



Lea James Hot Chicken

S-04 Fish Sando

Type
Main

Menu Price	Gross Margin	Per Serving
\$14	74.13%	\$3.62 / ea
Food Cost	Labor Cost	Prime Cost
\$3.62 25.87%	\$0.00 0.00%	\$3.62
Serving	Serving Size	Prep Time
	1 ea	mins
		Cook Time
		mins

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
No	No	No	No	No	No	No	No	No

INGREDIENTS

4 oz	Seafood, Cod, Battered, wedges, Frozen	\$2.47	1 ea	Dry Goods, Bread, Burger Bun	\$0.62
2 oz	Dry Goods, Mayonnaise, Heavy	\$0.25	2 oz	Dry Goods, Pickle, Dill, Slices	\$0.17
2 oz	Dry Goods, Oil, Canola, Clear, Frying	\$0.1			

PREPARATION & PROCEDURES

cod-marinated overnight, hand battered and fried to crispy deliciousness, served with dill pickles, Dukes mayo on a challah bun