

"We take great pride in all of the food we serve at Benny's On The Beach. We make all of our sauces, dressings, relishes, oven roast our meats, receive fresh baked bread daily and try to utilize as many fresh ingredients as possible in all of our menu offerings. We source fresh fish from both coasts of Florida and the entire Atlantic coast line, as well as, work with local farmers, produce suppliers, and all natural meat purveyors. We are proud to be part of the Lake Worth Community and strive to prepare the best for our guests..."

- Chef Jeremy Hanlon

Benny's

ON THE BEACH

LAKE WORTH, FLORIDA
SINCE 1986

Starters

Peef'n Eat Shrimp C	
Boiled in our Cajun citrus broth. Served chilled with fresh lemon and cocktail sauce	
Half pound \$11.95	Full pound \$19.95
Garlic Steamed Clams C	\$12.95
North Atlantic Middleneck Clams pan roasted with garlic butter and steamed with fresh lemon and Chardonnay	
Smoked Fish Dip	\$10.95
A premium blend of Florida Mahi Mahi, Wahoo and house seasonings. Served with tomato, jalapeño and fresh flour tortilla chips	
Colossal Calamari	\$14.95
Sliced Calamari hand battered with our seasoned flour and served extra crispy with our roasted tomato - pepper sauce	
Seafood Skillet New	
Seared to perfection in a cast iron skillet and served with fresh lemon, capers, tomato and garlic butter	
Scallops \$17	Octopus \$15
Creamy Parmesan Mussels	\$14.95
Fresh P.E.I. Mussels roasted with garlic and diced tomato, finished with a Parmesan cream sauce	
Crispy Conch Fritters	\$13.95
Chunks of Conch seasoned and blended in a savory batter and fried until crispy. Served with our very own Mango Tartar sauce	
Waffle Fry Nachos V	\$12.95
A platter of waffle fries loaded with Monterey Jack cheese, onion, tomato, avocado, our original Salsa Verde and Sriracha Cream	
Chicken Wings	\$10.95
Marinated and fried to tender and crispy. Served with celery and our house-made Blue Cheese or Ranch dressing. Your choice of sauce:	
Sweet Attitude Angry Buffalo Polite Texan Lost in the Orient	
Lake Worth Crab Cake! New	\$19.99
Jumbo lump crab meat mixed with marinated vegetables, fresh herbs, lemon and a hint of sour cream seasoned to perfection with no bread filling. It's an original!! Served with horseradish cream, baby greens and pickled pineapple relish	
Buttermilk Marinated Chicken	\$10.95
Freshly breaded with our seasoned flour and served with French fries. Choice of BBQ, Honey Mustard or house-made Ranch	
Cheesy Focaccia Bread V	\$9.99
Garlic toasted rosemary Focaccia bread with melted Parmesan, Monterey Jack cheese and our roasted tomato-pepper sauce	

Fresh Salads

Benny's Beach C V New	\$13.99
Baby Arugula, fresh orange segments, pickled cucumber, shredded carrot, roasted red pepper, goat cheese, chickpeas, our almond granola and a white balsamic vinaigrette	
Warm Grilled Vegetables C V New	\$11.99
Zucchini, asparagus, red peppers, sweet corn, balsamic onions, baby heirloom tomatoes with fresh mozzarella cheese and arugula pesto	
Wedge	\$10.99
Georgia lettuce, diced tomatoes, Applewood smoked bacon, home made Blue cheese dressing, blue cheese chunks and crispy frizzled onions	
Quinoa Chicken C	\$14.99
Toasted quinoa, herb marinated all natural pulled chicken, spinach, grapes, poblano peppers and cucumber tossed with our unique Florida mango vinaigrette and roasted almonds	
Traditional Greek V	\$12.95
A blend of Georgia lettuce, tomatoes, onions, green peppers, cucumbers, pepperoncini peppers, Greek olives, feta cheese, house dressing and grilled pita bread	
Caesar	\$10.99
Georgia lettuce, freshly made Caesar dressing, hand-cut garlic croutons, and Parmesan cheese	
Add ons...	
Marinated All Natural Chicken	\$6
Sliced Ribeye	\$15
Seared Rare Tuna	\$9
Mahi Mahi	\$8
Garlic Shrimp	\$7
Roasted Salmon	\$8

***C** and **V** denotes Gluten Free and Vegetarian

New

Chef Jeremy Hanlon's Signature Dishes & House-made Sauce Combinations

The Lobster Dip	\$22.95
Freshly baked New England Style Lobster Roll, 6 ounces of lobster meat drenched in our lemon-garlic butter, tomato relish and chives. Served with garlic-parmesan fries and more butter for dipping	
Lobster Mac & Cheese	\$34.99
Fresh Cavatelli Pasta smothered in roasted garlic cheese sauce, fresh tomato relish, lobster claw chunks and a roasted 6oz. Lobster tail on top. Served with house garlic bread	

