

Lunch Menu Served Daily 11:45 a.m. to 5:00 p.m.

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 LakeWorth Community and only want to prepare the best for our Guests... Chef Jeremy Hanlon



Fresh Baked Bread Daily

Appetizers

Peel n Eat Shrimp G	
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 G	\$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 fresh tomato, jalapeno 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	
Creamy Parmesan Mussels G	\$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	
Carolina Sea Scallops G	\$15.95
Sea Scallops fresh from the coast of Massachusetts, seared and served with avocado and our roasted tomato-pepper sauce	

Chicken Wings	\$10.95
Marinated and fried to tender and crispy. Served with celery and our house-made Blue Cheese dressing. Your choice of sauce:	
Sweet Attitude Angry Buffalo Polite Texan Lost in the Orient	
Loaded Cheese Fries	\$6.95
Our house seasoned French fries, a fresh white queso sauce and crispy Applewood smoked bacon pieces	
Seasonal Soup - While it lasts! Please inquire with your server	
Cup	\$4.95
Bowl	\$7.95

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	

Traditional Spinach Pie V	\$10.95
Benny's secret recipe served for the past 25 years! Homemade with phyllo, baby spinach and Feta Cheese. Served with our own Tzatziki sauce and pita bread	
Waffle Fry "Sliders"	\$8.95
House beer-braised brisket, BBQ sauce and aged Vermont white cheddar in between crispy waffle fries	
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 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	
The Wedge	10.99
Georgia lettuce, diced tomatoes, Applewood smoked bacon, home made Blue cheese dressing, blue cheese chunks and crispy frizzled onions	
Quinoa Chicken G	\$14.99
Toasted quinoa, herb marinated all natural pulled chicken, spinach, grapes, pobiano peppers and cucumber tossed with our unique Florida mango vinaigrette and roasted almonds	
Yellowfin Tuna G	\$14.95
House-made Yellowfin tuna salad light on the mayo but big on flavor. Served over baby green and Kale salad mix with fresh fruit, tomato and celery tossed in a Florida mango vinaigrette.	
Loaded Lobster & Avocado Salad G New	\$19.95
Large chunks of cold water Lobster meat combined with tomato, avocado and a light balsamic vinaigrette. Served with baby greens and fresh fruit. Perfect for Lobster Lovers that eat light!	

Traditional Greek V G	\$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	
Chopped Veggie V G	\$12.95
Tomatoes, cucumbers, onions, pepperoncini, olives and feta cheese tossed in our house Greek dressing	

Add ons:

Gyro	\$3.99
Sliced Ribeye	\$14.99
Roasted Salmon	\$7.99
Marinated All Natural Chicken	\$5.99
Seared Tuna	\$8.99
Mahi Mahi	\$7.99
Garlic Shrimp	\$6.99

***G** and **V** denotes Gluten Free and Vegetarian

Breakfast for Lunch

Served until 2pm

Lunch Omelet G	\$13.95
Your choice of any three items (Ham, Bacon, Sausage, Gyro, Tomato, Spinach, Green Peppers, Fresh Mushrooms, American Cheese, Swiss Cheese, Feta Cheese, Muenster Cheese, Pepper Jack Cheese). Served with fresh fruit and toast	
Shrimp & Grits	\$14.99
Creamy Cheddar Grits, Garlic Roasted Shrimp, Crumbled Bacon, House Hot Sauce & Pickled Jalapeños	

Buttermilk Pancakes Tall Stack (3)	\$6.99
Traditional French Toast	\$7.99
Beach Side "Bennies"	
Traditional	\$10.95
Smoked Salmon	\$14.95
California	\$13.95
Crab Cake	\$19.95
3 Lil' Pigs	\$15.95

All above "Bennies" served with choice of fresh fruit cup or french fries



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!!!



Lunch Menu

Served Daily 11:45 a.m. to 5:00 p.m.



From the Sea

Quinoa can be substituted on any dish to provide additional Gluten Free options. **G**

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	
Fish & Chips	\$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 fillet 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	
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	
Seafood Mixed Grill	\$21.95
Roasted Carolina Scallops, Atlantic Shrimp and marinated Mahi Mahi served over our seasoned Cilantro Lime rice and a chopped fresh vegetable salad	
Shellfish Bowl	\$22.99
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	



Burgerville

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	
Breakfast	\$13.95
Applewood smoked bacon, fried egg and American on White toast	
Triple B	\$15.95
Homemade beer braised brisket, Applewood smoked bacon and aged white Cheddar loaded with crispy onions and BBQ sauce	

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
Pickled jalapeno and fresh tomato relish, house braised pulled pork shoulder mixed with Benny's signature Scorpion hot sauce, Muenster cheese and crispy tortilla strips



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	

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

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

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	
Lobster Dip New	\$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	
Mexican Club	\$12.95
All natural marinated chicken breast, Applewood smoked bacon, avocado, lettuce and tomato served atop a fresh Challah bun and Sriracha Cream	
Classic Greek Gyro	\$10.95
Thick slices of Gyro meat, home made tzatziki sauce, diced tomato, lettuce and onion wrapped inside toasted pita bread	
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	
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	
Crispy Fish Footlong	\$13.95
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.	
Tuna Salad Toast	\$12.95
Sustainable Yellowfin Tuna salad mixed with celery, green onion, lemon and a touch of fresh herb mayo served on toasted Multi-grain bread with lettuce and tomato	
Traditional Turkey Club	\$12.95
All natural oven roasted turkey, Applewood smoked bacon, Georgia lettuce and tomato piled high on your choice of freshly baked bread or croissant	
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 & Waffles New	\$16.99
Buttermilk marinated hand breaded chicken served on top of our famous Beach Bread with Honey Sriracha drizzle, pickled jalapeños, and grilled corn	

Create Your Legendary Hot Dog!

100% all beef hot dog served on a toasted brioche bun	\$8.95	
Add the basics	\$.50/ea	
• Sauerkraut	• Cheese sauce	• Raw onions
• Jalapeno relish	• Crispy onions	• Mango Salsa
Load it up	\$1/ea	
• Bacon	• BBQ brisket	• Blue cheese dressing
• Fresh avocado	• Pulled pork	• Got any outrageous request?

Extras

Beach Corn	\$4.25
Sweet Potato Fries	\$3.95
French Fries	\$2.95
Cole Slaw	\$2.99
Rice	\$2.99
Tomato OR Avocado Slices	\$1.99
Yogurt	\$3.99
Fresh Vegetable of the Day	\$3.99
Benny's Beach Salad	\$4.95

Share your hot dog creation or any other choices online!

Let's get social at: BennysOnTheBeach.com

