

LOBSTER & CRAB LEGS

Served with your choice of baked potato, whipped potatoes, or house rice and vegetable du jour

BROILED LOBSTER TAIL (10-12 OZ.)
Lobster, oven broiled, glazed with lemon butter wine and served with drawn butter. Market Price

NATIVE WHOLE MAINE LOBSTER
Fresh from our lobster tank, steamed and served with drawn butter. Market Price

STUFFED WHOLE MAINE LOBSTER
Blue crab meat imperial, glazed with a lemon butter wine sauce served with drawn butter. Market Price

DESSERTS

When you place your order, be sure to ask about today's sweet selections.

Sides

Vegetable Du Jour, 2.95	Whipped Potatoes, 2.95
House Rice, 2.95	Seasoned Fries, 2.95
Baked Potato, 2.95	

LUNCH MENU (11AM - 3PM)

SANDWICHES & SUCH

All sandwiches & wraps served with seasoned fries and coleslaw

CAESAR CHICKEN WRAP
Marinated grilled chicken strips wrapped in a flour tortilla with fresh romaine hearts, tomato, Parmesan cheese, and Caesar dressing. 7.95

GROUPEL WRAP
Grilled grouper wrapped in a flour tortilla with an avocado spread, black olives, and tomatoes. 9.95

SEAWEED GINGER CHICKEN WRAP
Juliennes of chicken wrapped in a flour tortilla with a sweet ginger cucumber and tomatoes with a sweet soy sauce. 9.95

MEDITERRANEAN SANDWICH
Marinated Greek style breast of chicken, feta cheese, olives, roasted green pepper, onions, lettuce, tomatoes, and a cucumber sour cream yogurt sauce. 7.95

CHICKEN PITA
Toasted pita topped with marinated grilled chicken breast strips, tomatoes, and cucumber yogurt sauce. 8.95

ALASKAN KING CRAB LEGS (OVER 1 LB)
Steamed and served with drawn butter. Market Price

LOBSTER THERMIDOR (1 1/2 LB.)
One and a half pound whole lobster baked in the shell and tossed with béchamel sauce, topped with parmesan cheese and finished with sautéed mushrooms, jumbo lump blue crab meat, and a light sherry cream sauce. Market Price

KIDS

Entrees served with seasoned fries

MAC & CHEESE, 4.95

FRIED SHRIMP, 5.95

FRIED CHICKEN TENDERS, 4.95

FISH STICKS, 5.95

GRILLED CHEESE, 4.95

FRENCH DIP SANDWICH
Sliced slow roasted prime rib with grilled onions and melted provolone on a toasted baguette served with au jus. 8.95

CRAB MELT SANDWICH
Lump crab meat, combined lime juice, mayo & mustard with Swiss cheese, served on lightly buttered sour dough. 9.95

LUMP CRAB CAKE SANDWICH
Chef's special recipe of seasoned lump crab, fried and served on ciabatta bread with tartar sauce. 9.95

GRILLED OR BLACKENED CHICKEN SANDWICH
Marinated chicken breast grilled or blackened with Cajun bayou spices served on ciabatta bread with mayo. 7.95

GRILLED MAHI-MAHI BASIL SANDWICH
Fresh pan grilled mahi topped with melted mozzarella cheese and basil, on ciabatta bread with tartar sauce. 8.95

Lunch Sandwiches continued on back –

LUNCH MENU (CONTINUED)

WESTERN CHICKEN SANDWICH
Pan grilled marinated chicken breast topped with honey bourbon BBQ sauce and melted cheddar cheese on ciabatta bread with mayo. 7.95

FRIED GROUPEL SANDWICH
Served on ciabatta bread with lettuce, tomato, and tartar sauce. 9.95

GRILLED CHICKEN WRAP
A flour tortilla wrap, marinated grilled chicken strips, red onions, lettuce, tomato, and honey mustard. 7.95

FAJITA WRAP
Marinated steak or chicken, a flour tortilla wrap, grilled onions, bell pepper, pico de gallo, shredded cheese, lettuce, guacamole, and sour cream. 9.95

