

Crab & Fin

Dessert Menu

TAHITIAN VANILLA CRÈME BRULEE

A creamy vanilla and egg custard with a crispy caramelized sugar crust

7.95

FLOURLESS ESPRESSO CHOCOLATE SOUFFLE

A rich chocolate soufflé with fresh whipped cream and a fresh fruit coulis

7.95

SORBET DU JOUR

Ask your server for today's offering

7.95

WARM BREAD PUDDING

Housemade bread tossed in creamy custard with currants and oranges with crème anglaise

7.95

KEY LIME PIE

Traditional key lime pie made with real key lime juice baked in a graham pie crust

7.95

GRANNY SMITH APPLE TATIN

Thinly sliced apples layered with caramel and cinnamon in a flaky crust

7.95

SEASONAL BERRIES

Served in a almond Tuile shell with crème anglaise and fresh fruit

7.95

PEANUT BUTTER PIE

A creamy peanut butter filling with chunks of peanuts in an Oreo cookie crust topped with Belgium chocolate ganache

7.95