

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 20

CHOCOLATE PEANUT BUTTER PIE  
Peanut Butter Mousse, Bittersweet Chocolate Ganache 16

WARM BUTTER CAKE  
Fresh Berries, Vanilla Ice Cream, Raspberry Sauce 21

CRÈME BRULÉE *gf*  
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 19

SORBET *gf*  
Chef's Selection, Almond Cookie 14

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 16

ESPRESSO MARTINI  
Belvedere Vodka, Espresso, Café Liqueur  
Served Black or with Cream 18

## PORTS

|                               |    |                            |    |
|-------------------------------|----|----------------------------|----|
| TAYLOR FLADGATE 10 Year Tawny | 13 | DOW'S Late Bottled Vintage | 9  |
| TAYLOR FLADGATE 20 Year Tawny | 18 | MAYNARD'S 40YR Fine Tawny  | 40 |

## DESSERT WINES

|   |          |
|---|----------|
| Sémillon/Sauvignon Blanc, Late Harvest, Dolce, Napa Valley, California, 2011, 375ml | 31   195 |
| Beerenauslese, Heidi Schröck, Burgenland, Austria, 2015, 375ml                      | 15   90  |
| Aszú 5 Puttonyos, Disznókő, Tokaji, Hungary, 2008, 375ml                            | 12   80  |
| Inniskillin, Vidal, Icewine, 375ml  | 20   120 |
| Antinori, Tignanello, Grappa, 375ml   | 17   84  |

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