DESSERT MENU

COCONUT CARROT CAKE ......................................................... 12
cheesecake buttercream

WARMED LEMON RASPBERRY POUND CAKE .......................... 12
à la mode vanilla gelato, triple berry compote, and whipped cream

CHOCOLATE LOVERS CHOCOLATE MOUSSE CAKE .................. 12
our signature chocolate cake, just as its name suggests, this is the ultimate chocolate cake. Filled with two layers of chocolate mousse

PINEAPPLE UPSIDE DOWN FOSTER’S CAKE ............................ 11
upside down pineapple cake, pineapple-foster’s sauce, coconut ice cream, flambéed with Cruzan 151

DEEP DISH FLORIDA KEY LIME PIE ...................................... 8
the classic Florida Style Key Lime Pie, served with fresh whipped cream and mint

SALTED CARAMEL CHEESECAKE .......................................... 9
salted caramel swirled into our rich cheesecake batter and slowly baked with our secret graham cracker crust recipe

KG’S SIGNATURE TIRAMISU .................................................. 9
rustic and authentic style Tiramisu with all the great notes of a Tiramisu done right, soft espresso soaked lady fingers, dark rum and Kahlua flavored mascarpone custard topped dark chocolate shavings

CLASSIC VANILLA BEAN CRÈME BRULÉE ................................. 8
classic baked vanilla bean custard with caramelized sugar, fresh berries and whipped cream

FLOURLESS CHOCOLATE CAKE .............................................. 9
rich and smooth dark chocolate cake
DESSERT DRINKS

CHOCOLATE OLD FASHIONED ......................................................... 21
James E Pepper 1776 Bourbon, maraschino Liquor, crème de cacao, chocolate bitters, side of Chocolate Gelato and Biscotti. Recipe by Adrienne Mattiello

BISCOTTI MARTINI ................................................................. 12
Faretti Biscotti Liqueur, Disaronno, White Sambuca, Anise Spiced Biscotti on the side
Recipe by Kristen Acosta

THE “MEGO-MELLOW” ............................................................... 10
Siesta Key Toasted Coconut Rum, Vanilla infused Plymouth Gin, smoked lavender.
Recipe by “Mego” Megan Acosta

TIRAMISU ................................................................. 14
Amaretto, Kahlua, Baileys, Godiva chocolate liqueur, Stoli Vanilla vodka, topped with crushed lady finger cookies and coco powder

SALTED CARAMEL MARTINI ...................................................... 14
Caramel Liqueur, Stoli Vanilla, Frangelico, Sailor Jerry with a half salted rim

FOLLOW US ON

TAG YOUR SUNDAY BRUNCH PHOTOS @KYLEGSEAFOOD

kylegseafood.com