



# GINGER

RAMEN • ASIAN FUSION • BOILED SEAFOOD



## SOUP & SALAD

- Hot & Sour Soup 6
- Clam Chowder 8
- Miso Soup 6
- House Salad 9
- Garden Salad 12
- with Chicken 12
- with Shrimp 14
- Seaweed Salad 8

## APPETIZERS

- Hush Puppies (10) 7
- French Fries 7
- Cajun Fries 8
- Onion Rings 7
- Sweet Potato Fries 8
- Fried Calamari 13
- Fried Cheese Stick (6) 8
- Fried Chicken Wing 15
- Only pick 1 flavor for chicken wing (Plain, Cajun, Lemon Pepper, Buffalo)
- Chicken Fingers 12
- Vegetable Spring Roll 8
- Vegetable Dumpling 9
- Scallion Pancake 10
- Crab Rangoon 11
- Pork Gyoza (dumplings) 10
- Edamame 9
- Shrimp Cocktail (6) 12
- Spicy Beef Dumplings 12
- Shumai (steamed or fried) 8
- Salt and Pepper Soft Shell Crab 18

## DIM SUM MENU

- Crystal Shrimp Dumplings 水晶餃 (6) 12
- Steamed Shrimp Wontons 蝦雲吞 (4) 10
- Sticky Rice Lotus Chicken 糯米雞 (2) 9
- Roast Pork Bun 叉燒包 (3) 9
- Fried Shrimp Rolls 炸蝦卷 (4) 10
- Pork with Soy Bean Skin Rolls 腐竹卷 (3) 10
- Shumai King 燒賣王 (3) Pork & shrimp shumai 10
- Steamed Mini Juicy Bun 小籠包 (with pork) 11

## SUSHI SPECIAL

- California Maki 9
- Spicy Tuna Maki 10
- Shrimp Tempura Maki 12
- Soft Shell Crab Maki 15
- Kappa Maki 8
- Oshinko Maki Pickled radish 7
- Avocado Maki 8
- Idaho Maki Sweet potato tempura 8
- Avocado Cucumber Maki 8
- Mexican Roll 15
- Spicy tuna, avocado wrapped with tabasco sauce, scallion & tobiko on top
- Green Dragon Roll 18
- Shrimp tempura, mango, crab stick & king crab topped with avocado
- Sunset Blvd Maki 20
- Shrimp tempura, avocado inside, topped with king crab meat and crab stick and mango with chef's special sauce
- King Crab Roll 22
- King crab meat, crab stick inside, tuna, avocado outside
- Red Dragon Maki Shrimp tempura, spicy tuna 17

## FAMILY PLATTER

- Small Family Platters 59
- 2 cluster of Snow Crab Legs, 1/2 pound whole shrimp, 1/2 pound mussels, 1/2 pound clam, 1/2 pound crawfish, 2 corn and 3 potatoes
- Large Family Platters 93
- 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

## COMBO

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

- |                                | 1/2 lb/ea | 1 lb/ea |
|--------------------------------|-----------|---------|
| A: Snow Crab + Headless Shrimp | 29        | 54      |
| B: Snow Crab + Whole Shrimp    | 27        | 51      |
| C: Snow Crab + Crawfish        | 25        | 47      |
| D: Headless Shrimp + Crawfish  | 21        | 38      |
| E: Clams + New Zealand Mussels | 18        | 32      |

## SEAFOOD BAGS

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

### STEP 1: PICK YOUR SEAFOOD

- Snow Crab Leg (2 clusters) 39
- King Crab Leg (1 lb) 74
- Lobster Tail (2 tails) 39
- Whole Shrimp 24
- Headless Shrimp 26
- Crawfish 20
- Clams 19
- Green Mussels 19
- Black Mussels 19

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

#### SEASONING

- Old Bay
- Cajun
- Lemon Pepper
- Butter Garlic

#### SPICY LEVEL

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

## BASKET

With fries.

