

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 15

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

CRÈME BRULÉE *gf*
Vanilla Custard, Caramelized Sugar Top and Fresh Berries 15

SORBET *gf*
Chef's Selection, Almond Cookie 10

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 15

PORTS

FONSECA LATE		GRAHAM'S 10 Year Tawny	11
BOTTLE VINTAGE	13	GRAHAM'S 20 Year Tawny	15
TAYLOR FLADGATE 40 YEAR	40	GRAHAM'S 40 Year Tawny	35

DESSERT WINES & CHAMPAGNE

PACIFIC RIM		VEUVE CLICQUOT, YELLOW LABEL	36
RIESLING ICE WINE Columbia Valley	10		
BRICCO RIELLA, MOSCATO D'ASTI	13	FAR NIENTE DOLCE	25

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