LUNCH ENTREES

JUMBO FRIED SHRIMP
Served with seasoned fries and coleslaw. 9.95

LEMON PEPPER CORNMEAL TILAPIA
Served with seasoned fries and coleslaw. 8.95

SHRIMP SCAMPI
Sautéed shrimp, roasted red peppers, tomatoes, artichoke, shallots, and garlic wine butter sauce served over linguini. 10.95

PASTA PRIMAVERA DELIGHT
Mushrooms and assorted fresh garden vegetables in a white wine garlic cream Alfredo sauce over penne pasta. 7.95
With Chicken, add 4.00
With Shrimp, add 5.00

ATLANTIC SALMON
Rich, creamy, distinctive bittersweet flavor, grilled or blackened, served with rice & vegetable du jour. 9.95

FISH AND CHIPS
Beer battered Pacific Cod, served with seasoned fries and coleslaw. 8.95

SHRIMP AND SCALLOPS SKEWER
Grilled marinated shrimp, sea scallops, and pineapple, glazed with a lemon Chardonnay sauce, served with house rice and vegetable du jour. 10.95

Burgers

All burgers are served on ciabatta bread with lettuce, tomatoes, onions, pickle, and mayo or Thousand Island dressing.

GRILLED CHEESEBURGER
½ lb. marinated, seasoned ground beef with fries. 7.95

GRILLED TURKEY BURGER
Fresh seasoned ground turkey with fries. 7.95

VEGGIE BURGER DELIGHT
Garden vegetable patty with fries. 6.95

Sautéed mushrooms, onions, bacon or blue cheese, add 1.00

SEAFOOD IMPERIAL
Fresh, delightful sea scallops, shrimp, crab claw fingers stuffed with lump crab imperial glazed with a lemon butter Chardonnay sauce. 9.95

CHICKEN TERIYAKI
Pan seared breast of chicken glazed with sweet and sour teriyaki sauce topped with grilled pineapple over house rice & vegetable du jour. 8.95

CHICKEN PARMESAN
Flour battered breast of chicken with sweet basil marinara sauce over linguini pasta topped with fresh mozzarella cheese. 8.95

PECAN CHICKEN
Encrusted breast of chicken with roasted pecans topped with a mushroom sauce over house whipped potatoes and vegetable du jour. 8.95

CARIBBEAN JERK CHICKEN
Pan seared breast of chicken with jerk seasoning, topped with warm tropical salsa, finished in a lemon Chardonnay sauce over whipped potatoes and vegetable du jour. 8.95

TENDERLOIN SCALOPPINI
Pan seared filet mignon tip with sautéed portabella mushrooms, diced tomatoes, onions, and bell pepper, in a port wine demi cream sauce over house rice and vegetable du jour. 11.95

EXCEPTIONAL SEAFOOD.

INVITING ATMOSPHERE.

SUPERB SERVICE.

IT'S A WINNING COMBINATION FOR
BENNY'S STEAK & SEAFOOD,
WHICH OFFERS GUESTS A TRUE TASTE OF
THE FIRST COAST'S TRADITION.



Take Out Menu

Our menu features an array of sensational fresh fish and seafood selections – from mouthwatering entrées and appetizers to assorted salads and seafood platters. For land-lovers, *Benny's Steak & Seafood* offers tempting steaks and chicken delicacies. Enjoy a beautiful view of the St. Johns River from your table in our dining room or on our porch at The Jacksonville Landing. Our wait staff is warm, welcoming, and eager to serve you!

So drop your anchor at
Benny's Steak & Seafood.
We promise you'll have a fun-filled and
delicious dining experience!

(904) 301-1014

OWNERS
BENNY & CINDY YOUSEFZADEH

WWW.BENNY'SSTEAKANDSEAFOOD.COM

We are not responsible for lost or stolen articles.
We reserve the right to refuse service to anyone.
No checks accepted.

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk for serious illness from raw oysters. If unsure of risk, please consult a doctor.

