

JULY FRIDAY NIGHT SPECIALS

Diamondhead Country Club

JULY 6

Cajun Snapper & Shrimp served over cheddar cheese grits with diced tomatoes, cilantro, and green onions with bacon crumbles.

\$26.95

-OR-

Rainbow Trout pan fried, topped with roasted almonds, lemon & a splash of amaretto. Served with two sides. \$21.95

JULY 13

Fresh Swordfish grilled outside & topped with cilantro lime cream reduction. \$27.95

-OR-

Cobia marinated in a blend of garlic, lemon, a touch of Dijon mustard & olive oil then grilled outside. Topped with a sweet corn avocado relish. \$27.95

JULY 20

Royal Reds (peel & eat). 3/4 of a pound boiled in beer and spices. Served with butter, cocktail sauce & lemon wedge. \$22.95

-OR-

Grilled Grouper seasoned and grilled outside on the cooker and topped with shrimp & crab in a white wine cream sauce and Romano & parmesan cheese. \$28.95

JULY 27

Blackened Redfish topped with crawfish & andouille in a mild Cajun cream sauce. \$28.95

-OR-

Sea Trout dusted in flour, sauteed and topped with salad shrimp and remoulade. Served with fries, hushpuppies, slaw, cocktail & tartar sauce & lemon wedges