



## Desserts

### GRAND MARNIER CRÈME BRULEE

Rich and creamy prepared daily by our Chef with orange zest and Grand Marnier | \$9

### SKY HIGH NEW YORK CHEESECAKE

With a raspberry or chocolate coulis | \$9

### DOLCE VITA CHOCOLATE CAKE

Fudgy layers of dark chocolate and espresso mousse in a dark chocolate glaze | \$9

### LEMON MERINGUE TART

A classic sweet and zesty lemon meringue tart is made exclusively for us by the co-owner and chef of Pasticceria Gelateria Italiana an award-winning Pastry and Chocolate Chef, Joe Calabro | \$11

### GELATO OF THE DAY

Ask about today's selection, handmade and garnished with fresh berries | \$8

### FRESH FRUIT & HONEY

Fresh seasonal fruit with threads of honey and fresh cream | \$9



## Special Coffees

### HOUSE COFFEES

Fresh brewed house blend | \$2.50

Espresso | \$4

Cappuccino | \$4.50

Cafe Latte | \$5.00

### SPECIAL COFFEES with whipped cream | \$8

Spanish .....Kahlua & Brandy

Italian.....Amaretto & Brandy

Irish.....Irish Whiskey & Irish Mist

Coasters Coffee.....Grand Marnier, Kahlua & Baileys

Blueberry Tea .....Grand Marnier, Amaretto and Tea





**COASTERS**  
SEAFOOD GRILL

*All You Can Eat Mussels*



**ALL YOU CAN EAT MUSSELS \$14.99 EVERYDAY !!**

*Fresh PEI Mussels in a white wine and garlic broth with bell peppers and onion.*

**MAKE IT CREOLE MUSSELS FOR \$15.99**