

# 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 16

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 17

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 15

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

CHOCOLATE CAKE  
Hand Spun Ice Cream, Chocolate Sauce 14

## DESSERT COCKTAILS

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

ESPRESSO MARTINI  
Belvedere Vodka, Kahlua,  
Fresh Brewed Espresso, Gifford  
Vanille de Madagascar 14

SIDECAR  
Hennessy VS,  
Cointreau, Fresh  
Citrus 14

## PORTS

|                            |    |                       |    |
|----------------------------|----|-----------------------|----|
| TAYLOR FLADGATE 1ST ESTATE | 10 | FONSECA 10 Year Tawny | 10 |
| WARRE'S LBV 2003           | 10 | FONSECA 20 Year Tawny | 15 |
| SANDEMAN 40 Year           | 35 |                       |    |

## DESSERT WINES & CHAMPAGNE

|                                    |    |                      |    |
|------------------------------------|----|----------------------|----|
| INNISKILLIN Riesling Icewine       | 23 | MONDAVI Muscat D'Oro | 12 |
| INNISKILLIN Cabernet Franc Icewine | 27 | CHATEAU D'YQUEM 2005 | 60 |
| VEUVE CLICQUOT Yellow Label        | 36 | FAR NIENTE DOLCE     | 25 |

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