

BENJAMIN'S RESTAURANT WEEK

SPRING LUNCH MENU 2018

Lunch Entrée \$16.00

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 spanish yellow rice.*

Lobster Salad Wedge

Iceberg lettuce wedge, tomato, fresh avocado, hickory smoked bacon and creamy blue cheese dressing. Topped with fresh cracked lobster salad and blue cheese crumbles.

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.

Half and Half Fried Plate

*Fresh fried oysters and fresh fried whole belly clams.
Served with french fries and cole slaw.*

Shrimp and Lobster Pizza

Garlic butter rubbed wood grilled crust topped with black tiger shrimp, fresh cracked lobster meat, tomato, caramelized onions and a fresh basil, white wine pizza sauce. Finished with a blend of 3 cheeses.

Mac and Cheese Drowning Burger

*An 8oz. angus burger with a large fresh fried onion ring. Topped with a creole muenster cheese, lobster and blue crab macaroni and cheese. Garnished with crispy fried chourizo dust.
Get your fork and spoon out for this burger.*

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*

BENJAMIN'S RESTAURANT WEEK SPRING 2018
SURF AND TURF MENU
4 COURSES \$35.00

SOUP COURSE

Lobster Bisque

SALAD COURSE

Choice of One

SCUNGILLI SALAD

Thin sliced conch with garlic, olive oil, lemon juice, oregano, basil, salt and pepper, red onion, celery and roasted red peppers.

SMOKED SEAFOOD MARTINI

Smoked scallops, mussels and shrimp. Tossed with a sake miso dressing. Served on a bed of wakame salad.

BEET AND GOAT CHEESE SALAD

Roasted red, golden and chioggia beets. Finished with goat cheese crumbles and a blood orange fig balsamic reduction.

ENTRÉES

Choice of One

BONE IN 18oz SMOKED SIRLOIN

Cherry wood cold smoked in house butchered sirloin. Espresso and brown sugar rubbed and char grilled.

Finished with a chocolate mole sauce.

BONE IN SHORT RIBS

2 Short ribs braised in a red wine demi-glace. Sauced with the braising jus reduction.

PRIME RIB

Slow roasted to perfection our house specialty.

DUCK BREAST

Boneless breast pan roasted to your desired temperature. Topped with seared Foie gras with a Luxardo cherry Grand Marnier glaze.

VEAL CHOP

16oz Veal chop that is pan roasted and finished with a black truffle demi-glace.

BONE IN FILET MIGNON

8oz In house butchered filet char grilled to your desired temperature and served with sauce bordelaise.

STEAMED LOBSTER

Drawn butter and lemon

All Entrees Served With Potato Of The Day And Grilled Asparagus

ABOVE SERVED WITH A SCALLOP OR SHRIMP ACCOMPANIMENT

Choice of One

SCALLOPS

NANTUCKET

Made with sherry, butter, garlic and Monterey jack cheese. Casserole baked.

CHAR GRILLED

Meyer lemon vinaigrette.

BLACKENED

Southern style blackened with a gorgonzola butter.

BACON WRAPPED

With a maple glaze.

POACHED

Champagne and golden olive oil poached and finished with a champagne beurre blanc.

BLACK TIGER SHRIMP

SCAMPI

Classic scampi with white wine and garlic.

TEMPURA

Lightly battered and served with a Grand Marnier duck sauce.

CHAR GRILLED

With fresh herbs and garlic.

CHOURICO WRAPPED

Griddled and roasted in the oven.

MOZAMBIQUE

White wine, garlic, saffron sauce. Slightly spicy.

DESSERT

BLUEBERRY BREAD PUDDING

Cinnamon Crème anglaise

FRIED CHOCOLATE CHEESECAKE WALLETS

With a strawberry compote and whipped cream.