

Starters

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 \$14.95

Fresh P.E.I. Mussels roasted with garlic and diced tomato, finished with a Parmesan cream sauce

Garlic Steamed Clams \$12.95

North Atlantic Middleneck Clams pan roasted with garlic butter and steamed with fresh lemon and Chardonnay

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

Carolina Sea Scallops \$15.95

Sea Scallops fresh from the coast of the Carolinas, seared and served with avocado and our roasted tomato-pepper sauce

Waffle Fry Nachos \$12.95

A platter of waffle fries loaded with Monterey jack cheese, onion, tomato, avocado, our original Salsa Verde and Sriracha Cream

Peel n Eat Shrimp \$11.95

Boiled in our Cajun citrus broth. Served chilled with fresh lemon and cocktail sauce

Half pound \$19.95

Full pound

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

Fresh Chicken Strips \$10.95

Buttermilk marinated chicken freshly breaded with our seasoned flour and served with French fries. Choice of BBQ, Honey Mustard or house-made Ranch

Cheesy Focaccia Bread \$9.99

Garlic toasted rosemary Focaccia bread with melted Parmesan, Monterey Jack cheese and our roasted tomato-pepper sauce

Salads

Roasted Atlantic Salmon Salad \$15.99

Oven roasted fresh salmon combined with lemon, and a hint of fresh herb mayo served chilled over our baby greens and kale salad, tomato and cucumber lightly tossed in our house-made honey mustard dressing

Benny's Wedge Salad \$10.99

Georgia lettuce chunk, diced tomatoes, Applewood smoked bacon, home made Blue cheese dressing, blue cheese chunks and crispy frizzled onions

Quinoa Chicken Salad \$14.99

Toasted quinoa, herb marinated all natural pulled chicken, spinach, grapes, poblano peppers and cucumber tossed with our unique Florida mango vinaigrette and roasted almonds

Traditional Greek Salad \$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 Salad \$10.99

Georgia lettuce, freshly made Caesar dressing, hand-cut garlic croutons, and Parmesan cheese

Chopped Veggie Salad \$12.95

Tomatoes, cucumbers, onions, pepperoncini, olives and feta cheese tossed in our house Greek dressing

Add a protein to your Caesar, Greek or Veggie Salad...

Below prices for add-ons to salad only

Gyro \$3.99

Marinated All Natural Chicken \$5.99

Seared Tuna \$8.99

Florida Mahi \$7.99

Garlic Shrimp \$6.99


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

Mahi Mahi Sandwich \$15.95

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

Fresh 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 filet 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 \$13.95

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

Mediterranean Mahi Mahi \$18.95

Grilled with lemon and herbs, steamed spinach and tomatoes, side Greek Salad and toasted pita bread

Seafood Mixed Grill \$19.95

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

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

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

House-Made Beer Braised Brisket \$12.95

Onions, mushrooms, green peppers, and melted muenster cheese packed inside a fresh baked hoagie roll

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

Baja Fish Tacos \$14.95

Fresh Florida Mahi Mahi, house-made coleslaw, Sriracha Cream and fresh tomato. Served with Florida mango salsa

Slow Roasted Tacos \$13.95

Our amazing tomatillo salsa with jalapeño, avocado, Monterey Jack cheese, house coleslaw, and fresh tomato

Your choice of marinated All Natural Chicken or Pork

Lobster Roll \$17.95

Toasted Brioche Bun overloaded with Maine Lobster meat and served with house-made tomato relish

Crispy Fish Footlong \$13.99

Fresh New England Pollock seasoned and fried in our Craft beer batter, served on a fresh hoagie roll with pepperoncini-tomato relish and Florida mango tartar sauce. Your choice of coleslaw or french fries

Seared Tuna \$15.95

Sliced sushi grade Tuna, Applewood smoked bacon, Georgia lettuce and horseradish cream a top a fresh Challah bun with lettuce and tomato

Burgers

Jeremy's secret fresh blend of brisket, chuck and short rib Angus beef 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 cheese 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

Surf & Turf \$19.95

Loaded lobster salad with horseradish cream on top of creamy melted Muenster cheese

Spicy Ole!!! \$15.95 

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

Sides

House-made Coleslaw \$3.99

Freshly sliced cabbage and vegetables tossed in our secret coleslaw dressing.

Jersey Shore French Fries \$3.95

Seasoned to perfection

Sweet Fries \$4.95

Cilantro Lime Rice \$3.99

Roasted poblano pepper, herbs and lime

Side Salad —(Greek, Caesar, or Veggie) \$4.99

Beach Corn \$4.25

Oven roasted corn on the cob smothered in our chipotle cream and parmesan cheese

