

## Beverages

Coke, Diet Coke, Sprite, Mr. Pibb, Ginger ale, Iced Tea

**Domestic Bottled Beer:** Budweiser, Bud Light, Michelob Light, Michelob Ultra Light, Miller Lite, Coors Light, O'Doul's

**Import Bottled Beer:** Corona, Corona Light, Red Stripe, Heineken, Guinness

**House Wines:** Coastal Vines (California) – Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet, Pinot Noir

Captain's Wine List, Specialty Beers & Mixed Drinks Also Available

## Snacks & Things to Share

Grilled Chicken Quesadillas – 8  
Fire Roasted Corn & Black Beans, Cilantro, Scallions, Cheddar Jack Cheese, Ranch, Pico De Gallo

Crab & Shrimp Spring Rolls – 8  
Fire Roasted Red Pepper Jelly

Chicken Wings – 8  
Buffalo, Teriyaki, or BBQ Served w/ Blue Cheese Dressing

Buffalo Shrimp with Blue Cheese Dressing – 8

Surf-n-Turf – 9  
Chilean Blue Mussels with Sausage Scallions, Cilantro, Tomatoes, Beer & Garlic Butter

Beer Battered Cheese Sticks Marinara – 8

1 lb. Jumbo Beer Battered Onion Rings – 8

Peel-n-Eat Steamed Spiced Shrimp – 8  
House Made Cocktail Sauce

Miniature Crab & Shrimp Cakes Remoulade – 8



## Soup Du Jour

Market Price

## Fields of Green

Featured Dressings – Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Paris

Benjamin's House Salad – Fresh Mesclun Hearts & Hearts Topped with Tomatoes, Cucumbers, Cheddar-Jack Cheeses, & House Made Croutons – 7

Ponte Caesar – Crisp Romaine Hearts, Fresh Reggiano, Housemade Croutons, Tossed with Classic Caesar Dressing – 7

½ Salads Available – 4

## Add-On's

Add Grilled Chicken – 4  
Add Grilled Jumbo Shrimp Brochette – 6  
Add Crab & Shrimp Cake – 8

## Entrees

Entrees served with ½ house or ½ Caesar salad, vegetable du jour or coleslaw & starch du jour or waffle fries

Steak & Lake – 19

Twin Beef Tenderloin Medallions – Crab & Shrimp Cake  
Paired with Pinocchio Nero d'Avola (Sicily)

Crab & Shrimp Cakes – 19  
Baby Shrimp & Sweet Crabmeat Blended with a Touch of Old Bay  
Fire Roasted Red Pepper Remoulade  
Paired with Torre Di Luna Pinot Grigio (Italy)

Flame Grilled Rib Eye – 21  
Marbled for Flavor & Aged for Tenderness  
Topped w/ Triple Creamed Boursin Butter  
Paired with Joel Gott Cabernet – (Benjamin's personal favorite!)

Filet of Beef – 21  
Flame Grilled Beef Tenderloin  
Topped w/ Triple Creamed Boursin Butter  
Paired with Dievoli Fourplay (Italy)

Fish on the Pier – 19  
Brown Sugar Glazed Black Cherry Plank Salmon  
Paired with Crooked Row Chardonnay (California)

Pork Chops – 18  
Twin Grilled Pork Chops- Topped with Flame Roasted Caramel Fuji Apples  
Paired with Powers Cabernet Mercers Ranch (Washington State)

## Add-On's

Add Grilled Jumbo Shrimp Brochette – 6  
Add "Black-n-Blue" a Steak – 5  
Add Crab & Shrimp Cake – 8

## Chef Mama Sue's Sweet Tooth

Ask your server about our featured house made desserts



## Little Fisherman

Served with Waffle Fries & Apple Sauce

Kids Chicken Tenders – 6  
Kids Fried Shrimp – 6  
Kids Grilled Pork Chop – 7

## Sandwiches & Wraps

Served w/ Waffle Fries or Coleslaw  
Substitute Onion Rings - +

Grilled Chicken BLT Wrap - 8  
Sliced Grilled Chicken, Applewood  
Smoked Bacon, Cheddar-Jack Cheese,  
Wrapped in a Soft Flour Tortilla  
w/ Lettuce & Tomato

The "Dam" Burger - 11  
1lb. Fresh Ground Chuck topped with  
anything we can find to put on it

Black & Blue Burger - 8  
½ lb. Cajun Ground Chuck, Topped  
w/ Fresh Blue Cheese Crumbles

Fresh Veggie Wrap - 7  
Sautéed Seasonal Vegetables  
Wrapped w/ Lettuce, Tomato  
& Onion in a Soft Flour Tortilla

Cheese Burger - ½ lb - 8  
Ground Chuck, Topped w/ Cheddar Cheese  
Add Sautéed Onions or Bacon - Add - 1

Bacon Cheddar Chicken Grille - 8  
Grilled Chicken Breast Fillet Topped with  
Sweet BBQ Sauce, Applewood Smoked Bacon  
& Cheddar Cheese



## Lighter Fare

McGehee's Fish-n-Chips - 12  
Beer Battered Cod - Tartar Sauce, Waffle Fries, & Slaw

Pasta Du Jour - 12  
Choose 1: Shrimp, Chicken or Fresh Vegetables  
Choose 1: Alfredo, Pesto, Basil Ragu, Cajun Crème

Tequila Lime BBQ Shrimp Brochette - 9  
Fire Roasted Corn & Black Bean Salad

Southern Fried Chicken Tender Platter - 9  
Waffle Fries & Coleslaw

Southwest Chicken - 12  
Twin Chicken Breast Fillets Topped with Pico De Gallo  
& Melted Cheddar-Jack Cheese  
Served w/ Fresh Vegetable Du Jour



Gift Certificates Available in Any Denomination

18% Gratuity Added to Parties 6 or More  
20% Gratuity Added to Parties 6 or More with Separate Checks

Benjamin's at the Pointe - Mariners Landing Resort & Conference Center  
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Phone: 800-851-4988 • www.marinerslanding.com

# Benjamin's

at The Pointe



Wednesday - 5pm-9pm • Thursday & Friday - 11am-9pm  
Saturday - 9am-9pm • Sunday - 9am-2:30pm • Monday & Tuesday - Closed