

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

LUNCH 11AM - 5PM 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

LUNCH

“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

BEACH CLASSICS

AHI TUNA TOSTADA

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

SNAPPER FRESCA

Butterfly Snapper with Mixed Greens, Carrot, Hearts of Palm, Cherry Tomatoes, Pickled Cucumber & White Balsamic Vinaigrette

FISH & CHIPS

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

WILD CAUGHT SALMON

Grilled with Broiled Lemon, Rosemary Potatoes & Broccolini

CHICKEN & WAFFLES

Hand Battered Fried Chicken with Melted Cheese, Honey Sriracha Drizzle & Pickled Jalapeños Served atop our Famous Beach Bread with Steamed Corn

JUMBO LUMP CRAB CAKE

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

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

BUFFALO WINGS

Celery with Choice of Blue Cheese or Ranch

SHRIMP CEVICHE

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

ALL HANDS ON DECK

Accompanied by One Side

CLASSIC BURGER

Double Stack 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

TURKEY "YACHT" CLUB

Piled High Roasted Turkey, Applewood Smoked Bacon, Lettuce & Tomato

MAHI MAHI TACOS

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

PRIME RIB DIP

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

EL CUBANO

Braised Pork, Shaved Ham, Spiced Mustard, Pickled Cucumber & Swiss

PALM BEACH SHRIMP TACOS

Roasted Shrimp, Goat Cheese, Arugula, Aji Amarillo Cream, Pineapple & Tomato Relish on Flour Tortillas

SIDES

FRENCH FRIES
GARLIC PARM FRIES
FRESH FRUIT

COLESLAW
CILANTRO-LIME RICE
MIXED VEGETABLES

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

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