

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



DESSERT

TEN LAYER CARROT CAKE
Cream Cheese Icing and Pineapple Syrup 19

CHOCOLATE PEANUT BUTTER PIE
Peanut Butter Mousse, Bittersweet Chocolate Ganache 16

WARM BUTTER CAKE
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 20

CRÈME BRULÉE *gf*
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 18

SORBET *gf*
Chef's Selection, Almond Cookie 14

CHOCOLATE TORTE *gf*
Dark Valrhona Chocolate Ganache,
Flourless Chocolate Cake, Spiced Almonds 17

DESSERT COCKTAILS

SALTY CARAMEL
Ketel One, Caramel, Cream,
Madagascar Vanilla Bean, Egg White 16

ESPRESSO MARTINI
Belvedere Vodka, Espresso, Café Liqueur
Served Black or with Cream 18

PORTS

TAYLOR FLADGATE 10 Year Tawny	13	DOW'S Late Bottled Vintage	9
TAYLOR FLADGATE 20 Year Tawny	18	MAYNARD'S 40YR Fine Tawny	40

DESSERT WINES

Sémillon/Sauvignon Blanc, Late Harvest, Dolce, Napa Valley, California, 2011, 375ml	31 195
Beerenauslese, Heidi Schröck, Burgenland, Austria, 2015, 375ml	15 90
Aszú 5 Puttonyos, Disznókő, Tokaji, Hungary, 2008, 375ml	12 80
Inniskillin, Vidal, Icewine, 375ml	20 120
Antinori, Tignanello, Grappa, 375ml	17 84

gf CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST