

# 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 18

## 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

## PORTS

TAYLOR FLADGATE 1ST ESTATE	10	FONSECA 10 Year Tawny	12
TAYLOR FLADGATE 10 Year Fine Tawny	12	FONSECA Ruby Port	11
TAYLOR FLADGATE 20 Year Fine Tawny	14	GRAHAM'S 40 Year	24

## DESSERT WINES

FAR NIENTE DOLCE	40	CHÂTEAU LA TOUR	
INNISKILLIN CABERNET		BLANCHE SAUTERNES	16
FRANC ICE WINE	40		