



# GINGER

CAJUN SEAFOOD + ASIAN FUSION & BAR

## SIGNATURE COCKTAIL

<b>Sneaky Lychee</b>	\$15
Grey goose, lychee liqueur, Chambord, lychee fruit.	
<b>Prosecco Cosmo</b>	\$13
Cazadores tequila, lemon juice, cranberry juice, topped with prosecco.	
<b>Classic Maitai</b> (No. 1 drink)	\$11
Dark rum, house special maitai mix, orgeat, fresh lime juice.	
<b>White Maitai</b>	\$11
Tito handmade vodka, house special maitai mix, cointreau, fresh lime juice, mixed juice.	
<b>Moscow Mule</b> (Delicious)	\$13
Tito handmade vodka, homemade ginger beer, fresh lime juice, served in a copper mug.	
<b>Texas Hold'Em</b>	\$10
Tito's Handmade Vodka, soda water, lemon wedge.	
<b>Hurricane</b>	\$10
Light rum, dark rum, passion fruit syrup, lime juice, served over ice.	
<b>Mango Mojito</b>	\$12
Mango rum, mango puree, club soda, sprite etc.	
<b>Scorpion Bowl</b>	for one \$11 for two \$20
Bacardi, Brandy, Orange Liquors, Orgeat and mixed juice.	
<b>Asian Pear Martini</b>	\$12

## REFRESHING MOCKTAILS

<b>Pineapple Mint</b>	\$6
<b>Mango Sunrise</b>	\$6
<b>Lychee Lemonade</b>	\$6
<b>Pina Colada</b>	\$6
<b>Voss Still Water</b>	\$6
<b>Voss Sparkling Water</b>	\$6

## BEER

<b>Sapporo</b>	\$10
<b>Heineken</b>	\$6
<b>Corona</b>	\$6
<b>Amstel Light</b>	\$6
<b>Samuel Adams</b>	\$6
<b>Oscar Blue IPA</b>	\$6
<b>Goose Island IPA</b>	\$6
<b>Harpoon IPA</b>	\$6
<b>Coors Light</b>	\$5
<b>Budweiser</b>	\$5
<b>Bud Light</b>	\$5
<b>Michelob Ultra</b>	\$5
<b>O'Doul's Non-Alcoholic Beer</b>	\$5

## DRAFT BEER

<b>Blue Moon</b>	\$5
<b>True North Bright &amp; Early IPA</b>	\$7
<b>Sapporo</b>	\$6
<b>Sam Adams Seasonal</b>	\$6
<b>Harpoon IPA</b>	\$7

## COGNAC & WHISKY

<b>Hennessy V.S</b>
<b>Hennessy V.S.O.P</b>
<b>Hennessy X.O</b>
<b>Remy Martin V.S.O.P</b>
<b>Martell X.O</b>
<b>Martell Cordon Bleu</b>
<b>Johnnie Walker Blue</b>
<b>Johnnie Walker Black</b>
<b>Johnnie Walker Red</b>
<b>The Macallan 12</b>
<b>The Macallan 18</b>
<b>Dewar's</b>
<b>The Balvenie</b>
<b>The Glenlivet</b>
<b>Glenfiddick</b>
<b>Chivas Regal 12</b>
<b>Basil Hayden</b>
<b>Knob Creek</b>
<b>Woodford Reserve</b>
<b>Marker's 46</b>
<b>Marker's Mark</b>
<b>Jim Beam</b>
<b>Wild Turkey</b>
<b>Bulleit Rye</b>
<b>Crown Royal</b>
<b>Seagram's VO</b>
<b>Canadian Club</b>
<b>Jameson</b>
<b>Jack Daniel's</b>
<b>Hibiki 12</b>
<b>The Yamazaki 12</b>

## ROSE & CHAMPAGNE

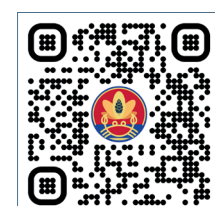
	Glass	Bottle
<b>Champy Brut</b>	\$13	\$50
Sparkling Champagne' 2016, Sonoma, CA		
<b>Le Grand Courtage</b>	\$12	\$35
Brut Rose' 2016, France A perfect balance of freshness, aromas of strawberry, raspberry, acidity and sweetness.		
<b>Chloe</b>	\$10	\$29
Prosecco' 2016, Italy Medium bodied, clementine, spiced green apple, chalk, and edible flowers finish.		

