

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



DESSERT

TEN LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup	16
CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache	14
WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce	17
CRÈME BRULÉE <i>gf</i> Vanilla Custard, Caramelized Sugar Top and Fresh Berries	15
SORBET <i>gf</i> Chef's Selection, Almond Cookie	11
CHOCOLATE TORTE <i>gf</i> 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	17
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PORTS

TAYLOR FLADGATE PORTO LBV 2013	6	FONSECA 10 Year Tawny	8
TAYLOR FLADGATE 10 Year Fine Tawny	13	GRAHAM'S 20 Year Tawny	20
TAYLOR FLADGATE 20 Year Fine Tawny	18	GRAHAM'S 30 Year Tawny	30

DESSERT WINES

MUSCAT Famille Perrin, Beaufort de Venise, France, 2016	14
RIESLING Icewine, Inniskillin, Niagara Estate, Niagara Peninsula, Canada, 2018	24
SÉMILLON/SAUVIGNON BLANC Late Harvest, Dolce, Napa Valley, California, 2011	25