, Almond Cookie 9

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

## BOURBON

WOODFORD DOUBLE OAK	20	FOUR ROSES SMALL BATCH	19
WOODINVILLE STRAIGHT	18	FOUR ROSES SINGLE BARREL	25
WOODINVILLE PORT CAST	20	TRAVERSE CITY STRAIGHT BOURBON	17
WOODINVILLE RYE	24	BELFOUR TEXAS PECAN WOOD	16

## PORTS

TAYLOR FLADGATE 1ST ESTATE	7	FONSECA 10 Year Tawny	8
GRAHAM'S SIX GRAPES	8	FONSECA 20 Year Tawny	12
TAYLOR FLADGATE 30 Year	18	GRAHAM'S 40 Year Tawny	25

## DESSERT WINES & CHAMPAGNE

INNISKILLIN ICE WINE	19	VEUVE CLICQUOT, YELLOW LABEL	32
FAR NIENTE DOLCE	25		
LANSON BRUT, BLACK LABEL	24		