

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



DESSERT

TEN LAYER CARROT CAKE
Cream Cheese Icing and Pineapple Syrup 19

CHOCOLATE PEANUT BUTTER PIE
Peanut Butter Mousse, Bittersweet Chocolate Ganache 17

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

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

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 21

DESSERT WINES

FAR NIENTE DOLCE 29
KRACHER, BEERENAUSLESE CUVÉE 20
INNISKILLIN CABERNET FRANC 30
INNISKILLIN VIDAL 21
SAUTERNES, CHATEAU D'YQUEM,
2009 90

PORTS

FONSECA BIN #27 Ruby Port 11
TAYLOR 20 YEAR Fine Tawny 15
TAYLOR 30 YEAR Fine Tawny 22
TAYLOR 40 YEAR Fine Tawny 50
TAYLOR LATE BOTTLED VINTAGE 12

AMARI

AMARO AVERNA 18
AMARO NONINO 18
FERNET-BRANCA 18
MONTENEGRO 18

COGNACS

D'USSÉ XO 40
HENNESSY VS 18
HENNESSY VSOP "PRIVILEGE" 19
HENNESSY XO 40
HENNESSY "PARADIS" 165
HINE RARE VSOP 20
REMY MARTIN
"LOUIS XIII" 1 oz. 225 | 1.5 oz. 337

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.