

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 TORTE *gf*
Dark Valrhona Chocolate Ganache,
Flourless Chocolate Cake, Spiced Almonds 16

DESSERT COCKTAILS

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

ESPRESSO MARTINI
Belvedere Vodka, Kahlua,
Fresh Brewed Espresso, Gifford
Vanille de Madagascar 15

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