

OCEAN PRIME

FISH • STEAKS • COCKTAILS

INDULGENCES

BAKED ALASKA

\$10

POUND CAKE W/VANILLA, CHOCOLATE AND BLACK RASPBERRY ICE CREAM, STRAWBERRY JAM, TOASTED MERINGUE & FRESH RASPBERRIES

CHOCOLATE PEANUT BUTTER PIE

\$ 9

PEANUT BUTTER MOUSSE W/BITTERSWEET CHOCOLATE GANACHE

TEN LAYER CARROT CAKE

\$ 9

CREAM CHEESE ICING AND PINEAPPLE SYRUP

WHITE CHOCOLATE KEY LIME TART

\$ 9

WHIPPED CREAM AND VANILLA ANGLAISE

CHOCOLATE CAKE AND ICE CREAM

\$10

CHOCOLATE CAKE, HAND SPUN ICE CREAM, CHOCOLATE SAUCE

BLUEBERRY LEMON CHEESECAKE

\$ 9

GRAHAM CRACKER CRUST & BLUEBERRY SYRUP

SORBET

\$ 8

CHEF'S SEASONAL SELECTION W/ALMOND COOKIE

CREME BRULEE

\$ 9

VANILLA CUSTARD W/CARAMELIZED SUGAR TOP AND FRESH BERRIES

PORTS

TAYLOR FLADGATE

1ST ESTATE \$ 6

FONSECA 10 YR. TAWNY \$ 7

FONSECA 20 YR. TAWNY \$12

WARRE'S VINTAGE
PORTO 2003 \$14

GRAHAM'S 40 YR. TAWNY \$25

DESSERT WINES & CHAMPAGNE

CHATEAU STE. MICHELLE,

LATE HARVEST CHENIN BLANC \$ 10

VEUVE CLICQOUT,
YELLOW LABEL \$ 23

DOM PERIGNON, 2000 \$ 60

FAR NIENTE DOLCE \$ 25

CHATEAU D'YQUEM 2003 \$ 60