

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup	17
CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache	16
WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce	18
CRÈME BRULÉE <i>gf</i> Vanilla Custard, Caramelized Sugar Top and Fresh Berries	15
SORBET <i>gf</i> Chef's Selection, Almond Cookie	10
CHOCOLATE TORTE <i>gf</i> Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds	17

## DESSERT COCKTAILS

ESPRESSO MARTINI Belvedere Vodka, Espresso, Café Liqueur, Served Black or with Cream 16	IRISH COFFEE Tullamore Dew, French Press Coffee, Heavy Cream 14
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## DESSERT WINES

FAR NIENTE, DOLCE 2012	29
SAUTERNES, CHATEAU D'YQUEM 2014	39
INNISKILLIN, CABERNET FRANC 2014	20
TOKAJI, "ASZU"	14

## PORTS

FONSECA BIN #27 Ruby Port	11
TAYLOR 10 YEAR Fine Tawny	12
TAYLOR 20 YEAR Fine Tawny	18
TAYLOR LATE BOTTLED VINTAGE	12

## AMARI

AMARO AVERNA Italy	9
AMARO MONTENEGRO Italy	13
AMARO DELLE SIRENE Washington D.C.	10
AMARO NONINO QUINTESSENTIA Italy	12
RAMAZZOTI AMARO Italy	9

## COGNACS

COURVOISIER VSOP	16
COURVOISIER XO	36
HENNESSY VS	15
HENNESSY XO	40
HENNESSY "PARADIS"	1 oz. 120   1.5 oz. 160
REMY MARTIN "LOUIS XIII"	1 oz. 250   1.5 oz. 300