

# BENJAMIN'S RESTAURANT WEEK

## FALL LUNCH MENU 2015

### Lunch Entrée \$16.00

#### **Surf & Turf Benedict**

*Served on a toasted english muffin.*

*The turf is a grilled 6oz NY strip with a poached egg and sauce béarnaise.*

*The surf is grilled black tiger shrimp with a poached egg and sauce hollandaise.*

#### **Lobster BLT**

*Fresh cracked lobster salad served on a sweet bread roll with lettuce, tomato and thick sliced slab bacon. Served with french fries.*

#### **Lobster Seafood Fra Diablo**

*Pan Seared half lobster, top neck clams, calamari and mussels.*

*Sautéed in Benjamin's fiery marinara sauce over linguini pasta.*

#### **Half and Half Fried Plate**

*Fresh fried oysters and fresh fried whole belly clams.*

*Served with french fries and cole slaw.*

#### **Mac and Cheese Drowning Burger**

*An 8oz angus burger with a large fresh fried onion ring. Topped with a creole muenster cheese, lobster and king crab macaroni and cheese. Garnished with crispy fried chourizo dust.*

*Get your fork and spoon out for this burger.*

#### **The Prime Time Sandwich**

*One Half as a French Dip and the other half as a Hot Lobster Roll.*

*Served on a toasted french baguette.*

#### **Big Claw White Wine**

*“The Perfect Wine To Go With Lobster”*

*Blended specifically to pair with lobster dishes*

*Grenache Blanc, Sauvignon Blanc and Gewürztraminer*

**\$ 26 Bottle or \$22 Bottle with Any Lobster Entrée**

#### **Raw Bar Happy Hour**

*12:00 p.m. till 2:00 p.m.*

*\$1.00 Oysters & .50 Cent Clams*

**BENJAMIN'S RESTAURANT WEEK FALL 2016**  
**PICK A SURF / PICK A TURF MENU**  
**3 COURSES \$35.00**

**SOUP OR SALAD**

New England Clam Chowder, Rhode Island Clam Chowder or Butternut Squash Bisque  
Fall seasonal salad with a sherry vinaigrette.

**APPETIZERS**

**Choice of One**

**TUNA TARTARE**

Eel sauce and sesame oil.  
Served with prawn chips.

**BEEF TARTARE**

Shallot, capers and gold extra virgin olive oil.

**RAW OYSTERS 3 PIECES**

Crème fraiche and black caviar.

**SMOKED TUNA BELLY**

Horseradish sour cream and garlic crostinis.

**CHICKEN LEG CONFIT**

Frisee salad and country mustard jus.

**CUBAN ARANCINI**

Made with gruyere cheese and bacon with a cuban pickle dipping sauce.

**ENTRÉE..TURF**

**Choice of One**

**PRIME RIB**

Slow roasted to perfection.

**VEAL OSSO BUCCO**

Red wine demi braising jus.

**HALF RACK OF LAMB**

Herb seasoned and oven roasted to your liking.

**GRASS FED STEAK**

Char grilled to your liking.

**BONE IN SHORT RIB**

Guinness Extra Stout braised.

**QUAIL**

Apple, cranberry and pecan stuffing finished with a bourbon cider glaze.

**ENTRÉE..SURF**

**Choice of One**

**SEAFOOD PIE**

Shrimp, scallops and fresh picked lobster baked in a lobster sauce and topped with puff pastry.

**LOBSTER RISOTTO**

Fresh picked lobster meat and peas folded into a creamy parmesan risotto.

**BLUE FIN TUNA**

Seasoned and pan seared to your liking with a roasted fingerling potato nicoise salad.

**BAKED STUFFED PRAWN**

Over stuffed with lobster meat, crab and scallop casino stuffing.

**ATLANTIC SALMON**

Lightly seasoned then seared and finished with a dijon dill beurre blanc.

**SEA SCALLOP BROCHETTE**

Skewered sea scallops and slab bacon griddled and finished with a maple brown sugar glaze.

The menu is subject to change due to the availability products used.