Dessert Menu

Sexy Fish Miami, 1001 S Miami Avenue, Miami, Florida 33130. Telephone (305) 889-7888.
Menu items and prices may change. The latest menu is at sexyfishmiami.com/menus/.

Prices are in US dollars. Dietary labels are written in full after each dish (vegetarian, vegan, gluten free).

Desserts

Where a dessert has a suggested wine pairing, it is shown with the price of the pairing.

Coconut Ice Cream Sandwich **32**

Chocolate Mousse, Coconut-Lime Marshmallow, Blueberry Jam

Pairing: 2017 Tokaji Aszú 5 Puttonyos, Royal Tokaji, Hungary, 25.

Passion Fruit Chawanmushi **24**

Exotic Cream, Banana Crumble, Coconut Sorbet, Pineapple Brûlée

Vegan

Pairing: 2017 Sauternes, Château Suduiraut, France, 35.

Warm Cinnamon Donuts **22**

Exotic Cream & Chocolate Sauce

Pairing: 2020 Orange Muscat, Madera, Essensia, Quady, USA, 11.

Sexy Fish x Bachour Black Sesame **25**

Black Sesame Mousse, Pineapple-Yuzu, Lime Cake, Citrus

Chocolate Meltdown **20**

Four Chocolate Molten Cake, Praline, Vanilla Ice Cream

Pairing: Port, Douro, 10 year old Tawny, Ramos Pinto, Portugal, 13.

Vanilla Cheesecake **38**

Strawberry & Golden Lime Sorbet. Serves 2

Pairing: N.V. Bugey Cerdon sparkling rosé, Patrick Bottex, France, 12.

Signature Sexy Fish Vanilla Cheesecake **48**

Served in a Decadent Box to Enjoy at Home

Pairing: bottle of 2019 Vidal, Niagara Peninsula, Inniskillin, Canada, 375ml, 140.

Dessert Platter

Sexy Ever After **85**

Pairing: Port, 20 year old Tawny, Taylor Fladgate, Portugal, 20.

Ice Creams · Three Scoops 15, One Scoop 6

Vanilla

Milk Chocolate Caramel

Cream Cheese

Hazelnut Praline

Sorbets · Three Scoops 15, One Scoop 6

Mango Passion

Strawberry & Golden Lime

Coconut Lime

Coffee & Tea

Coffee

Espresso **6**

Americano **6**

Cappuccino **8**

Macchiato **7**

Latte **8**

Tea

Chamomile **6**

Genmaicha **7**

Peach Oolong **6**

English Breakfast **6**

Jasmine **6**

Peppermint **6**

Cocktails

Carajillo **19**

Licor 43, Fernet Branca, Espresso, Chocolate Mole Bitters

Add reposado tequila +5, or mezcal +3.

Grasshopper **18**

White Creme de Cacao, Green Creme de Menthe, Cream, Japanese Whisky, Fernet

Agave Spirits

1 oz pours.

Grand Mayan **15**

Reposado

Artenom 1146 **16**

Añejo

Mijenta Reserva **25**

Añejo

Don Fulano 20th Anniversary **35**

Añejo

Tears of la Llorona **37.5**

Extra Añejo

Digestif

1 oz pours.

Rémy Martin 1738 **11**

Castarede Réserve de la Famille Bas-Armagnac **15**

Frapin Cognac XO Chateau de Fontpinot **20**

Hennessy Paradis **200**

Sweet Wines

3 oz pours.

Port **13**

Douro, 10 Year Old Tawny, Ramos Pinto

Tokaji Aszu 5 Puttonyos **25**

Royal Tokaji

Chateau d'Yquem **110**

2018

All wine (with the exception of the 2019 Sauternes) is served in a 3 oz pour.

Important information

Please note a service charge of 20% will be added to your final bill.

If you have a food allergy or a special dietary requirement, please inform a member of staff before ordering.

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters.