

BENJAMIN'S RESTAURANT WEEK

FALL LUNCH MENU 2018

Lunch Entrée \$20.00

Your choice of New England or Rhode Island Clam Chowder

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 crisy fried chourizo dust.
Get your fork and spoon out for this burger.*

Lobster Lunch

*1 ¼ lb. Lobster with drawn butter.
Served with french fries.*

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.*

Lobster Salad Club

*Fresh cracked lobster salad with lettuce, tomato, fresh avocado and hickory smoked bacon layered between 3 slices of sour dough 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.*

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 Lobster Menu

3 COURSES \$35.00

SOUP OR SALAD

New England Clam Chowder, Rhode Island Clam Chowder or Lobster Bisque
Baby Spinach Salad with heirloom cherry tomatoes, blue cheese chunks, roasted pumpkin seeds and balsamic dressing.
or Classic Caesar Salad

APPETIZERS

Choice of One

LOBSTER ARANCINE

Risotto and diced fresh lobster with oregano, basil, garlic and chives rolled into a ball.
Stuffed with buffalo mozzarella then breaded and deep fried.
Finished with marinara sauce, romano cheese and chiffonade of basil.

LOBSTER TAMALE

Steamed lobster and sweet corn tamale with a cilantro lime crema.

LOBSTER POTATO SKINS

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

TURF

Choice of One

SHORT RIBS

Bone in short rib braised in Shipyard Pumpkin Head Ale.
Finished with braising jus.

GRASS FED DELMONICO

12oz Hand cut grass fed delmonico steak coated with a espresso, brown sugar rub. Char grilled and cooked to your liking.
Served with a red wine demi-glaze.

CORNISH GAME HEN

A fresh ½ cornish hen house smoked with pecan wood.
Stuffed with a pecan, shrimp, buttermilk corn bread stuffing.
With a Grand Marnier white balsamic glaze.

VEAL OSSO BUCCO

Champagne and wild mushroom braised veal shank.

PRIME RIB

Slow roasted to perfection!

LOBSTER

Choice of One

TRUFFLED LOBSTER MAC & CHEESE

Fresh cracked lobster meat, baby shell pasta with a creamy truffle butter 2 cheese sauce.
Baked with seasoned bread crumbs and crumble blue cheese.

BAKED STUFFED ½ LOBSTER

Stuffed with sea scallops, black tiger shrimp, clams and more lobster!

1 ¼ POUND STEAMED LOBSTER

Served with drawn butter.

LOBSTER PIE

Fresh cracked lobster meat sauteed with a sherry lobster cream then topped with puff pastry and baked.

All entrees come with a triple mashed potato and broccolini.

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