

# BENJAMIN'S RESTAURANT WEEK

## SPRING LUNCH MENU 2017

MARCH 31 TO APRIL 7

**Lunch Entrée \$16.00**

### **Benjamin's Lobster and Chowder Lunch**

*Cup of new england or rhode island clam chowder*

*Steamed 1 ¼ lb lobster*

### **Surf & Turf Benedict**

*Served on a toasted bolo.*

*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 hickory smoked 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.*

### **Fried Lobster and Shrimp with Waffles**

*Crispy New England style fried fresh cracked lobster and shrimp with a country sausage gravy. Served with maple butter glazed thick belgian waffles garnished with fresh berries and a side of warm maple syrup.*

### **Mixed Pan Roasted Shellfish**

*Cherrystone clams, steamers, mussels and corn on the cob.*

*Your choice of style*

*Anzio: Onions, garlic and herb broth*

*New England: Steamed in broth*

### **Seafood Caesar Salad**

*Pan seared Canadian salmon, black tiger shrimp and sea scallops.*

*Served on top of a classic caesar salad.*

### **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 & .75 Cent Clams*



# **BENJAMIN'S RESTAURANT WEEK SPRING 2017**

**March 31 to April 7**

## **BENJAMIN'S BONE IN MENU**

**3 COURSES \$35.00**

### **APPETIZERS**

#### **Choice of One**

**CRISPY SOUTHERN FRIED FROG LEGS**

Served with a smokey chipolte honey bacon ranch and jalepeno blue cheese dipping sauces.

**LAMB LOLLIPOP CHOPS**

Herb marinated then pan seared and served with a whole grain mustard, horseradish sauce.

**DUCK WINGS**

Duck wing drummette confit, deep fried and tossed in a maple oyster sauce. Served over a kim chee and wakame salad.

**BONE-IN PORK BELLY**

Barbeque smoked and braised bone in pork belly, finished with a pork Jus Lie. Served over cheddar cheese grits.

**FRIED BUTTERFISH**

Fresh Butterfish dipped in a spicy batter then deep fried to a golden brown. Finished with a lemon aioli.

### **ENTRÉES**

#### **Choice of One**

**CANADIAN ATLANTIC SALMON STEAK**

Fresh cut salmon steak pan blackened. Served over lobster cheese grits and broccolini.

Garnished with citrus pea shoot salad.

**VEAL OSSO BUCO**

Cabernet wine braised served with a black truffle, wild mushroom risotto and sauteed broccolini.

**BONE IN FILET MIGNON**

8oz bone in filet broiled and stuffed with fresh cracked sauteed lobster meat, shallots and bread crumbs. Topped with melted Brie cheese. Served with tri color potatoes and grilled asparagus. Finished with sauce Bearnaise

**DRY RUB SMOKED SIRLOIN**

18oz Bone-in sirloin coffee rubbed then pecan wood smoked and char grilled to your liking.

Served with mashed potatoes and grilled asparagus.

**SURF AND TURF**

An apple cider brined double cut frenched pork rib chop paired with hickory bacon wrapped maple glazed sea scallops.

Served with tri color potatoes and sauted broccolini. Finished with a porcini and pine nut demi.

**MONK FISH TAIL**

Pan seared whole monk fish tail lightly seasoned and floured served over purple basmati rice and asparagus.

Finished with a King and Blue crab bisque.

### **DESSERT**

#### **CHOICE OF ONE**

**BERRY CRÈME CARAMEL**

**GRAND MARNIER FLOURLESS CHOCOLATE TORTE**

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