## WHITE WINE

	Glass	Bottle
<b>Wente "Morning Fog"</b>		
Chardonnay' 2016, Livermore Valley		
Full – bodied with tropical fruit, apple, toast and vanilla flavors.	\$10	\$29
<b>Landmark "Overlook"</b>		
Chardonnay' 2015, Sonoma, CA		
Aromatic with fruit of lemon, green apple with crème caramel and toasty oak, refreshing finish.	\$13	\$38
<b>Jordan</b>		
Chardonnay' 2014, Russian River, CA		
Complex with rich, bold flavors and lively acidity.		\$71
<b>Ca Montini</b>		
Pinot Grigio' 2016, Alto Adige, Italy		
Full - bodied, aromas of nectarines, lemon pith, lemon gummy bears and pressed linen. Finish with fruit tannins and no oak.	\$10	\$29
<b>Beyond</b>		
Sauvignon Blanc' 2017, South Africa		
Passion fruit, melon, kiwi and lime, elegance.	\$10	\$29
<b>Oyster Bay</b>		
Sauvignon Blanc' 2010, Marlborough, NZ		
Medium – bodied refreshing with zesty, tropical fruit flavor.	\$11	\$32
<b>Empire Estate</b>		
Riesling' 2015, New York		
Aromas of orange blossom and citrus peel, honey flavors, balancing of lemon-lime acidity.	\$12	\$35

## RED WINE

	Glass	Bottle
<b>Geysler Peak</b>		
Cabernet Sauvignon ' 2014, California		
Black cherry, cassis & vanilla flavors with a long rich finish	\$11	\$32
<b>Erath</b>		
Pinot Noir '2014, Willamette Valley, Oregon		
Luscious and silky with juicy red fruit and spice flavors.	\$12	\$38
<b>Catena</b>		
Malbec' 2014, Mendoza Argentina		
A touch of spices and black cherries, the palate has great balance, elegance with very fine tannins.	\$11	\$32
<b>Stags' Leap Artemis</b>		
Cabernet Sauvignon' 2015, Napa Valley		
Full – bodied, aromas of rich, dark chocolate, black cherries, cassis and espresso.		\$97





# GINGER

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## SOUP & SALAD

<b>Gumbo</b> (with rice)			
Sausage	\$6	Shrimp	\$8
<b>Clam Chowder</b>			\$7
<b>House Salad</b>			\$7
<b>Caesar Salad</b>			
with Chicken	\$10	with Shrimp	\$12
<b>Seaweed Salad</b>			\$8
<b>Coleslaw</b>			\$5

## APPETIZERS

<b>Hush Puppies</b> (10)	\$5
<b>French Fries</b>	\$5
<b>Cajun Fries</b>	\$6
<b>Onion Rings</b>	\$5
<b>Sweet Potato Fries</b>	\$6
<b>Fried calamari</b>	\$11
<b>Fried Cheese Stick</b> (6)	\$6
<b>Fried Chicken Wing</b>	\$13
Only pick 1 flavor for chicken wing (Plain, Cajun, Lemon Pepper, Buffalo)	
<b>Scallion Pancake</b>	\$8
<b>Crab Rangoon</b>	\$9
<b>Pork Gyoza</b>	\$8
<b>Edamame</b> (cajun style)	\$7
<b>Shrimp Cocktail</b> (6)	\$10
<b>Spicy Beef Dumplings</b>	\$10
<b>Shumai</b> (steamed or fried)	\$6
<b>Salt and Pepper Soft Shell Crab</b>	\$14
<b>Steamed Mini Juicy Buns</b> (with pork)	\$10

## RAW OYSTER

Served with side cocktail sauce, tabasco, chili sauce, radish & sliced lemon.

<b>Half Dozen</b>	\$13
<b>One Dozen</b>	\$21

## STEAMED OYSTER

Served with one of the following signature seasoning:

- Old Bay • Cajun • Butter Garlic • Lemon Pepper
- All sauce contain garlic & butter.

<b>Half Dozen</b>	\$14
<b>One Dozen</b>	\$22

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

## BASKET

With fries.

