

# 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 <i>gf</i> Vanilla Custard, Caramelized Sugar Top and Fresh Berries	18
SORBET <i>gf</i> Chef's Selection, Almond Cookie	12
CHOCOLATE TORTE <i>gf</i> Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds	19

## DESSERT COCKTAILS

ESPRESSO MARTINI Ketel One Vodka, Vanille de Madagascar, Espresso, Kahlua, Served Black or with Cream 19	IRISH COFFEE Tullamore Dew, French Press Coffee, Heavy Cream 16
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## DESSERT WINES

FAR NIENTE, DOLCE 2012	29
SAUTERNES, CHATEAU D'YQUEM 2014	39
INNISKILLIN, CABERNET FRANC 2014	20
TOKAJI, "ASZU"	14

## PORTS

FONSECA BIN #27 Ruby Port	11
TAYLOR 10 YEAR Fine Tawny	12
TAYLOR 20 YEAR Fine Tawny	18
TAYLOR LATE BOTTLED VINTAGE	12

## AMARI

AMARO AVERNA Italy	11
AMARO MONTENEGRO Italy	15
AMARO DELLE SIRENE Washington D.C.	10
AMARO NONINO QUINTESSENTIA Italy	14
RAMAZZOTI AMARO Italy	11

## COGNACS

RÉMY MARTIN VSOP	18
RÉMY MARTIN XO	36
HENNESSY VS	18
HENNESSY XO	40
HENNESSY "PARADIS"	1 oz. 120   1.5 oz. 160
REMY MARTIN "LOUIS XIII"	1 oz. 250   1.5 oz. 300

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

*As a way to offset rising costs associated with the restaurant we have added a 3% surcharge to all checks.*