

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 18

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

SORBET *gf*
Chef's Selection, Almond Cookie 9

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, SHERRY, BRANDY

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| 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

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| 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