

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 18

DESSERT COCKTAILS

IRISH COFFEE
Tullamore Dew,
French Press Coffee,
Heavy Cream 16

ESPRESSO MARTINI
Ketel One Vodka, Vanille de
Madagascar, Espresso, Kahlua,
Served Black or with Cream 18

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 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 SUPERIORE, NINO FRANCO, "RUSTICO,"
VALDOBBIADENE, ITALY, NV 22

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