SIGNATURE STARTERS

SILVER DOLLAR LUMP CRAB CAKE
Layered over sweet seaweed ginger, topped with citrus mango fusion and lemon butter Chardonnay sauce. 10.95

SHRIMP COCKTAIL SKEWER
Chilled jumbo shrimp (5) on a skewer with fresh cantaloupe and a spicy cocktail sauce. 8.95

MUSSELS MILANESE
Sautéed with garlic, shallots, mushrooms, fresh sweet basil, and capers tossed in a lemon Chardonnay brown butter sauce. 8.95

HOT SEAFOOD DIP
Sea scallops, shrimp, and blue crab meat baked in a cream cheese, garlic shallot mixer, served with crustinis. 10.95

CARIBBEAN CONCH FRITTERS
Traditional island fritters over tropical fruit salsa, served with jerk key lime mustard. 8.95

STUFFED PORTABELLA MUSHROOM IMPERIAL
Grilled marinated portabella mushroom topped with fresh blue crab meat, imperial glazed with a lemon butter sauce. 10.95

CRISPY FRIED CALAMARI
Fresh squid tossed in seasoned flour, deep fried to a golden brown and served with spicy hot marinara sauce. 9.95

FRESH SALADS

Served with your choice of our homemade dressings: Ranch, Bleu Cheese, Creamy Italian, Raspberry Vinaigrette, Honey Mustard, Pepper Parmesan, Balsamic Vinaigrette, or Oil & Vinegar

SHRIMP SKEWERED SALAD
Fresh spring mix of greens, sugar toasted almonds, mandarin oranges, grape tomatoes, red sweet onions, and crispy noodles served with honey orange champagne vinaigrette. 9.95

PASTA SEAFOOD SALAD
Garden trio mix of pasta and fresh spring medley tossed in honey citrus vinaigrette over organic greens accompanied with chilled shrimp, sea scallops, and fresh crabmeat. 10.95

TOSSED MIXED GREEN HOUSE SALAD
Crispy fresh mixed greens, sliced cucumbers, red onion, shredded carrots, radish, tomatoes, sugar coated almonds, and garlic parmesan crusted croutons served with your choice of dressing. 4.95

With marinated grilled chicken, shrimp, or salmon, add \$3

SPINACH SALAD
Fresh baby greens, toasted pine nuts, sweet red onions, tomatoes, artichoke, crispy bacon, and fresh goat cheese served with pepper parmesan dressing. 9.95

GATOR TAIL
Fried gator tail served with a rémoulade sauce. 8.95

SMOKED SALMON
Norwegian smoked salmon served over crustinis topped with minced eggs, red onions, capers, chives, cream cheese, and sour cream horseradish aioli. 9.95

ESCARGOT (SNAILS) SICILIAN
Sautéed mushrooms, diced tomatoes, sweet basil and capers in spicy butter garlic sauce, served in a puffed box. 9.95

BAYOU GARLIC SHRIMP SCAMPI
Sautéed shrimp, roasted red peppers, green onions, and shallots in a garlic Cajun lemon Chardonnay sauce. 8.95

TERIYAKI BEEF TIPS
Marinated filet tenderloin tips in teriyaki sauce, sautéed with mushrooms and served with fresh grilled pineapple. 8.95

OYSTERS ROCKEFELLER
Topped with sautéed seasoned baby spinach and baked with fresh shredded Parmesan cheese finished with bearnaise sauce. 9.95

OYSTERS ON THE HALF SHELL
Fresh-shucked oysters by order, served with crackers, lemon wedges, and homemade horseradish cocktail sauce.
Half Dozen, 7.95 Dozen, 11.95

Oysters

SESAME SEARED AHI TUNA
Served over wakame seaweed, cucumber, and pickled ginger salad, then finished with soy honey vinaigrette. 12.95

ATHENS' GREEK SALAD
Fresh mix of green bell pepper, red onions, tomatoes, cucumber, feta cheese, calamata olives, pepperoncini, and banana peppers, served with Mediterranean vinaigrette. 8.95

PARMESAN CRISP CAESAR SALAD
Crispy heart of romaine lettuce, garlic parmesan crusted croutons, tomatoes, and fresh shredded parmesan cheese, lightly tossed in our house Caesar dressing with parmesan crisp. 4.95
With marinated grilled chicken, shrimp, or salmon, add \$3

