

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 17

CHOCOLATE PEANUT BUTTER PIE  
Peanut Butter Mousse, Bittersweet Chocolate Ganache 15

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 18

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 14

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

CHOCOLATE CAKE  
Hand Spun Ice Cream, Chocolate Sauce 16

## DESSERT COCKTAILS

SALTY CARAMEL  
Ketel One, Caramel, Cream,  
Madagascar Vanilla Bean 14

ESPRESSO MARTINI  
Belvedere Vodka, Espresso, Café Liqueur  
Served Black or with Cream 14

## PORTS

TAYLOR LATE BOTTLED VINTAGE	12	GRAHAM'S 10 Year Tawny	8
FONSECA BIN #27 Ruby Port	11	GRAHAM'S 20 Year Tawny	12
		GRAHAM'S 40 Year Tawny	30

## DESSERT WINES & CHAMPAGNE

PACIFIC RIM RIESLING ICE WINE Columbia Valley	10	VEUVE CLICQUOT, YELLOW LABEL	36
CAVE AMADEU MOSCATO D'ASTI	9	FAR NIENTE DOLCE	25

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