

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 20

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

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 21

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 19

SORBET *gf*  
Chef's Selection, Almond Cookie 11

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

## DESSERT COCKTAILS

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

IRISH COFFEE  
Tullamore Dew,  
Fresh Brewed Coffee,  
Heavy Cream 16

## PORTS & DESSERT WINES

GRAHAM'S 10 Year Tawny Port 10

GRAHAM'S 40 Year Tawny Port 40

FAR NIENTE "DOLCE" 28

FONSECA BIN 27 9

INNISKILLIN VIDAL ICE WINE 24

## COGNAC

COURVOISIER VSOP 20

COURVOISIER XO 33

GRAND MARNIER 15

GRAND MARNIER CUVÉE DU  
CENTENNAIRE 50

HENNESSY VS 17

HENNESSY VSOP 27

MARTELL CORDON BLEU 49

RÉMY MARTIN VSOP 20

RÉMY MARTIN 1738 24

RÉMY MARTIN XO 45

RÉMY MARTIN "LOUIS XIII"

0.5oz 110 | 1.0oz 220 | 1.5oz 330

## BUBBLES 6 oz

MOSCATO D'ASTI, BAVA, "BASS TUBA," PIEDMONT, ITALY, 2022 18

BRUT, PROSECCO, RIONDO, VENETO, ITALY, NV 15

BRUT, PIPER SONOMA, SONOMA COUNTY, CALIFORNIA, NV 15

BRUT, VEUVE CLICQUOT, "RESERVE CUVÉE," CHAMPAGNE, FRANCE, NV 31

*gf* CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST