

# Big Fin SEAFOOD KITCHEN

## DESSERTS

### **BIG FIN SIGNATURE DESSERT (GF)**

A milk chocolate cup loaded with a peanut butter mousse, Reece's peanut butter bits & vanilla ice cream, hot fudge sauce...**15**

### **"Apple Pie" BREAD PUDDING**

Braised cinnamon apples, salted caramel sauce, crumb topping, vanilla ice cream...**9**

### **KEY LIME PIE**

A Florida Favorite ...**7**

### **SUNSHINE BRULEE (GF & DAIRY FREE)**

Citrus "flan"...**7**

### **ASSORTED FRESH SEASONAL BERRIES (GF)**

Served with whipped cream & powdered sugar...**8**

### **BROWNIES & CREAM**

Triple chocolate goopy brownie, vanilla ice cream & drizzles of salted caramel & chocolate sauce...**6**

### **NEW YORK STYLE CHEESECAKE**

Ask your server for today's flavor...**8**

### **FLOURLESS CHOCOLATE CAKE (GF)**

Seasonal berries, whipped cream...**8**

### **SEASONAL PARFAIT**

Ask your server for today's flavor...**8**

## COFFEES

### **ESPRESSO**

*(Also Available in Decaf)*

Distinctive, rich, balanced, flowery and toasty Italian style espresso...**3** double...**6**

### **AMERICANO**

*(Also Available in Decaf)*

*(Served Hot or Iced)*

Long, full-flavored black coffee with crema, in the European tradition...**5**

### **CAPPUCCINO**

*(Also Available in Decaf)*

A more intense shot of espresso, with velvety, perfectly frothed milk...**6**

### **LATTE**

*(Also Available in Decaf)*

Perfect harmony of espresso and velvety milk, beautifully layered...**6**

### **MOCHA**

*(Also Available in Decaf)*

*(Served Hot or Iced)*

Shot of espresso, layers of frothed milk, finished with rich chocolate flavor...**7**

### **HOT CHOCOLATE**

Creamy, dark, thick and rich, in the European tradition...**4**

### **REGULAR COFFEE**

Traditional coffee...**3**

### **REGULAR DECAF**

Traditional decaf...**3**

**"Ask your server about adding a cordial to your coffee"**

# BigFin SEAFOOD KITCHEN

## DESSERT DRINKS

*Served shaken with crushed ice & chilled cream or  
fresh brewed coffee topped with whipped cream*

### Chocolate Macadamia Nut

Godiva Dark and White Chocolate Liqueurs,  
Trader Vic's Macadamia Nut Liqueur...**14.00**

### Polar Bear

Rumple Minze Peppermint Schnapps White Crème de Cacao...**12.00**

### Millionaires

Baileys, Frangelico, Grand Marnier & Kahlua...**15.00**

### CORDIALS

Amaretto DiSaronno....**10.00**  
Averna Amaro.....**8.00**  
Baileys.....**10.00**  
B&B.....**11.00**  
Campari.....**9.00**  
Chambord.....**10.00**  
Drambuie.....**11.00**  
Frangelico.....**10.00**  
Godiva Dark Choc.....**11.00**  
Godiva White Choc.....**11.00**  
Grand Marnier 80.....**13.00**  
Grand Marnier 100.....**45.00**  
Kahlua.....**10.00**  
Lemoncello.....**9.00**  
Licor 43.....**9.00**  
Sambuca.....**11.00**  
Tia Maria.....**9.00**  
Trader Vic's Macadamia  
Nut.....**10.00**  
Tuaca.....**9.00**

### COGNACS

Courvoisier.....**10.00**  
Hennessy VSOP.....**19.00**  
Hennessy XO.....**34.00**  
Martell Cordon Bleu.....**24.00**  
Remy Martin VSOP.....**14.00**  
Remy Martin XO.....**30.00**  
Remy Martin Louis XIII  
(1/2oz Pour).....**75.00**  
(1oz Pour).....**145.00**  
(2oz Pour).....**280.00**

### GRAPPA/PORTS/ TAWNYS/SHERRYS

Banfi Grappa.....**12.00**  
Sandeman Ruby Porto..**10.00**  
Taylor Fladgate 10 year  
Tawny.....**10.00**  
Taylor Fladgate 20 year  
Tawny.....**15.00**  
Harvey's Bristol Crème....**9.00**

### SINGLE MALT SCOTCH

Balvenie Double  
Wood.....**14.00**  
Balvenie 15.....**25.00**  
Glenfiddich 12.....**15.00**  
Glenfiddich 15.....**18.00**  
Glenlivet 12.....**12.00**  
Glenlivet 18.....**28.00**  
Glenlivet 21.....**32.00**  
Lagavulin 12.....**26.00**  
Macallan 12.....**18.00**  
Macallan 18.....**40.00**  
Macallan 25.....**160.00**

### DESSERT WINES

Jackson Triggs Vidal Ice  
Wine 187mL..... **15 GI / 69 Btl**  
NxNW, Columbia Valley, WA  
375 mL..... **7 GI / 40 Btl**