

# SWEETS

## BLUE WAVE BAR & GRILL

### DEATH BY CHOCOLATE

rich flourless chocolate tart served with fresh berries, chocolate sauce, raspberry sorbet, and a chocolate covered strawberry

\$12.00

### PINEAPPLE UPSIDE DOWN CAKE

old fashioned vanilla cake topped with a glazed pineapple ring and covered in both brown sugar caramel and a raspberry sauce served with vanilla ice cream

\$10.00

### PINEAPPLE DOLE WHIPPED

house made pineapple soft serve topped with red dragon fruit and served in an island palms souvenir cup

\$8.00

### CROISSANT BENIETS

light and airy croissant dough fried to perfection and coated with powdered sugar, served with a nutella dipping sauce

\$8.00

### DEEP FRIED CHEESECAKE

house made passionfruit cheesecake tempura battered and deep fried, served with vanilla bean ice cream, whipped cream, berries and caramel

\$10.00



# AFTER DINNERS

## BLUE WAVE BAR & GRILL

### TROPICAL CARAJILLO

house made cold brew, Liquor 43,  
pineapple syrup, Amaro,  
and Old Forester Bourbon

\$15.00

### S'MORE MARTINI

Marshmallow Vodka, Baileys, heavy  
cream, chocolate syrup, Drambuie,  
graham cracker and marshmallow fluff rim

\$15.00

### BAILEYS COLADA ICE CREAM

house vanilla bean ice cream, topped with  
toasted coconut shavings, fresh  
raspberries, pineapple, and Baileys Colada

\$12.00

### MEXICAN HOT CHOCOLATE

freshly made Abuelita's Mexican hot  
chocolate with whipped cream

\$6.00

### COFFEE SERVICE

freshly brewed 100% arabica Farmer  
Brothers Medium Roast Organic Coffee

\$5.00

