

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 18

CHOCOLATE PEANUT BUTTER PIE  
Peanut Butter Mousse, Bittersweet Chocolate Ganache 14

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 9

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

## DESSERT COCKTAILS

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

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

## PORTS, SHERRY, BRANDY

TAYLOR 10 Year Tawny	11	SANDEMAN Armada	12
TAYLOR 20 Year Tawny	15	SANDEMAN 20 Year	19
TAYLOR 40 Year Tawny	30	CROFT Distinction	10
GRAHAMS Ruby	10	TORRES Brandy, 10 Year	10

## DESSERT WINES

MONDAVI Moscato D'Oro, Napa Valley, California, 2017	15   105	INNISKILLIN Ice Wine, 2016	18   117
PALMAZ, "FLORENCIA" Muscat Canelli, Napa Valley, California, 2014	30   180	FAR NIENTE DOLCE	30   180
		CHATEAU D'YQUEM	55   350

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