

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DESSERT

TEN LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup	13
BLUEBERRY LEMON CHEESECAKE Graham Cracker Crust, Blueberry Syrup	11
CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache	13
CREME BRULEE Vanilla Custard, Caramelized Sugar Top and Fresh Berries	12
CHOCOLATE CAKE Hand Spun Ice Cream, Chocolate Sauce	12
BAKED ALASKA Pound Cake with Vanilla, Chocolate and Strawberry Ice Cream, Toasted Meringue & Fresh Raspberries	14
SORBET Chef's Selection, Almond Cookie	10

## PORTS

TAYLOR FLADGATE 10 Year Tawny	13	DOW'S Late Bottled Vintage	9
TAYLOR FLADGATE 20 Year Tawny	18	GRAHAM'S 1970 Vintage Port	35

## DESSERT WINES

Sémillon/Sauvignon Blanc, Late Harvest, Dolce, Napa Valley, California, 2008, 375ml	195
Trockenbeerenauslese, Weinlaubenhof Kracher, "Grande Cuvée Nouvelle Vague No. 6," Burgenland, Austria, 2012, 375ml	225
Riesling, Late Harvest, Paumanok Vineyards, North Fork of Long Island, New York, 2012, 375ml	72
Beerenauslese, Heidi Schröck, Burgenland, Austria, 2013, 375ml	90
Aszú 5 Puttonyos, Disznókő, Tokaji, Hungary, 2007	12   80
Sauternes, Château d'Yquem, "LurSaluces," Bordeaux, France, 1996, 375ml	75   450