

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup	12
BLUEBERRY LEMON CHEESECAKE Graham Cracker Crust, Blueberry Syrup	9
CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache	10
CRÈME BRULÉE Vanilla Custard, Caramelized Sugar Top and Fresh Berries	10
BAKED ALASKA Pound Cake with Vanilla, Chocolate and Strawberry Ice Cream, Toasted Meringue & Fresh Raspberries	13
CHOCOLATE CAKE Hand Spun Ice Cream, Chocolate Sauce	11
SORBET Chef's Selection, Almond Cookie	9

## PORTS

TAYLOR FLADGATE 1ST ESTATE	8.50	FONSECA 10 Year Tawny	8.75
WARRE'S LBV 2003	10	FONSECA 20 Year Tawny	15
GRAHAM'S 40 Year Tawny	30		

## DESSERT WINES & CHAMPAGNE

INNISKILLIN Riesling Icewine	23	EISWEIN Icewine 2012	10
INNISKILLIN Cabernet Franc Icewine	27	CHATEAU D'YQUEM 2005	60
VEUVE CLICQUOT Yellow Label	30	FAR NIENTE DOLCE	25
BRUT Domaine Chandon, CA	12		