bluefish
KITCHEN+BAR

Cheesecake
Our chef's traditional family recipe, classic creamy cheesecake in a baked graham cracker crust, plain or with choice of blueberry, raspberry or strawberry fruit topping
$6 or $7 with topping

Chocolate Mousse
Traditional French recipe made with Callebaut dark chocolate, whipped egg whites and sabayon, garnished with a housebaked spritz cookie

$6

Vanilla Bean Crème Brulee
Our signature dessert, Madagascar vanilla bean, farm fresh eggs in a cool custard with a torched turbinado sugar
*gluten free
$6

Key Lime Pie
Traditional Florida style tart key lime pie on a graham cracker crust with fresh, vanilla bean whipped cream
$6

Flourless Chocolate Pumpkin Cake
Callebaut dark chocolate, fresh eggs, creamery butter and pumpkin, served with maple golden raisin walnut compote and Chantilly cream
*gluten free
$6

Pumpkin Cheesecake
Fresh cream cheese, pumpkin, sour cream and spices topped with Chantilly cream and toasted pecans
$6

All of our desserts are made fresh, from scratch, in house daily. We often have feature desserts, ask your server. Whole desserts are available to go with 24 hours' notice.