*Quinoa can be substituted for any side

Florida Fish of the Week	MP	Surf & Turf	\$36.99
Seasonal local fish cooked with a tomatillo glaze, pickled pineapple relish, our house cilantro-lime rice and fresh arugula tossed with heirloom tomatoes		Sliced Ribeye, a cold water Lobster tail and bacon-potato tater-tots, asparagus and House Bernaise sauce	
Mediterranean Mahi	\$21.99	Chicken & Waffles	\$16.99
Sautéed Mahi Mahi served over sautéed zucchini, chickpeas, spinach, diced tomato and marinated olives with a roasted artichoke sauce		Buttermilk marinated hand breaded chicken served on top of our famous Beach Bread with Honey Sriracha drizzle, pickled jalapeños, and grilled corn	
Citrus Ginger Tuna Steak	\$25.99	The Ultimate Grill	\$23.99
Sushi grade tuna seared medium-rare and served over a Citrus-Ginger broth, Chinese noodles, stir fry cabbage and toasted sesame		Mahi Mahi, Sea Scallops & Shrimp roasted in garlic butter and served over our house rice, vegetables of the day and tomato relish	
Salmon Gnocchi	\$24.99	Shellfish Bowl	\$22.99
Pan Roasted Salmon, Hand-made Ricotta Gnocchi toasted with asparagus, scallion and a light lemon-chive sauce		North Atlantic Clams, Shrimp and P.E.I. Mussels pan roasted with garlic and lemon, finished with our roasted tomato-pepper sauce and fresh herbs	

No substitutions please.

We have worked very hard to prepare everything ourselves and combine fresh seasonal and in many cases - local ingredients for peak flavors. Trust us!!!

Let's get social at: BennysOnTheBeach.com



Dinner Menu

Benny's

ON THE BEACH

LAKE WORTH, FLORIDA
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Famous Fish Fry

Fish & Chips Local **\$15.95**
North Atlantic Pollock, a flaky white fish, coated in our Florida Craft Beer batter, fried until it is crazy crispy. Served with house-made coleslaw, French fries and our Florida mango tartar sauce

Captain's Platter **\$22.99** 
A crazy crispy filet of North Atlantic Pollock, fried shrimp, conch fritters and clam strips. Served with house-made coleslaw, French fries and Florida mango tartar sauce

Crispy Shrimp Fest **\$14.95**
Atlantic Coast Shrimp lightly breaded and dipped in our Florida Craft Beer Batter. Served with cocktail sauce and your choice of French fries or house-made coleslaw

Crispy Fish Footlong **\$13.99**
North Atlantic Pollock seasoned and fried in our Craft beer batter, served on a fresh hoagie roll with pepperoncini-tomato relish and Florida mango tartar sauce. Your choice of coleslaw or french fries

Burgers

Jeremy's secret fresh blend of brisket, chuck and short rib Angus meat only available at Benny's on the Beach! It took us a while to get this right but we are very proud of what we created. Taste it and you will agree!

All burgers are served on a freshly baked Challah bun with lettuce, tomato, onion and pickle spear. Your choice of French fries or house-made coleslaw.

Classic Cheese **\$11.95**
Your choice of American, Muenster, Swiss or Aged White Cheddar

Triple B **\$15.95**
Homemade beer braised brisket, Applewood smoked bacon and aged white Cheddar loaded with crispy onions and BBQ sauce

Breakfast **\$13.95**
Applewood smoked bacon, fried egg & American cheese on White toast

Turkey Smash New **\$12.99**
Freshly ground turkey combined with shredded zucchini, onion, and garlic made to order and smashed on our griddle loaded with Goat cheese, balsamic onion, roasted peppers and baby arugula served atop a freshly baked Challah bun

Warning: if you are not a "hot head" do not attempt to eat this burger. It will blow your head off!

Spicy Ole **\$15.95**
Our pickled jalapeño and fresh tomato relish, house braised pork shoulder mixed with Benny's signature Scorpion hot sauce, Muenster cheese and crispy tortilla strips



Hand Helds... or in some cases knife & fork

All handhelds are offered with your choice of French fries, coleslaw, rice and fresh fruit.

Mahi Mahi Sandwich **\$16.95**
Blackened or Grilled served atop a fresh Challah bun with lettuce, tomato, onion and our Florida mango tartar sauce. Your choice of French fries or our house-made coleslaw

Cheesy Brisket "Dunker" New **\$14.95**
House braised beef brisket sautéed with peppers, onions and mushrooms smothered in our white queso sauce on a garlic toasted hoagie served with warm Au Jus

Seared Tuna Tostada New **\$16.95**
Blackened Tuna Steak atop crispy tortilla shells stacked with shredded lettuce, tomato, diced avocado, Sriracha, Monterey Jack cheese, and house pickled jalapeño and pineapple

Chicken Italiano New **\$14.99**
Marinated chicken breast with savory arugula pesto, balsamic glazed onions, sliced tomato and melted fresh mozzarella cheese atop Rosemary focaccia

The Taco Bar

The Crowd Favorite **\$15.95**
Mahi Fish Tacos, house-made slaw, Sriracha cream, tomato relish and pickled red onions

Slow Roasted Goodness Chicken or Pork \$14 Veggie \$12
Our amazing tomatillo salsa with jalapeño, avocado, Monterey Jack cheese, house slaw and fresh tomato

Palm Beach Style New Shrimp \$16 Veggie \$12
Baby arugula, Sriracha, Goat cheese & pickled pineapple relish

Sides

*Quinoa can be substituted for any side

Cilantro Lime Rice \$3.99	Beach Corn \$4.25
Roasted poblano pepper, herbs and lime	Oven roasted corn on the cob smothered in our Sriracha cream and parmesan cheese
Garlic-Parmesan Fries \$4.95	House-Made Coleslaw \$3.99
Jersey Shore French Fries \$3.95	Freshly sliced cabbage and vegetables tossed in our secret coleslaw dressing.
Seasoned to perfection	
Sweet Fries \$4.95	Bacon Mac & Cheese Skillet <small>New</small> \$6.99
House Salad \$4.99	



Seafood bake
on Thursdays & Fridays

Paella Celebration
on Saturdays & Sundays



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