COBB SALAD
Fresh mixed greens, tomatoes, cucumbers, red onion, blue cheese crumbles, cheddar jack cheese, bacon bits, chopped egg, and chives, served with your choice of dressing. 9.95
With marinated grilled chicken, shrimp, or salmon, add \$3

SAVORY HOMEMADE SOUPS

CREAMY SEAFOOD BISQUE
All natural and authentic taste, filled with fresh seafood and rich with the flavor of cream, butter, and sherry wine. 7.95

CLASSIC FRENCH ONION SOUP
Caramelized onion in a rich stock served with a crouton cookie melted in provolone cheese. 5.95

FRESH FISH

Served either pan seared or blackened, with house rice or whipped potatoes & vegetable du jour

SALMON
Rich, creamy and distinctive taste with a firm, flaky, moist texture. 19.95

GROUPE
Clean flavor, lean, flaky white meat texture, rich flavor. 24.95

SWORDFISH
Sweet and moist, delicately mild, but rich in flavor, firm and meaty in texture. 19.95

RED SNAPPER
A firm textured saltwater fish that is very mild in flavor. 23.95

AHI-TUNA
Best served rare to medium rare, an ahi-tuna steak is full of flavor, beefy red in appearance and will melt in your mouth. 23.95

CHEF'S SEAFOOD SPECIALTIES

Served with house rice or whipped potatoes & vegetable du jour

PAN SEARED CHILEAN SEABASS
With shrimp and sea scallops, then finished with a tomato garlic butter sauce. 33.95

CARIBBEAN JERK SEARED ATLANTIC SWORDFISH
With shrimp in a warm tropical fruit salsa and finished with a Chardonnay lemon butter sauce. 25.95

BROILED BLUE CRAB LUMP CRAB CAKES (2)
Seasoned lump crab blended with chef's special recipe of seasonings over organic greens and sweet & sour mango salsa, finished with a citrus butter Chardonnay sauce. 22.95

GINGER SESAME SEARED AHI-TUNA
With jumbo lump blue crab in wakame cucumber pickled ginger salad finished with honey soy vinaigrette. 35.95

PECAN RED SNAPPER
Pecan encrusted topped with sautéed crawfish tail meat & shrimp finished with a roasted pecan tangy sauce. 28.95

SEAFOOD GUMBO
Shrimp, crawfish, scallops, crabmeat, okra, and andouille sausages in a rich stock, thickened with a dark roux and served over white rice. 5.95

CREAM OF CRAB
Filled with fresh jumbo lump crab meat in a rich creamy bisque with light sherry wine. 6.95

TILAPIA
Clean & sweet tasting, slightly firm, white and flaky texture. 18.95

ORANGE ROUGHY
New Zealand, mild, full flavor, beefy red in appearance & melt in your mouth pearl white flesh, buttery, medium firm texture. 21.95

FLOUNDER
Delicate in flavor, flounder have firm, lean white meat... a fine cutting fish. 19.95

CHILEAN SEA BASS
Rich in flavor, tender, buttery & moist, slight pumpkin aroma. 29.95

MAHI-MAHI
Delicate, creamy, clean, mellow, lemony, sweet, rich taste, silky, meaty & dense texture. 19.95

PAN BROILED SEAFOOD COMBINATION
Filet of Orange Roughy, shrimp, sea scallops, oyster Rockefeller and crab meat imperial topped with lemon butter Chardonnay sauce. 26.95

BROILED SEAFOOD TRIO
Pan seared shrimp, sea scallops, and lump crab cake, in a lemon butter beurre blanc. 25.95

JUMBO LUMP CRABMEAT AU GRATIN
Fresh jumbo lump crabmeat baked in a casserole dish topped with creamy parmesan cheese. 21.95

BAKED STUFFED SHRIMP (5)
Jumbo shrimp stuffed with crabmeat and a touch of parmesan cheese, then glazed with a lemon butter Chardonnay sauce. 25.95