- Crab Cake (2 pcs) 20
- Fried Shrimp Basket 17
- Fried Catfish Basket 16
- Chicken Tender Basket 14

## SIDES

- Corn on the Cob (3) 4
- Potatoes (3) 3
- Sausages (3) 1/2 lb 7 1 lb 11
- Steamed Rice 5
- Boiled Egg 3
- Ramen (contains wheat) 9
- Lomein Noodle (contains wheat) 9

## KID'S MENU (for 10 and under)

- Chicken Fingers & Fries 7

GLUTEN FREE (contains wheat)

Please check with your server for more gluten free options.

A Gratuity of 18% Will Be Charged in October Only.

## ASIAN FUSION ENTREES

- Sautéed Shanghai Baby Bok Choy 14
- Broccoli 14
- Tofu in Garlic Sauce 14
- General Gao Chicken 17
- Sesame Chicken 17
- Chicken in Garlic Sauce 17
- Chicken Lettuce Wrap 16
- Thai Basil Chicken 17
- Korean Bul Goki (Beef) 19
- Beef with Broccoli 17
- Chicken with Broccoli 16
- Lamb Chop Toasted Garlic 29
- Rack of lamb, thin cut and marinated in fresh onion & bell pepper.
- General Gao Shrimp 18
- Pineapple Shrimp 18
- Pan Seared Salmon with Butter Garlic 29
- Sauteed Eggplant in Garlic Sauce 14
- Shrimp with Ginger and Scallions 19

## FRIED RICE & NOODLE

- Shrimp Fried Rice 14
- Vegetable Fried Rice 13
- Pineapple Fried Rice 13
- Chicken Fried Rice 13
- Duck Fried Rice 15
- Egg Scallion Fried Rice 13
- White Rice 5
- Brown Rice 6
- Rice Noodle choice of:
 

Shrimp 15	Chicken 15
Lobster 24	Veggie & Tofu 16
Singapore Style 17	
- Lomein (contains wheat) choice of:
 

Beef or Chicken 15	Shrimp 15
House 16	Veggie 14
Plain 13	Garlic 13

## RAMEN

Japanese Noodle Soup

- Pork Ramen (contains wheat) 17
- Chicken Ramen (contains wheat) 17
- Sausage Ramen (contains wheat) 17
- Shrimp Ramen (contains wheat) 18
- Lobster Ramen (contains wheat) 25

## PO BOY SANDWICHES

With fries.

- Chicken Po Boy (contains wheat) 15
- Fried Fish Po Boy (contains wheat) 17
- Fried Shrimp Po Boy (contains wheat) 17
- Lobster Po Boy (steamed or fried) (contains wheat) 26

VEGETARIAN items are in green color.



# GINGER

RAMEN • ASIAN FUSION • BOILED SEAFOOD



## SIGNATURE COCKTAIL

<b>Sneaky Lychee</b>	\$16
<i>Grey goose, lychee liqueur, Chambord, lychee fruit.</i>	
<b>Prosecco Cosmo</b>	\$14
<i>Cazadores tequila, lemon juice, cranberry juice, topped with prosecco.</i>	
<b>Classic Maitai (No. 1 drink)</b>	\$12
<i>Dark rum, house special maitai mix, orgeat, fresh lime juice.</i>	
<b>White Maitai</b>	\$12
<i>Tito handmade vodka, house special maitai mix, cointrean, fresh lime juice, mixed juice.</i>	
<b>New Orleans' Mule</b>	\$14
<i>New Orleans' style fruity and spiced whiskey cordial mixed with lime juice and Peychaud's Bitters, the official bitters of New Orleans', and topped with a house made ginger beer.</i>	
<b>Texas Hold'Em</b>	\$11
<i>Tito's Handmade Vodka, soda water, lemon wedge.</i>	
<b>Hurricane</b>	\$13
<i>Light rum, dark rum, passion fruit syrup, lime juice, served over ice.</i>	
<b>Witch's Brew</b>	for one \$13 for two \$23
<i>Bacardi, brandy, blue curacao, black raspberry liqueur, orgeat, and mixed juice.</i>	
<b>Scorpion Bowl</b>	for one \$12 for two \$21
<i>Bacardi, Brandy, Orange Liquors, Orgeat and mixed juice.</i>	

