

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 18

CRÈME BRULÉE *gf*
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 16

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

CHOCOLATE TORTE *gf*
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

TAYLOR FLADGATE 1ST ESTATE	10	FONSECA 10 Year Tawny	12
TAYLOR FLADGATE 10 Year Fine Tawny	12	FONSECA Ruby Port	11
TAYLOR FLADGATE 20 Year Fine Tawny	14	GRAHAM'S 40 Year	24

DESSERT WINES

LINDEN VINEYARDS		FAR NIENTE DOLCE	40
PETIT MANSENG Late Harvest, Virginia	18	INNISKILLIN	
CHATEAU CLIMENS		CABERNET FRANC ICE WINE	40
GRAN VIN DE SAUTERNES	16		

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