



GINGER

RAMEN • CHINESE FOOD • BOILED SEAFOOD

— & BAR —

SOUP & SALAD

Gumbo (with rice)			
Sausage	7	Shrimp	9
Clam Chowder			8
House Salad 🍃			8
Caesar Salad 🍃			
with Chicken	11	with Shrimp	13
Seaweed Salad 🍃			9
Avocado Salad 🍃			9
Spicy Seafood Salad			9
Coleslaw			6
Miso Soup 🍃			6

APPETIZERS

Hush Puppies (10)	6
French Fries	6
Cajun Fries	7
Onion Rings	6
Sweet Potato Fries	7
Fried Calamari	12
Fried Cheese Stick (6)	7
Fried Chicken Wing	14
<i>Only pick 1 flavor for chicken wing (Plain, Cajun, Lemon Pepper, Buffalo)</i>	
Vegetable Spring Roll	7
Vegetable Dumpling	8
Scallion Pancake	9
Crab Rangoon	10
Pork Gyoza (dumplings)	9
Edamame 🍃	8
Edamame 🍃 (with Cajun oyster sauce)	10
Shrimp Cocktail 🍃 (6)	11
Spicy Beef Dumplings	11
Shumai (steamed or fried)	7
Salt and Pepper Soft Shell Crab	16
Steamed Mini Juicy Buns (with pork)	11

BASKET

With fries.

Crab Cake (2 pcs)	19
Fried Shrimp Basket	16
Fried Catfish Basket	15
Chicken Tender Basket	13

VEGETARIAN items are in green color.



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FAMILY PLATTER

Small Family Platters 🍃	58
<i>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</i>	

Large Family Platters 🍃	92
<i>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</i>	

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 🍃	28	53
B: Snow Crab + Whole Shrimp 🍃	26	50
C: Snow Crab + Crawfish 🍃	24	46
D: Headless Shrimp + Crawfish 🍃	20	37
E: Clams + New Zealand Mussels 🍃	17	31

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)	38
King Crab Leg 🍃 (1 lb)	73
Lobster Tail 🍃 (2 tails)	38
Whole Lobster 🍃	MARKET PRICE
Dungeness Crab 🍃 (2 clusters)	MARKET PRICE
Blue Crab 🍃 (seasonal)	MARKET PRICE
Whole Shrimp 🍃	23
Headless Shrimp 🍃	25
Crawfish 🍃	18
Clams 🍃	18
Green Mussels 🍃	18
Black Mussels 🍃	18

STEP 2 : PICK YOUR SEASONING & SPICY LEVEL

SEASONING

- Old Bay
- Cajun
- Lemon Pepper
- Butter Garlic

SPICY LEVEL

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

SIDES

Corn on the Cob 🍃 (3)	3
Potatoes 🍃 (3)	2.50
Sausages 🍃 (3)	1/2 lb 6 1 lb 10
Steamed Rice 🍃	3
Boiled Egg 🍃	2

🍃 GLUTEN FREE

Please check with your server for more gluten free options.

ASIAN FUSION ENTREES

Sautéed Shanghai Baby Bok Choy 🍃	13
Broccoli 🍃	13
Sautéed Eggplant in Garlic Sauce 🍃	13
Tofu in Garlic Sauce 🍃	13
General Gao Chicken	16
Sesame Chicken	16
Chicken in Garlic Sauce 🍃	16
Chicken Lettuce Wrap 🍃	15
Thai Basil Chicken 🍃	16
Korean Bul Goki (Beef)	18
Beef with Broccoli 🍃	16
Chicken with Broccoli 🍃	15
Lamb Chop Toasted Garlic 🍃	28
<i>Rack of lamb, thin cut and marinated in fresh onion & bell pepper.</i>	
General Gao Shrimp	17
Pineapple Shrimp	17
Lobster 🍃 (Asian Style)	MARKET PRICE
<i>Ginger & Scallion Style</i>	

FRIED RICE & PASTA

Shrimp Fried Rice 🍃	13		
Vegetable Fried Rice 🍃	12		
Pineapple Fried Rice 🍃	12		
Chicken Fried Rice 🍃	12		
Duck Fried Rice 🍃	14		
Egg Scallion Fried Rice 🍃	12		
White Rice 🍃	4		
Brown Rice 🍃	5		
Chicken Rice Noodle 🍃	13		
Lobster Mac Cheese Pasta	25		
Pasta choice of:			
Shrimp	17	Chicken	15
Lobster	25	Mussel	17

RAMEN

Japanese Noodle Soup

Pork Ramen	15
Chicken Ramen	15
Sausage Ramen	15
Shrimp Ramen	16
Lobster Ramen	23

PO BOY SANDWICHES

With fries.

Chicken Po Boy	14
Fried Fish Po Boy	16
Fried Shrimp Po Boy	16
Lobster Po Boy (steamed or fried)	25

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SIGNATURE COCKTAIL

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

REFRESHING MOCKTAILS

Pineapple Mint	\$6
Mango Sunrise	\$6
Pina Colada	\$6
Voss Still Water	\$6
Voss Sparkling Water	\$6

BEER

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

DRAFT BEER

Blue Moon	\$5
True North Bright & Early IPA	\$7
Sam Adams Seasonal	\$6
Harpoon IPA	\$7

COGNAC & WHISKY

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

ROSE & CHAMPAGNE

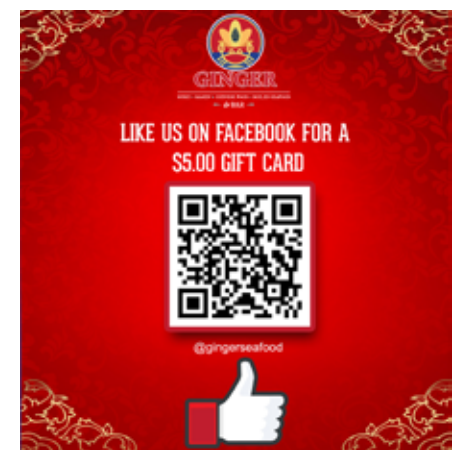
	Glass	Bottle
Champy Brut	\$13	\$50
<i>Sparkling Champagne' 2016, Sonoma, CA</i>		
Le Grand Courtagé	\$12	\$35
<i>Brut Rose' 2016, France A perfect balance of freshness, aromas of strawberry, raspberry, acidity and sweetness.</i>		
Chloe	\$10	\$29
<i>Prosecco' 2016, Italy Medium bodied, clementine, spiced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

WHITE WINE

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

RED WINE

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



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