



"Lean On Me"



Entrée Cost: \$3.30
Min. Selling Price: \$9.99
Profit: \$6.69

Casco Bay Fried Shrimp Platter

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WAIT STAFF DESCRIPTION: This evenings feature dinner special is crispy fried Maine Shrimp, served with beer battered French fries and cole slaw.

COST BREAKDOWN

	PLATE/SERVING	TOTAL	%
PRICE	\$9.99	\$9.99	
COST	\$3.30	\$3.30	33.04
PROFIT	\$6.69	\$6.69	66.96

Ingredients

SUPC	DESCRIPTION	BRAND	SEQ	QTY	TYPE	UNIT COST	XCOST
4810018	SHRIMP RAW MAINE 70 90	PACKER	1	8.00	OZ	\$0.23	\$1.83
5617469	BREADING MIX CLAM FRY	RED E	2	4.00	OZ	\$0.03	\$0.13
2577062	EGG LIQ SCRAMBLE MIX PAST HOMG	WHLFCLS	3	3.00	OZ	\$0.10	\$0.29
5179262	SALAD COLESLAW	BBRLCLS	4	4.00	OZ	\$0.12	\$0.50
1007525	LEMON CH FRESH	PACKER	6	1.00	EA	\$0.07	\$0.07
1908342	PARSLEY BUNCH FDSVC	SYS IMP	7	1.00	EA	\$0.09	\$0.09
6804348	POTATO FRY MAXI SKON BREW CITY	BREWCTY	8	4.00	OZ	\$0.07	\$0.26
5099098	SAUCE TARTAR NE STYLE	KENS	9	1.50	OZ	\$0.08	\$0.12

Directions

- 1 Dredge the shrimp in the egg wash and then the clam fry. Shake off excess and fry until golden brown.
- 2 Serve with the cole slaw and beer battered French fries, garnish with tartar sauce, lemon and parsley

Chef's Suggestions

Spice up your shrimp by adding a **Thai Style Lemon Myrtle Rub** (SUPC #0553784) to the clam fry.

Try a combination of sauces for dipping, **Sweet Chili Glaze** (SUPC #1385772) or **Apricot Chipotle Mustard** (SUPC #6031674).

