

OCEAN PRIME

FISH • STEAKS • COCKTAILS

INDULGENCES

BAKED ALASKA	\$ 9
POUND CAKE W/VANILLA, CHOCOLATE AND BLACK RASPBERRY ICE CREAM, STRAWBERRY JAM, TOASTED MERINGUE & FRESH RASPBERRIES	

CHOCOLATE PEANUT BUTTER PIE	\$ 8
PEANUT BUTTER MOUSSE W/BITTERSWEET CHOCOLATE GANACHE	

TEN LAYER CARROT CAKE	\$ 8
CREAM CHEESE ICING AND PINEAPPLE SYRUP	

WHITE CHOCOLATE KEY LIME TART	\$ 8
WHIPPED CREAM AND VANILLA ANGLAISE	

CHOCOLATE CAKE AND ICE CREAM	\$ 10
CHOCOLATE CAKE, HAND SPUN ICE CREAM, CHOCOLATE SAUCE	

BLUEBERRY LEMON CHEESECAKE	\$ 8
GRAHAM CRACKER CRUST & BLUEBERRY SYRUP	

SORBET	\$ 7
CHEF'S SEASONAL SELECTION W/ALMOND COOKIE	

CREME BRULEE	\$ 9
VANILLA CUSTARD W/CARAMELIZED SUGAR TOP AND FRESH BERRIES	

PORTS

TAYLOR FLADGATE 1 ST ESTATE	\$ 6
GRAHAM'S SIX GRAPES	\$ 7
FONSECA 10 YR. TAWNY	\$ 8
FONSECA 20 YR. TAWNY	\$ 12
TAYLOR FLADGATE 30 YR.	\$ 18
GRAHAM'S 40 YR. TAWNY	\$ 25

DESSERT WINES & CHAMPAGNE

MARCARINI, MOSCATO D'AST	\$ 7
CHATEAU STE. MICHELLE, LATE HARVEST CHENIN BLANC	\$ 10
VEUVE CLICQOUT, YELLOW LABEL	\$ 23
DOM PERIGNON 2000	\$ 60
FAR NIENTE DOLCE	\$ 25
CHATEAU D'YQUEM 2001	\$ 30