

# 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	11
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	8

## AFTER DINNER

FAR NIENTE DOLCE	29	PORT, FONSECA BIN #27	9
INNISKILLIN CABERNET FRANC	20	PORT, TAYLOR 30 YEAR	18
INNISKILLIN VIDAL	15	PORT, TAYLOR 40 YEAR	22
SAUTERNES, CHATEAU D'YQUEM	39	PORT, TAYLOR LBV	11
MOSCATO D'ASTI, BERA	11	GRAPPA, MICHELE CHIARLO	16
ESPRESSO MARTINI Hammer + Sickle, Kahlua, House Brewed Espresso	16		