

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 goey 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
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
Hennessey VSOP.....	19.00
Hennessey XO.....	34.00
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/SAUTERNES/ SHERRYS

Banfi Grappa.....	12.00
Château Les Mingets Sauternes.....	15.00
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
Dalmore 12.....	12.00
Dalmore 15.....	15.00
Dalmore 18.....	18.00
Glenfiddich 12.....	12.00
Glenfiddich 15.....	15.00
Glenfiddich 26.....	80.00
Glenlivet 12.....	12.00
Glenlivet 18.....	20.00
Glenlivet 21.....	30.00
Johnnie Walker Black..	15.00
Johnnie Walker Blue....	55.00
Lagavulin 12.....	20.00
Macallan 12.....	15.00
Macallan 18.....	40.00
Macallan 21.....	90.00
Macallan 25.....	160.00