<b>Crab Cake</b>	1 pc \$10	2 pcs \$18
<b>Fried Shrimp Basket</b>		\$14
<b>Fried Catfish Basket</b>		\$13
<b>Chicken Tender Basket</b>		\$12
<b>Fried Clam Strip</b>		\$10

## PO BOY SANDWICHES

With fries.

<b>Chicken Po Boy</b>	\$13
<b>Fried Fish Po Boy</b>	\$15
<b>Fried Shrimp Po Boy</b>	\$15
<b>Lobster Po Boy</b> (steamed or fried)	\$23

## SEAFOOD BAGS

Each pound comes with potato and corn. You can add sausage and eggs for an additional charge.

### STEP 1 : PICK YOUR SEAFOOD

<b>Snow Crab Leg</b> (2 clusters)	\$35
<b>King Crab Leg</b> (1 lb)	\$68
<b>Lobster Tail</b> (2 tails)	\$35
<b>Whole Lobster</b>	MARKET PRICE
<b>Dungeness Crab</b> (2 clusters)	\$28
<b>Blue Crab</b> (seasonal)	MP
<b>Whole Shrimp</b>	\$20
<b>Headless Shrimp</b>	\$21
<b>Crawfish</b>	\$15
<b>Clams</b>	\$15
<b>Green Mussels</b>	\$15
<b>Black Mussels</b>	\$15

### STEP 2 : PICK YOUR SEASONING & SPICY LEVEL

#### SEASONING

- Old Bay
- Cajun
- Lemon Pepper
- Butter Garlic

#### SPICY LEVEL

- Mild (original)
- Medium
- Spicy
- Extra Spicy

## SIDES

<b>Corn on the Cob</b> (3)	\$3
<b>Potatoes</b> (3)	\$2.50
<b>Sausages</b> (3)	½ lb \$5    1 lb \$9
<b>Steamed Rice</b>	\$2
<b>Boiled Egg</b>	\$2

## COMBO

Each pound comes with potato and corn. You can add sausage and eggs for an additional charge.

	½ lb/ea	1 lb/ea
<b>A: Snow Crab + Headless Shrimp</b>	\$25	\$48
<b>B: Snow Crab + Whole Shrimp</b>	\$24	\$45
<b>C: Snow Crab + Crawfish</b>	\$22	\$41
<b>D: Headless Shrimp + Crawfish</b>	\$17	\$32
<b>E: Clams + New Zealand Mussels</b>	\$14	\$26

## FAMILY PLATTER

**Small Family Platters** \$53  
2 cluster of Snow Crab Legs, ½ pound whole shrimp, ½ pound mussels, ½ pound clam, ½ pound crawfish, 2 corn and 3 potatoes

**Large Family Platters** \$87  
3 cluster of Snow Crab Legs, 1 pound of whole shrimp, 1 pound of mussels, 1 pound of clam, 1 pound of crawfish, 3 corn and 5 potatoes

## FRIED RICE & PASTA

<b>Shrimp Fried Rice</b>	\$11
<b>Chicken Fried Rice</b>	\$10
<b>Lobster Mac Cheese Pasta</b>	\$23
<b>Signature Pasta</b>	
choice of:	
<b>Shrimp</b>	\$15
<b>Chicken</b>	\$13
<b>Lobster</b>	\$23
<b>Mussel</b>	\$15

## HERDS & SCHOOLS

**Lamb Chop Toasted Garlic** \$26  
Rack of lamb, thin cut and marinated in fresh onion & bell pepper, served with corn & potato

**Grilled Salmon** \$20  
Served with corn & potato

## ASIAN FUSION ENTREES

<b>Sautéed Shanghai Greens</b>	\$12
<b>General Gao Chicken</b>	\$14
<b>Sesame Chicken</b>	\$14
<b>General Gao Shrimp</b>	\$16
<b>Pineapple Shrimp</b>	\$16
<b>Lobster (Asian Style)</b>	Market Price
Ginger & Scallion Style OR Cantonese Style	

## RAMEN

Japanese Noodle Soup

<b>Pork Ramen</b>	\$14
<b>Sausages Ramen</b>	\$14
<b>Shrimp Ramen</b>	\$15
<b>Lobster Ramen</b>	\$22