

Seafood *Dessert & Coffee Menu*

Desserts

Cheesecake 8.00

A traditional New York cream cheese.

Carrot Cake 9.00

Moist carrot cake full of nuts & raisins filled & frosted with cream cheese icing.

Apple Crunch Cake 9.00

Tiramisu 9.00

A Traditional luscious Italian Dessert consisting of alternating layers of Imported mascarpone and lady fingers delicately soaked in espresso with a hint of liqueur.

Chocolate, Chocolate Chip Cake 9.00

Layers of chocolate cake iced with chocolate fudge, filled & topped with pure large chocolate chips.

Chocolate Lava Cake 9.00

with vanilla ice cream



Homemade Desserts

Chocolate Mousse 8.00

Rice Pudding 8.00

Flan 8.00

Traditional Spanish favorite, custard with caramel topping

Poached Pears 8.00

in a Port Wine with vanilla ice cream

Almond Tart 8.00

Served with vanilla ice cream

Cherries Jubilee 9.00

with vanilla ice cream

Seasonal Fruits

Fresh Melon 7.00

Fresh Pineapple 7.00

Fresh Strawberries 7.00

Topped with whipped cream

Spanish Sorbet

Orange 9.00

Raspberry 9.00

Lemon 9.00

Coconut 9.00

Pineapple 9.00

Mango 9.00

Ice Cream 7.00

Vanilla, Chocolate

Tortoni 8.00

A Cup of Vanilla Ice Cream Topped with Crusted Almonds

Tartuto Ice Cream 9.00

Chocolate & Vanilla ice cream—chocolate cover with nuts & cherry inside

Spumoni 9.00

Vanilla ice cream with a light chocolate, menthe and almonds

Coffees

Don Pepe Coffee 10.00

Kahlua, Brandy, Licor 43, Espresso and Whipped Cream

Cappucino Venezia 10.00

Ameretto, Espresso and Whipped Cream

Caribbean Coffee 10.00

Dark Rum, Kahlua, Espresso and Whipped Cream

Mexican Coffee 10.00

Kahlua, Tequila, Espresso and Whipped Cream

Jamaican Coffee 10.00

Tia Maria, Rum, Espresso and Whipped Cream

Marbella Coffee 10.00

Kahlua, Crème de Cacao, Anisette, Espresso & Whipped Cream Topped with Melon Liqueur

Kentucky Coffee 10.00

Knob Creek Bourbon, Espresso, Crème the Menthe & Whipped Cream

Nutty Irishman Coffee 10.00

Frangelico, Baileys Irish Cream, Espresso & Whipped Cream

Tropical Coffee 10.00

Banana Liqueur, Kahlua, Dark Rum, Espresso & Whipped Cream

Irish Coffee 11.00

Irish Whiskey, Espresso and Whipped Cream

B-52 Coffee 11.00

Grand Marnier, Kahlua, Baileys, Espresso & Whipped Cream

Dessert Wines

Spanish Moscatel – Sarda 9.00

Romate Cream Sherry 9.00



Ask about our Daily Specials! Party Rooms Available – Ask for our Group Menus up to 80 People
Weekdays From 11:30 AM to 3:00 PM We Offer a Lunch Menu
~ Gift Certificates Available ~

Seafood *Ports & Cordials* Menu

Ports

	Glass	Bot-
House Select Ruby	9.00	57.00
House Select 10 Year Old	11.00	71.00
House Select 20 Year Old	17.00	100.00
Ramos Pinto Vintage 2000	31.00	199.00
Ramos Pinto Vintage 1994	34.00	211.00
Dows Vintage 1997	31.00	200.00
Dows Vintage 2000	37.00	236.00
Magalhaes Vintage 2000	37.00	236.00
Ferreira Vintage 2000	43.00	284.00
Nieport Vintage 2000	43.00	284.00
Fonseca Vintage 1994	49.00	296.00

Sherry

	Glass	Bot-
Tio Pepe	9.00	48.00
Harveys Bristol Cream	9.00	48.00
Dry Sack	9.00	49.00

Cordials

Goldschlager	8.00
Amarguinha—Almond Liqueur	9.00
Pazo Licor de Hierbas	9.00
Pazo Licor Café	9.00
Licor Beirão	9.00
Licor 43	9.00
Tia Maria	9.00
Godiva	9.00
Marie Brizard Anisette	9.00
Nocello	10.00
Lemoncello	10.00
Irish Mist	10.00
Frangelico	10.00
Strega	10.00
Sambuca Romano Black or White	10.00
Amaretto Disaronno	10.00
Baileys Irish Cream	10.00
Kahlua	10.00
Chambord	10.00
Cointreau	10.00
Galliano	11.00
Grand Marnier	11.00
B & B	11.00
Drambuie	11.00
Benedictine	11.00

Seafood *Tequilas & Cognacs Menu*

Tequilas

Patron Xo Café	10.00
Patron Silver	13.00
Don Julio Añejo	17.00
Don Julio Blanco	13.00
Cuervo Gold	10.00
Casa Amigo Blanco	10.00
Casa Amigo Reposo	11.00

Grappas / Aguardientes

Montanha	Portugal	9.00
Sao Domingos Velhissima	Portugal	10.00
Berta (Grappa Di Brunello)	Italy	12.00
Castello Banfi	Italy	13.00
Nardini Riserva (Smooth)	Italy	13.00
Poli Po Moscato Morbida	Italy	21.00
Poli Po Merlot (Secea Dry)	Italy	21.00

Cognacs & Brandies

Remy Martin Louis XIII ½ oz 115.00 1oz. 215.00 2oz. 425.00
Made only with the highest quality grapes from the cognac region Incomparable in its mellowness, bouquet and taste. A blending of cognacs aged over 70 years.

Remy Martin XO "Excellence" 45.00
A tribute to the art of cognac making, recognized by experts as one of the most complex and subtle cognac in the world, aged over 30 years.

Remy Martin Louis VSOP 15.00
(Very especial Old Pale). The highest quality VSOP in the world. Its super bouquet, color and taste reflect the blending of Grande and Petite Champagne grapes, the who finest growths, aged from 8 to 15 years.

Filipe 9.00

Courvoisier V.S 12.00

Hennessy V.S 12.00

Lepanto Solera Gran Riserva 13.00

Cardenal Mendoza 13.00

Gran Duque D'Alba 13.00

Single Malt Scotches & Whiskeys

The Macallan 12 Year Old	18.00
The Macallan 18 Year Old	48.00
Glenlivet 12 Year Old	16.00
The Balvenie 12 Year Old Doublewood	18.00
The Balvenie 14 Year Old Doublewood	20.00
Johnnie Walker Blue Label	45.00
Johnnie Walker Gold Label	23.00
Jameson Irish Whiskey	12.00
Glenfiddich 12 Year Old	15.00



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