

## TRADITIONS MARKET PRICE

### PESCADO FRITO

Large Fried Whole Snapper,  
Roasted Vegetables, Cilantro-Lime Rice,  
Tomato Relish, Roasted Corn & Sour Cream,  
With Warm Tortillas

### THE SEAFOOD BAKE

Each Seafood Bake Comes with Local  
Corn On The Cobb, Baby Red Potatoes,  
Sweet Onions, Fresh Garlic & Links of Andouille  
Sausage, Cooked in Our House Blend of Spices,  
Citrus & Herb Broth

### MAINE WHOLE LOBSTER

### SNOW CRAB LEGS

### BEACH FEAST

Maine Whole Lobster, Snow Crab,  
Middle Neck Clams & FL Gulf Shrimp  
*Feeds 2-3*

## BENNY'S FAMOUS PAELLA

SATURDAY - SUNDAY

DINNER ONLY

Ask Your Server

# DINNER

5PM TO  
CLOSE  
DAILY



## SIGNATURE COCKTAILS



### MAX'S PINEAPPLE COLADA

Frozen Parrot Bay Coconut Rum Piña Colada, Served in a  
Fresh Cut Pineapple with a Myer's Dark Rum Floater



### FLORIDA LEMONADE

Tito's Handmade Vodka, Peach Schnapps,  
Strawberry Purée & Fresh Squeezed Lemonade



### RUBBER DUCKY PUNCH

Cruzan Light Aged Rum, Blue Curaçao, Fresh Pressed  
Pineapple, Lime & a Toy Rubber Ducky



### SPICY PASSION MARGARITA

Corazón Blanco Tequila, Passion Fruit Purée,  
Muddled Jalapeño, Fresh Squeezed Lime & Skinny Agave



### PURPLE COSMOPOLITAN

Absolut Vodka Infused with Butterfly Pea, Orange Liqueur,  
Fresh Squeezed Lime & a Splash of Cranberry



### WATERMELON MOJITO

Bacardí Superior White Rum, Fresh Pressed Watermelon,  
Fresh Squeezed Lime & Picked Mint, Topped with Soda



### MANGONADA

Corazón Reposado Tequila, Mango Purée & Orange Juice,  
Served Frozen with Chamoy Splatter & Tajin Rim



### TROPICAL RUM RUNNER

Malibu Coconut Rum, Banana & Black Raspberry Liqueur,  
Fresh Pressed Pineapple & Orange

## WINE

### JON BON JOVI ROSÉ

Hampton Water, France

### SPARKLING

Blanc de Blanc, Charles de Fere, France  
Prosecco, Papi, Italy  
Brut, Chandon, California  
Champagne, Veuve Cliquot, France

### WHITE

Pinot Grigio, San Giorgio, Italy  
Albariño, Paco & Lola, Spain  
Sauvignon Blanc, Dough, California  
Sauvignon Blanc, Squealing Pig, New Zealand  
Chardonnay, Cave de Lugny, France  
Chardonnay, Talbott Kali Hart, California

### RED

Pinot Noir, Cloudline, Oregon  
Merlot, Blackboard, Washington  
Cabernet Sauvignon, Bonanza, California

## BEER

### DOMESTIC

Bud Light  
Budweiser  
Coors Light  
Miller Lite  
Micholob Ultra  
Yuengling  
Sam Adams Seasonal

### IMPORT

Corona  
Corona Light  
Modelo  
Guinness  
Stella Artois  
Heineken  
Heineken 0.0

### LOCAL CRAFT

Copperpoint Lager  
Funky Floridian  
Screamin Reels IPA

### SELTZER

White Claw  
Truly

Please Drink Responsibly. All Dine in Guests Have an Additional 18% Gratuity Graciously Added to Your Final Bill. We Accept all Major CHIPPED Credit Cards with an Added Processing Fee.

