

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 17

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

CRÈME BRULÉE *gf*
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 17

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 14

ESPRESSO MARTINI
Belvedere Vodka, Espresso, Café Liqueur
Served Black or with Cream 16

PORTS

TAYLOR FLADGATE 1ST ESTATE	11	FONSECA 10 Year Tawny	12
TAYLOR FLADGATE 10 Year Tawny	13	FONSECA 20 Year Tawny	18
TAYLOR FLADGATE 20 Year Tawny	18	GRAHAM'S 40 Year Tawny	35

DESSERT WINE & GRAPPA

FAR NIENTE DOLCE	30	LIMONCELLO	12
INNISKILLIN ICE WINE <i>CAN</i>	25	GAJA	30
ROYAL TOKAJI <i>HUN</i>	20	TIGNANELLO	25
HARVEY'S CREAM SHERRY <i>ESP</i>	10	GONZALEZ BYASS PX <i>ESP</i>	14