

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

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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 BUCO

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.