



All our produce in directly off our own farm

813-909-9694 Open Wed-Sunday 4:30

Appetizers

Dozen and a half! Steamed Florida Middle Neck clams. Served in a garlic, butter & wine. 14

Roasted Pepper Flight with Lump Crab Grown on our own farm from the seed! Stuffed "Jefee" Jalepeno stuffed with our, creamy crab stuffing. Topped with breadcrumbs, leeks, and drizzled with Florida Kumquat Honey and micro greens 12

Stuffed Green Machine zucchini with Italian sausage mozzarella and marinara 10

8 hour Smoked pork belly with our farmed pepper cream and micro-onion 13

Caprese Eggplant- Roasted Farm White Eggplant, beefsteak tomatoes, and fresh mozzarella 12

Ben Dip the Famous Lobster, Crab, Spinach, onions, and artichoke Ben Dip 13

Brussel Sprouts Roasted Brussels, with garlic cream, mozzarella and breadcrumbs 12

Mozzarella Marinara Sliced right off the loaf, breaded and fried. Served in Marinara. Get CHEESY! 10

Feature and Farm Entrée

All entrees served with House or Ceaser salad and garlic rolls

Risotto w/ Lobster sauce Ratatouille- Zucchini, Squash, Roasted Eggplant, jumbo gulf shrimp and lump crabmeat, served In a Lobster sauce. 28

Old School Cedar Plank Salmon Fresh Atlantic salmon set atop a cedar plank with a farm fresh veggie and topped with our blackened brown sugar seafood rub. Served with a farm fresh side. 24

Grouper Bianco Fresh domestic black grouper lightly breaded then lightly breaded and fried. Topped with gulf shrimp and lump crabmeat. Served over angel pasta 36

14 OZ 8 Bone Petite VEAL Rack Cast Iron seared topped with our steak Diane sauce over white truffle mashed. 28

Garlic Alfredo Zucchini Parmesan 18 Farm grown zucchini lightly breaded topped with a creamy garlic alfredo and mozzarella served with fettucine pasta or sautéed zucchini. 18

Veal Benedetto Tender veal cutlets pounded thin (scaloppini style) then sautéed with shallots, brandy, cream, shitake mushrooms and wild mushrooms. Served over sautéed spinach in a Dianne Sauce. One of Chef bens Favorite Sauces. 25

Roasted Eggplant Ravioli served in a white wine marinara with more farm Roasted Eggplant. 22

Jumbo Stuffed shrimp Fresh Pink shrimp from our coast stuffed with our lump crabmeat stuffing topped with mozzarella. Served over angel hair pasta, sautéed with shallot, kale and CHAMPANGE. 24

16 OZ Prime Ribeye – Prime beef- topped our teriyaki demi (the ben sauce) served with white truffle mashed or farm fresh veggie 28

TRADITIONALS CONTINUED ON NEXT PAGE