

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 22

CHOCOLATE PEANUT BUTTER PIE  
Peanut Butter Mousse, Bittersweet Chocolate Ganache 19

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 23

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

SORBET *gf*  
Chef's Selection, Almond Cookie 15

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

## DESSERT COCKTAILS

IRISH COFFEE  
Tullamore Dew,  
French Press Coffee,  
Heavy Cream 17

ESPRESSO MARTINI  
Ketel One Vodka, Vanille de Madagascar,  
Espresso, Kahlua, Served Black  
or with Cream 24

## DESSERT WINES

DOLCE, FAR NIENTE,  
Napa Valley, California, 2017 31 | 195

BEERENAUSELE,  
HEIDI SCHRÖCK,  
Burgenland, Austria, 2022, 375ml 15 | 90

ASZÚ 5 PUTTONYOS, DISZNÓKÖ,  
Tokaji, Hungary, 2013, 375ml 12 | 80

INNISKILLIN VIDAL, ICE WINE,  
Ontario, Canada, 375ml 22 | 132

MOSCATO D'ASTI, MICHELE CHIARLO,  
Nivole, Piedmont, Italy, 2023 16 | 80

SAUTERNES, CHATEAU D'YQUEM,  
Bordeaux, France, 2019 50 | 350

GRAPPA, MARCHESI ANTINORI,  
Tignanello, Tuscany, Italy, 375ml 20 | 100

## AMARI

AMARO NONINO 18

FERNET-BRANCA 17

MONTENEGRO 18

AVERNA 17

## PORTS

DOW'S LBV 10

GRAHAM'S 20YR TAWNY 16

TAYLOR 10 YR *Fine Tawny* 15

TAYLOR 20 YR *Fine Tawny* 20

TAYLOR 40 YR *Fine Tawny* 40

CHURCHILL'S QUINTA 18

DA GRICHA DOURO 18

CHURCHILL'S DOURO 2020 20

CHURCHILL'S DOURO 2018 LBV 15

## COGNACS

HENNESSY VS 20

HENNESSY VSOP  
"PRIVILEGE" 22

HENNESSY XO 75

HENNESSY "PARADIS"  
IMPERIAL 175

REMY MARTINI VSOP 19

REMY MARTIN  
"LOUIS XIII" 1 oz. 295 | 1.5 oz. 442

*gf* 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.