

LAKE WORTH LANDMARK
BENNY'S ON THE BEACH

DINNER
BY CHEF JEREMY HANLON

THERE'S AN APP FOR THAT

CHICKA BOA ASIAN CHICKEN SLIDERS 12
Spiced Chicken, Raw and Pickled Veggies, Fresh Orange

FRIED GREEN TOMATOES & BURRATA CHEESE 15
Thick Cut Green Tomatoes Fried Crispy and Served with Local Burrata Cheese, Balsamic, Olive Oil and Fresh Basil

ROASTED SQUID & BLACK PASTA 19
Black Squid Ink Fresh Pasta, Parmesan Sauce, Roasted Squid and Clam with Capers and Salami

PEEL'N EAT SHRIMP Half Pound 15 / Full Pound 25
Freshly Steamed Key West Pink Shrimp

FISHERMAN STEW 13
Sauté of Cod & Salmon Belly with Sweet Potato, Zucchini, Corn and Roasted Pepper with a Parmesan Broth and Basil Pesto

CHORIZO & GARLIC STEAMED CLAMS 15
North Atlantic Middleneck Clams Pan Roasted with Spanish Chorizo, Garlic and Herbs, and Steamed with Fresh Lemon and Chardonnay

FRESHLY GROUND CONCH FRITTERS 14
Chunks of Conch, Sweet Corn, Celery, Poblano Pepper, Carrot, Herbs and Garlic. Made Fresh Daily.

COLOSSAL CALAMARI 17
Sliced Calamari Hand Battered in our Seasoned Flour and Served Extra Crispy with our Roasted Tomato Pepper Sauce

CREAMY LUMP CRAB & ARTICHOKE DIP 20
Lump Crab Meat, Artichoke Purée, Monterey Jack Cheese, a Touch of Cream and Served with Toasted Naan Bread

MEDITERRANEAN BOARD 19
Thinly Sliced Soppresata, Crumbled Feta, Manchego Cheese and a Selection of Bread with Marinated Olives, Chickpea Puree, House Red Pepper-Honey Spread and Tzatziki

SEAFOOD MARKET

CHOOSE YOUR FISH

MP

King Crab
Crispy Snapper
Cod

Lobster
Snow Crab
Marinated Mahi Strips

Salmon
Shrimp
Scallops

AND THEN YOUR DISH

COCONUT LIME
Steamed Jasmine Rice, Baby Bok Choy and a Coconut Saffron Broth

COUSCOUS PEARLS
Israeli Couscous, Dried Cranberry, Baby Kale, Hearts of Palm, Herbs, White Balsamic Dressing

A LA PLANCHA
Grilled with Broiled Lemon, Rosemary Potatoes & Broccolini

LEMON GNOCCHI
Asparagus, Poached Mushrooms, Scallion and a Light Lemon Cream Sauce

STRAIGHT UP
Melted Butter & Garlic Parmesan Fries

ASIAN NOODLES
Asian Style Thin Noodles, Soy Broth, and Loads of Veggie Stir Fry

CHICKEN PLEASE!?

Not in the SEAFOOD Mood?
Ask about adding Chicken Instead

GREEN IS THE NEW BLACK

MARINATED VEGGIE NAAN BREAD 15
BETTER THAN FLATBREAD! Chickpea Spread, Roasted Zucchini, Red Pepper, Poblano Pepper, Corn, Feta Cheese and Arugula

BENNY'S BEACH SALAD 14
Baby Arugula, Fresh Orange Segments, Pickled Cucumber, Shredded Carrot, Roasted Red Pepper, Goat Cheese, Chickpeas and our Almond Granola Tossed with White Balsamic Vinaigrette

COBB SALAD 15
Chopped Romaine and Arugula Tossed in a Red Wine Vinaigrette, Topped with Layers of All Natural Pulled Chicken, Diced Tomato, Crumbled Applewood Smoked Bacon, Hard Boiled Egg, Avocado and Blue Cheese

WEDGE 12
Fresh Lettuce Chunk, Diced Tomatoes, Applewood Smoked Bacon, Blue Cheese Chunks and Crispy Frizzled Onions Served with Homemade Blue Cheese Dressing

SIDES PLEASE

7 EACH

VEGGIE SAUTÉ

QUINOA SAUTÉ
Orange Scallion & Broccolini

SWEET WAFFLE
FRIES

GARLIC
PARMESAN
FRIES

TIME FRIES

FISH & CHIPS 17
North Atlantic Pollock, a White Flaky Fish, Coated in our Florida Craft Beer Batter, Fried until Crazy Crispy. Served with our Florida Mango Tartar Sauce, Housemade Coleslaw and French Fries

CAPTAIN'S PLATTER 25
A Crazy Crispy Filet of North Atlantic Pollock, Fried Shrimp, Conch Fritters, and Clam Strips with our Florida Mango Tartar Sauce and French Fries

CRISPY SHRIMP FEST 15
Atlantic Coast Shrimp Lightly Breaded and Dipped in our Florida Craft Beer Batter Served with Cocktail Sauce and Your Choice of Housemade Coleslaw or French Fries

THE [REEL] DEAL

SEARED TUNA TOSTADA 23
Blackened Tuna Steak Atop Crispy Tortilla Shells Stacked with Shredded Lettuce, Diced Avocado, House Pickled Jalapeño, Tomato and Pineapple and Drizzled with Sriracha

LAKE WORTH CRAB CAKES 17 / 27
Lump Crab Meat, Creamy Mustard Dressing, and Saltine Cracker Crust Lightly Toasted with a Slightly Cool Center and Served with House Horseradish Sauce and a Baby Kale Salad

SHRIMP & GRITS 20
Extra Creamy Cheesy Grits, Garlic Roasted Shrimp, Crumbled Bacon, Tomato, House Hot Sauce and Pickled Jalapeños

JERK CHICKEN 17
Skewered Dark Meat Chicken Marinated in Jerk Seasoning, Grilled and Served with Sautéed Quinoa, Fresh Orange, Scallion, Broccolini and Tzatziki Sauce

PESCADO FRITO

PESCADO FRITO MP
Whole Fried Daily Snapper Served with Roasted Veggies, Cilantro-Lime Rice and Roasted Corn, Tomatillo Sauce, Pickled Veggies, Sour Cream and Warm Tortillas

SAND-WICHED

BENNY'S BURGER 15
Freshly Ground Burger with House Bacon Sauce, Horseradish Cream and Cheddar Cheese

TURKEY SMASH BURGER 14
Freshly Ground Turkey Combined with Zucchini, Onion and Garlic Smashed on our Griddle and Loaded with Goat Cheese, Balsamic, Onion, Roasted Peppers and Baby Arugula

CHEESY BRISKET DUNKER 17
House Braised Prime Beef Brisket Soaked in Au Jus with Onion, Mushroom, Cheddar Cheese and Horseradish Cream on Crunchy Garlic Bread. Served with our Warm Queso for Dipping

THE CROWD FAVORITE TACO MP
Feature Fish Tacos, Housemade Coleslaw, Sriracha Cream, Tomato Relish and Pickled Red Onions

LOBSTER DIP 25
Freshly Baked New England Style Lobster Roll, 6 ounces of Lobster Meat Drenched in Lemon Garlic Butter and Tomato Relish Served with Garlic Parmesan Fries and More Butter for Dipping

NO SUBSTITUTIONS PLEASE... TRUST US!

We have worked very hard to prepare everything ourselves and combine fresh, seasonal, and in many cases, local ingredients for peak flavors. **Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness

We accept Visa, Mastercard and American Express with a 2% transaction fee

DON'T FORGET DESSERT & COFFEE