

Crab & Fin

Dessert Specials

CHOCOLATE MOUSSE PIE

A chocolate wafer crust filled with imported Belgium chocolate mousse, whipped cream & garnished with shaved chocolate

8.00

LE GRANDE CHOCOLATE TERRINE

Flourless chocolate soufflé cake infused with Grand Marnier, topped with vanilla bean ice cream, berry coulis & almond tuile. Serving for at least 2 people

12.00

SORBET DU JOUR

Ask your server for today's offering

5.50

WARM BREAD PUDDING

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

6.00

KEY LIME PIE

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

5.50

GRANNY SMITH APPLE TATIN

Thinly sliced apples layered with caramel and cinnamon with a flaky crust, topped with vanilla bean ice cream

7.00

SEASONAL BERRIES

*A mixture of seasonal fresh berries.
Ask your server about tonight's offering.*

6.50