

BENJAMIN'S RESTAURANT WEEK

FALL LUNCH MENU 2019

Lunch Entrée \$20.00

Start with Your Choice of New England or RI Clam Chowder

Mac and Cheese Drowning Burger

*An 8oz angus burger with a large fresh fried onion ring. Topped with a creole muenster cheese 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. Served with french fries.*

Steak and Scallops

*Marinated flank steak cooked to your liking and seared sea scallops.
Served over sweet pea parmesan risotto.*

Shrimp Chicken and Waffles

*Fried chicken and shrimp.
Served with a sausage gravy and maple syrup.
Garnished with whipped ricotta cheese and fresh berries.*

Salmon Cobb Salad

*Seared Norwegian salmon filet over fresh salad greens.
Slab bacon, hard boiled egg, tomato, cucumber, avocado, red onion, strawberries and blue cheese crumble. Dijon vinaigrette.*

Also Available

Fish of the Day...15.95

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

Lobster Grilled Cheese...22.95

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

Raw Bar Happy Hour

*12:00 p.m. till 2:00 p.m.
\$1.00 Oysters & .75 Cent Clams*

BENJAMIN'S RESTAURANT WEEK FALL 2019

Best of Restaurant Week Menu

3 COURSES \$35.00

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.

BAKED STUFFED CLAMS

Filled with a panko bread crumb, crab, shrimp and fresh chopped clams.

Finished with a fried caper lemon cream sauce.

BEEF AND GOAT CHEESE SALAD

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

CRISPY SOUTHERN FRIED LOUISIANA FROG LEGS

Served with a smokey chipotle bacon honey ranch.

ENTRÉES

Choice of One

PRIME RIB and HALF BAKED STUFFED LOBSTER

Prime Rib slow roasted to perfection.

Half of lobster stuffed with sea scallops, black tiger shrimp, clams and more lobster.

FILET MIGNON and NORWEGIAN SALMON

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

Fresh salmon filet pan seared finished with a king crab dill hollandaise.

DUCK BREAST and BLACK TIGER SHRIMP

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

Grilled shrimp with fresh herbs and garlic.

BONE IN SHORT RIB and SEAFOOD PIE

Guinness Extra Stout braised short rib.

Shrimp, scallops and fresh picked lobster baked in a lobster sherry sauce and topped with puff pastry.

NY SIRLOIN with LOBSTER THERMIDOR

12oz NY Sirloin grilled to your liking served with sauce bearnaise. Paired with a baked creamy lobster, brandy thermidor topped with gruyere cheese.

All entrees come with a triple mashed potato and broccolini.

DESSERT

PUMPKIN and CHOCOLATE CHIP BREAD PUDDING

Topped with a caramel glaze

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