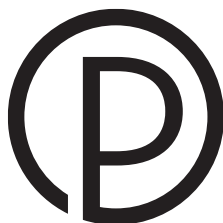


OCEAN PRIME

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 OR ICE CREAM *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

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

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