

BENJAMIN'S RESTAURANT WEEK

FALL LUNCH MENU 2017

Lunch Entrée \$16.00

Curry Clam Sauce

*Fresh chopped clams and top neck clams in a yellow curry, white wine, garlic sauce.
Served over angle hair pasta with garlic and cheese bruschetta.*

Newport Lobster Gumbo

*½ a Lobster, shrimp, pollock, mussels and andouille sausage.
Simmered in a southern style chocolate brown gumbo with a New England twist.
Served with a white jasmine rice.*

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.*

Blackened Shrimp Burger

*8oz Angus burger topped with smoked gouda cheese, pan blackened tiger shrimp, thick slice hickory slab bacon and caramelized onions.
Served on garlic herb Texas toast with french fries.*

Lobster Salad Club

*Fresh cracked lobster salad with lettuce, tomato, fresh avocado and hickory smoked bacon layered between 3 slices of potato bread toast.
Served with french fries.*

Surf and Turf Frites

*NY Strip steak cooked to your liking and seared sea scallops with a whole grain mustard crab sauce.
Served with parmesan truffle frites.*

Also Available

Native Steamers...27.95

Benjamin's Lobster and Chowder Lunch...19.95

*Cup of new england or rhode island clam chowder
Steamed 1 ¼ lb lobster*

Fish of the Day...13.95

*Baked haddock with lobster sauce.
Baked with seasoned bread crumbs and lemon butter.
Served with french fries.*

Lobster Grilled Cheese...18.95

*Fresh cracked lobster meat sauteed in butter. Paired with a rustic panini bread, danish havarti cheese and sliced lucky beef steak tomatoes. Grilled until golden brown and finished in the oven.
Served with cole slaw and french fries.*

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*

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Turf and Stuffed Surf Menu

3 COURSES \$35.00

SOUP OR SALAD

New England Clam Chowder, Rhode Island Clam Chowder or Pumpkin Bisque
House or Caesar Salad

APPETIZERS

Choice of One

CHILE RELLENOS

Roasted Poblano pepper filled with masa, shrimp, scallops and hot sausage. Deep fried and served with a garlic cream.

BEEF NEGIMAKI

Honey soy marinated thinly sliced pan seared beef rolled and stuffed with king crab and asparagus.
Served with house made kim chee.

STUFFED SQUID

Squid tubes stuffed with a corn bread, andouille sausage and shrimp stuffing then grilled.
Served with a tomato cumin sauce.

LOBSTER POTATO SKINS

Stuffed with lobster, scallions, canadian bacon and cheddar cheese.

BAKED STUFFED CLAMS

Filled with a panko bread crumb, crab, shrimp and fresh chopped clams.
Finished with a fried caper lemon cream sauce.

ENTRÉES

Choice of One

SURF AND TURF NAPOLEON

Cheddar cheese polenta cakes layered with red wine, demi-glace braised beef cheeks and pan seared sea scallops.
Garnished with a fried kale and shallot salad. Finished with a seafood garlic cream sauce.

SIRLOIN AND STUFFED SHRIMP

10oz Hand cut grass fed sirloin steak with sauce bordelaise.

Baked stuffed shrimp with a butter cracker crab meat stuffing.

VEAL RACK AND STUFFED LOBSTER

Petite ½ veal rack oven roasted and served with a mushroom demi-glace.

Half baked stuffed lobster filled with a seafood risotto topped with lemon, tarragon, panko crumbs.

FILET MIGNON AND NORWEGIAN SALMON

7oz filet mignon wrapped in lamb bacon and char grilled to your liking.

Fresh salmon filet pan seared and stuffed with asparagus and king crab meat finished with a dill hollandaise.

LAMB CHOPS AND SWORDFISH

Two 4oz loin lamb chops marinated in dijon mustard, rosemary, oregano and extra virgin olive oil.

Griddled to your desired temperature.

Fresh swordfish steak stuffed with fresh cracked lobster meat and asparagus then pan roasted to perfection.

Finished with a lemon compound butter.

SMOKED PRIME RIB AND SOLE CORDON BLEU

In house hickory smoked prime rib slow roasted and served to your desired temperature.

Fresh sole filet lightly seasoned and stuffed with ham and swiss cheese.

Breaded then fried and served with a lobster sherry sauce.

All entrees come with a baked potato and broccolini.

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