

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 18

CRÈME BRULÉE *gf*
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 14

SORBET *gf*
Chef's Selection, Almond Cookie 11

CHOCOLATE TORTE *gf*
Dark Valrhona Chocolate Ganache,
Flourless Chocolate Cake, Spiced Almonds 18

DESSERT COCKTAILS

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

ESPRESSO MARTINI
Vanilla-Infused Vodka, Kahlua,
House Brewed Espresso 18

DESSERT WINES

FAR NIENTE DOLCE 29
KRACHER, BEERENAUSLESE CUVÉE 20
INNISKILLIN CABERNET FRANC 30
INNISKILLIN VIDAL 21
MOSCATO D'ASTI, BRANDINI 16
SAUTERNES, CHATEAU D'YQUEM,
2009 80

AMARI

AMARO NONINO 16
FERNET-BRANCA 16
MONTENEGRO 16

PORTS

FONSECA BIN #27 Ruby Port 11
TAYLOR 20 YEAR Fine Tawny 15
TAYLOR 30 YEAR Fine Tawny 22
TAYLOR 40 YEAR Fine Tawny 33
TAYLOR LATE BOTTLED VINTAGE 12

COGNACS

D'USSÉ XO 40
HENNESSY VS 16
HENNESSY VSOP "PRIVILEGE" 18
HENNESSY XO 40
HENNESSY "PARADIS" 165
HINE RARE VSOP 20
REMY MARTIN
"LOUIS XIII" 1 oz. 225 | 1.5 oz. 337

WHISKIES SELECTION

CHIVAS REGAL 12YR 15
CROWN ROYAL 16
BALVENIE 21YR "PORTWOOD" 40
GLENFIDDICH 12YR 17
LAPHROIAG 10YR 16
LAGAVULIN 16YR 19
JAMESON'S 14
TULLAMORE DEW 14
REDBREAST 16
AUCHENTOSHAN 18
GLENLIVET 12YR 17
GLENLIVET 18YR 35
GLENLIVET 25YR 49
THE DALMORE KING ALEXANDER III 68
GLENMORANGIE 10YR 15.5
HIGHLAND PARK 22
JOHNNIE WALKER "BLACK" 17
JOHNNIE WALKER "BLUE" 65
MACALLAN 12YR 17
MACALLAN 18YR 85
MACALLAN 25YR 350
OBAN 18
THE NOTCH, 15YR NANTUCKET
SINGLE MALT 75

ASIAN WHISKY

FUYU MIZUNARA FINISH *Japan* 19
KAVALAN KING
CAR CONDUCTOR *Taiwan* 26
SHIBUI, 15YR *Japan* 45

gfm CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.