

Benny's

ON THE BEACH

PAELLA CELEBRATION

Chef Jeremy Hanlon has traveled the world working in over 30 countries. Passionate about his time studying in Spain, Chef Jeremy offers a traditional approach to Paella with a creative usage of spices, regionally sourced produce and fresh seafood options. The traditional Spanish "bomba rice" is served with your favorite Paella combination. Don't forget to pair it with one of our house-made Sangria pitchers!

PINXTOS (pronounced "Pinchos")

Traditional small snacks eaten in bars and taverns in Northern Spain.

Marinated Olives	4
Arugula, Lemon, Manchego Cheese	5
Olive & Tomato Toast	5
Deviled Eggs	5
Garlic & Lemon Shrimp	7
Octopus a la Plancha	9
Sliced Serano Ham & Manchego Cheese	10

PAELLA OPTIONS

Slow roasted Spanish rice, onion, garlic and chorizo sausage seasoned with toasted spices and saffron threads. Vegetarian option available upon request.

***EACH PAELLA SERVES 2-3 PEOPLE DEPENDING ON HOW HUNGRY YOU ARE!**

VEGETABLES // VERDURAS	36
Grilled zucchini, asparagus, red pepper and onions with roasted garlic and fresh tomato.	
GRILLED CHICKEN & SHRIMP // POLLO PARRILLA	46
Marinated Chicken, Shrimp and Roasted Red Peppers	
SHELLFISH // MARISCOS	58
Slow Roasted Clams, Mussels & Shrimp	
SURF & TURF // PLATO DE MARISCOS Y CARNE	74
Grilled Twin Lobster Tails & Marinated Skirt Steak	
CHEF JEREMY'S ULTIMATE // ESPECIAL DE CHEF JEREMY	78
Marinated Chicken, Extra Chorizo, Shrimp, Clams, and Scallops seasoned with Espellete Pepper	

ADD ONS

Chicken 7, Grilled Chorizo 9, Shrimp 14, Skirt Steak 19, Mussels 12, Scallops 18, Lobster Tail 15, Clams 11, Fresh Catch MP

SANGRIA



Our Secret Blend of fresh fruit, citrus & great wine...

Glass 9 Pitcher 25

White...

Mango, Peach, Watermelon & Mint infused Pinot Grigio

Red...

Blackberry, Orange, Cherry & Basil infused Pinot Noir



Take a quick pic of your food & hashtag #BennysOnTheBeach