PAELLA FRUIT DEL MAR
Traditionally prepared shellfish paella with shrimp, scallops, clams, mussels, squid, lump crabmeat, roasted red peppers, diced tomatoes, and green peas served over Spanish Saffron rice. 27.95

OFF THE GRILL STEAK & CHOPS

Certified Angus served with baked potato or whipped potatoes & vegetable du jour

FILET MIGNON (10 OZ.)
Melt in your mouth tender center-cut grilled to your liking with cabernet wine demi glaze and garlic butter. 34.95

With choice of jumbo fried shrimp or crab cake. 42.00
With 12 oz. lobster tail, served with drawn butter. Market Price

NEW YORK STRIP (12 OZ.)
A thick cut of tender mouth watering steak cooked to your liking topped off with butter garlic & crispy potato strings. 24.95

With choice of jumbo fried shrimp or crab cake. 32.00

With 12 oz. lobster tail, served with drawn butter. Market Price

SEAFOOD PASTAS

All pasta topped with fresh shredded parmesan cheese

LINGUINI MARINARA
Pan seared shrimp, sea scallops, and mussels, tossed in a hot marinara sauce. 18.95

PENNE PASTA
Pan seared shrimp & crawfish tail meat tossed in a vodka-dill cream sauce. 18.95

PASTA PRIMAVERA DELIGHT
Mushrooms and assorted fresh garden vegetables in a white wine garlic cream Alfredo sauce over penne pasta. 15.95
With Chicken, add 3.00
With Shrimp, add 5.00

FRESH CRISPY FRIED SEAFOOD

Served with seasoned French fries & vegetable du jour

FRIED SEAFOOD TRIO
Shrimp, sea scallops, and lump crab cake. 23.95
LEMON PEPPER CORNMEAL FRIED TILAPIA, 17.95

REMARKABLE POULTRY

NEW ORLEANS CHICKEN
Pan seared boneless breast of chicken with Cajun bayou spices, topped with crawfish tail meat and a lemon butter cream sauce. 17.95

CHICKEN OSCAR
Pan seared boneless breast of chicken with sun-dried tomatoes, topped with crabmeat, and finished with a bearnaise sauce. 18.95

CHICKEN PICATTA
Pan seared boneless breast of chicken with sautéed mushrooms in a butter caper sauce. 17.95

PRIME RIB (14 OZ.)
Oven slow roasted with fresh herbs in its own au jus, served with horseradish sauce. 21.95

DELMONICO (14 OZ.)
A splendid cut of meat richly marbled, cooked to your liking and topped with crispy fried onion rings. 22.95

Au Poive Style, add 2.95
Black & Bleu Style, add 3.95
Cowford Style, add 3.95

FRENCH PORK RIB CHOPS
Marinated, grilled, in bone, twin pork chops topped with grilled artichoke hearts and bearnaise sauce. 19.95

ROASTED BABY RACK OF LAMB DIJONAISE
Tender young, garlic rosemary crusted New Zealand lamb with Dijon mustard and mint demi glaze. 27.95

FETTUCCINE ALFREDO
Pan seared shrimp, sea scallops, and mussels, with fresh basil, tossed with creamy Alfredo sauce. 18.95

SHRIMP SCAMPI
Sautéed shrimp with roasted red peppers and green onions in a scampi sauce over linguine. 19.95

BENNY'S JUMBALAYA
A spicy Creole mixture of chicken, andouille sausages, and shrimp served in a savory tomato Creole sauce over penne pasta. 19.95

JUMBO GOLDEN FRIED SHRIMP, 19.95

FRIED SEAFOOD COMBINATION
Filet of orange roughy, shrimp, sea scallops, clam strips, and lump crab cake. 26.95

DUCK A L'ORANGE
Pan seared boneless duck breast with caramelized onion and infusion port wine orange ginger sauce. 21.95

CHICKEN MARSALA
Pan seared boneless breast of chicken with sautéed fresh portabella mushrooms in a rich Marsala wine demi sauce. 17.95

BENNY'S CHICKEN
Pan seared breast of chicken topped with sautéed shrimp and scallops in a tomato basil cream sauce. 17.95