## REFRESHING MOCKTAILS

<b>Pineapple Mint</b>	\$7
<b>Mango Sunrise</b>	\$7
<b>Pina Colada</b>	\$7
<b>Sparkling Water</b>	\$7

## BEER

<b>Guinness</b>	\$11
<b>Sapporo</b>	\$11
<b>Heineken</b>	\$7
<b>Corona</b>	\$7
<b>Amstel Light</b>	\$7
<b>Samuel Adams</b>	\$7
<b>Goose Island IPA</b>	\$7
<b>Coors Light</b>	\$6
<b>Budweiser</b>	\$6
<b>Bud Light</b>	\$6
<b>Michelob Ultra</b>	\$6
<b>O'Doul's Non-Alcoholic Beer</b>	\$6

## DRAFT BEER

<b>Blue Moon</b>	\$7
<b>True North Bright &amp; Early IPA</b>	\$9
<b>Sam Adams Seasonal</b>	\$8
<b>Harpoon IPA</b>	\$9

A Gratuity of 18%  
Will Be Charged in October Only.

## 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>

## ROSE & CHAMPAGNE

	Glass	Bottle
<b>Chloe</b>	\$11	\$30
<i>Prosecco' 2016, Italy Medium bodied, clementine, spiced green apple, chalk, and edible flowers finish.</i>		
<b>Mionetto</b>		\$13
<i>Prosecco Rosé D.O.C.</i>		



## WHITE WINE

	Glass	Bottle
<b>Wente "Morning Fog"</b>		
<i>Chardonnay' 2016, Livermore Valley</i>		
	\$11	\$30
<i>Full - bodied with tropical fruit, apple, toast and vanilla flavors.</i>		
<b>Landmark "Overlook"</b>		
<i>Chardonnay' 2015, Sonoma, CA</i>		
	\$14	\$39
<i>Aromatic with fruit of lemon, green apple with crème caramel and toasty oak, refreshing finish.</i>		
<b>Jordan</b>		
<i>Chardonnay' 2014, Russian River, CA</i>		
		\$72
<i>Complex with rich, bold flavors and lively acidity.</i>		
<b>Ca Montini</b>		
<i>Pinot Grigio' 2016, Alto Adige, Italy</i>		
	\$11	\$30
<i>Full - bodied, aromas of nectarines, lemon pith, lemon gummy bears and pressed linen. Finish with fruit tannins and no oak.</i>		
<b>Beyond</b>		
<i>Sauvignon Blanc' 2017, South Africa</i>		
	\$11	\$30
<i>Passion fruit, melon, kiwi and lime, elegance.</i>		
<b>Oyster Bay</b>		
<i>Sauvignon Blanc' 2010, Marlborough, NZ</i>		
	\$12	\$33
<i>Medium - bodied refreshing with zesty, tropical fruit flavor.</i>		
<b>Empire Estate</b>		
<i>Riesling' 2015, New York</i>		
	\$13	\$36
<i>Aromas of orange blossom and citrus peel, honey flavors, balancing of lemon-lime acidity.</i>		

## RED WINE

	Glass	Bottle
<b>Geysler Peak</b>		
<i>Cabernet Sauvignon ' 2014, California</i>		
	\$12	\$33
<i>Black cherry, cassis &amp; vanilla flavors with a long rich finish</i>		
<b>Erath</b>		
<i>Pinot Noir '2014, Willamette Valley, Oregon</i>		
	\$13	\$39
<i>Luscious and silky with juicy red fruit and spice flavors.</i>		
<b>Catena</b>		
<i>Malbec' 2014, Mendoza Argentina</i>		
	\$12	\$33
<i>A touch of spices and black cherries, the palate has great balance, elegance with very fine tannins.</i>		
<b>Stags' Leap Artemis</b>		
<i>Cabernet Sauvignon' 2015, Napa Valley</i>		
		\$105
<i>Full - bodied, aromas of rich, dark chocolate, black cherries, cassis and espresso.</i>		

## JAPANESE SAKE SPECIAL

<b>Awa Yuki Sparkling (cold)</b>	\$16
<b>Hakutsuru Organic (cold)</b>	\$20
<b>Hot Sake (small)</b>	\$6
<b>Hot Sake (large)</b>	\$10