

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 16

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

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 19

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 17

SORBET *gf*  
Chef's Selection, Almond Cookie 12

CHOCOLATE CAKE  
Hand Spun Ice Cream, Chocolate Sauce 16

## DESSERT COCKTAILS

SALTY CARAMEL  
Ketel One, Caramel, Cream,  
Madagascar Vanilla Bean 15

ESPRESSO MARTINI  
Belvedere Vodka, Espresso, Café Liqueur  
Served Black or with Cream 16

## PORTS

TAYLOR FLADGATE 10 Year Tawny	10	TAYLOR FLADGATE 30 Year Tawny	30
TAYLOR FLADGATE 20 Year Tawny	22	TAYLOR FLADGATE 40 Year Tawny	42
DOWS LBV	15		

## DESSERT WINES

ROYAL TOKAJI RED LABEL	12	FAR NIENTE DOLCE	30
GRGICH HILLS VIOLETTA		CHATEAU D'YQUEM (375ml)	50   600
LATE HARVEST 2018	32	CHATEAU ST JEAN "ETHOS"	14