

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



DESSERT

TEN LAYER CARROT CAKE
Cream Cheese Icing and Pineapple Syrup 17

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 *gf*
Chef's Selection, Almond Cookie 12

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 16

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

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