

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE  
Cream Cheese Icing and Pineapple Syrup 19

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 18

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 15

ESPRESSO MARTINI  
Belvedere Vodka, Espresso, Café Liqueur  
Served Black or with Cream 17

## 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 & PORT

FAR NIENTE DOLCE	30	LIMONCELLO	12
INNISKILLIN ICE WINE <i>CAN</i>	25	GAJA	30
ROYAL TOKAJI <i>HUN</i>	20	SAN SEBASTIAN PORT	11
HARVEY'S CREAM SHERRY <i>ESP</i>	10	GONZALEZ BYASS PX <i>ESP</i>	14