# Benny's

ON THE BEACH

# DINNER

“WHERE EVERY DAY IS A VACATION”  
LAKE WORTH BEACH LANDMARK  
EST. 1986

## QUICKIES

### AVOCADO MASH

### GARLIC BREAD

### CRISPY CAULIFLOWER

Toasted Curry Powder & Tzatziki Sauce

### SMOKED FISH DIP

Smoked Wahoo, Roasted Salmon, Veggies & Sour Cream with Toasted Bread & Pickled Jalapeños

### SHRIMP MARTINI

Half LB Peel N' Eat Florida Gulf Shrimp  
Served in a Giant Martini Glass

## SALADS

### BEACH SALAD

Arugula, Pickled Cucumber, Roasted Red Pepper, Carrot, Goat Cheese, Orange, Hearts of Palm & Almond Granola with White Balsamic Vinaigrette

### CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Toasted Garlic Croutons, Black Pepper & Creamy Caesar Dressing

### COBB SALAD

Leaf Lettuce Tossed in a Red Wine Vinaigrette, Diced Chicken, Tomato, Avocado, Crumbled Bacon, Hard Boiled Egg & Blue Cheese

### LOBSTER & AVOCADO

Large Chunks of Maine Lobster, Tomato, Avocado Mash, Bibb Lettuce & Fresh Fruit with Balsamic Vinaigrette

## FULL STEAM

CHICKEN  
SHRIMP  
MAHI MAHI

SKIRT STEAK  
SALMON  
LOBSTER

## ALL HANDS ON DECK

Accompanied by One Side

### CLASSIC BURGER

Two 4oz Freshly Ground Beef Patties,  
Choice of Cheese with Lettuce, Tomato & Onion

### LOBSTER ROLL

Warm Maine Lobster Meat Drenched in Lemon Garlic Butter with Tomato Relish on a Toasted Brioche Roll

### PRIME RIB DIP

USDA Prime, Slow Roasted & Smothered in Au Jus Between Toasted Sourdough with Aged Cheddar & a Creamy Horseradish Sauce

### MAHI MAHI TACOS

Marinated Mahi Strips, Housemade Coleslaw, Sriracha Cream, Tomato Relish & Pickled Red Onions on Flour Tortillas

### PALM BEACH SHRIMP TACOS

Roasted Shrimp, Goat Cheese, Arugula, Aji Amarillo, Pineapple & Tomato

## SIDES

FRENCH FRIES  
GARLIC PARM FRIES  
WHIPPED POTATOES

COLESLAW  
CILANTRO-LIME RICE  
MIXED VEGETABLES

## ALL ABOARD

### CALAMARI

Sliced Calamari Hand-Battered & Fried with our Key Lime Pepper Sauce

### CONCH FRITTERS

Chunks of Fresh Conch & House Blend atop Mango Tartar Sauce with Pineapple Relish

### CAPTAIN'S PLATTER

A Crispy Filet of North Atlantic Pollock, Fried Shrimp, Conch Fritters & Coleslaw with our Mango Tartar Sauce Over a Bed of French Fries

## STARTERS

### TOMATOES & BURRATA

Fried Green Tomatoes, Burrata Cheese, Balsamic & Arugula

### ASIAN LETTUCE WRAPS

Sweet Chili Chicken, Fresh Carrots, Orange & Cucumber

### GARLIC CLAMS

Sebastian, FL Middleneck Clams Pan Roasted & Steamed with Fresh Lemon & Chardonnay

### SHRIMP CEVICHE

Citrus Poached, Tomato Relish, Red Onion, Scorpion Spice, Avocado & Tortilla Chips

## SET SAIL

### AHI TUNA TOSTADA

Blackened Tuna atop Crispy Tortillas Stacked with Avocado, Tomato, Lettuce, Sriracha Cream, Pickled Jalapeños & Pineapple Over Cilantro-Lime Rice

### BUTTERFLY SNAPPER

Grilled Tail-On Filet, Jasmine Rice, Baby Bok Choy & Coconut Saffron Broth

### STRAIGHT UP SHRIMP

Garlic Roasted OR Golden Fried with Cocktail Sauce, Served with Garlic Parm Fries

### SCALLOP GNOCCHI

Seared Scallops, Poached Mushrooms, Asparagus & a Light Creamy Lemon Artichoke Sauce

### FISH & CHIPS

North Atlantic Pollock Beer Battered & Deep Fried Until Crispy with our FL Mango Tartar Over a Bed of French Fries

### JUMBO LUMP CRAB CAKE

Avocado Mash, Corn Salsa & Lime with Creamy Horseradish Sauce and Sriracha Cream

### WILD CAUGHT SALMON

Grilled with Broiled Lemon, Rosemary Potatoes & Broccoli

## LAND HO!

CHURRASCO  
STEAK

ROASTED  
CHICKEN

CAULIFLOWER  
STEAK

Whipped Potatoes, Wild Oyster Mushrooms  
& Grilled Asparagus

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

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