

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 19

WARM BUTTER CAKE
Fresh Berries, Kelly's Homemade Vanilla Ice Cream, Raspberry Sauce 21

CRÈME BRULÉE *gf*
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 18

SORBET *gf*
Chef's Selection, Almond Cookie 10

KELLY'S HOME MADE ICE CREAM *gf*
Featured Flavor of the Week 10

CHOCOLATE TORTE *gf*
Dark Valrhona Chocolate Ganache,
Flourless Chocolate Cake, Spiced Almonds 19

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 19

PORTS

TAYLOR FLADGATE 1ST ESTATE	11	FONSECA 10 Year Tawny	12
TAYLOR FLADGATE 10 Year Tawny	13	FONSECA 20 Year Tawny	18
TAYLOR FLADGATE 20 Year Tawny	18	GRAHAM'S 40 Year Tawny	35

DESSERT WINE & PORT

FAR NIENTE DOLCE	30	LIMONCELLO	12
INNISKILLIN ICE WINE <i>CAN</i>	25	GAJA	30
ROYAL TOKAJI <i>HUN</i>	20	SAN SEBASTIAN PORT	11
HARVEY'S CREAM SHERRY <i>ESP</i>	10	GONZALEZ BYASS PX <i>ESP</i>	14

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