



*Join us for a*

## *Fresh from Florida Fried Fish Night*

*2nd Thursday of each month*

### *Fried Fresh Gulf Red Snapper*

*1.3-1.5 lb. \$29.95 max 2 guest/ 2.2-2.5 lb. \$34.95 max 2 guest*

*(plus 12.95 for each additional person)*

*Deep fried whole fresh red snapper, accompanied by crispy fried shrimp & oysters, house made cole slaw, hush puppies, Cajun rice, remoulade, tartar sauce, grilled lemon*

### *Broiled or Fried Fresh Gulf Red Snapper \$21.95*

*8 oz. Fillet of fresh red snapper, herb butter basted & oven baked, with house made creamy cole slaw, hush puppies & Cajun Rice*

### *Additional Sides \$4 each*

*Green Beans, Broccoli or Glazed Carrots*

### *Dessert \$8*

*Mike's Pies, Peanut Butter or Key Lime*

*Kenny's Dessert of the Night*

*(plus tax & 18% gratuity)*

*Chris Clark Director of Food & Beverage*

*Executive Chef - Kevin Renfroe, Chef Tournant - David Baird, Pastry Chef - Kenny Kilmer*

For reservations email Chris Clark @ [cclark@killearncc.com](mailto:cclark@killearncc.com)