

# 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 15

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 19

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 15

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.