

The Ginger Man

STARTERS

Potato Croquettes 12

Herb and goat cheese croquettes with truffled garlic cream and basil oil.

Fried Calamari 13

Salt and pepper seasoned with housemade kimchi and sesame emulsion.

Steamed Clams 12

One half pound steamed in white wine garlic herb broth. Served with toast points.

Jumbo Lump Crab Cakes 15

Over a bed of greens with creole remoulade.

SOUP & SALADS

Classic French Onion Cup 5 Crock 7

Sub Gruyère cheese .50/1.00

Soup du Jour Cup 4 Crock 6

House Salad (GF) Small 5 Large 10

White balsamic dressed mixed greens, cucumber ribbons, carrots, watermelon radish and beet chips.

Grilled Caesar Salad Small 6 Large 12

Charred romaine hearts and garlic herbed croutons with marinated white anchovies and Parmigiano-Reggiano.

Beet Salad (GF) 15

Roasted red and golden beets with pear vinaigrette tossed shaved kale, walnuts, raisins, pear, feta and pomegranate seeds.

Watercress Salad 14

Tossed in fig balsamic with port Bing cherries, blackberries, figs, R&G chipotle chèvre and pickled red onion.

Warm Goat Cheese Salad 15

Dried cherries, pickled pear and seasoned walnuts over honey maple vinaigrette.

Add chicken 6, shrimp 9 or scallops 10 to any of our selections.

MAINS

Catch of the Day Market Price

Chef's daily preparation.

Ginger Man Chicken Salad 12

Our Ginger Man classic with chopped walnuts, red grapes, celery, onion and mayo. Topped with lettuce, tomato and served on a toasted brioche bun.

Short Rib Burger 16

House ground 8oz beef burger on butter toasted brioche bun with all the trimmings.

Turkey Melt 15

Brie, sliced pear and tomato on seared white bread.

Turkey Pilgrim 12

Sliced roast turkey, cranberry sauce, Hellmann's mayonnaise, warm dressing on hearty white bread.

Ginger Man Paella (GF) 25

Jumbo shrimp, clams, calamari, chorizo and saffron-infused rice with spicy sofrito.

Lobster Mac and Cheese 17 (half)/27 (full)

Knuckle and claw lobster meat with cavatappi pasta and fresh herbs baked in a four-cheese cream sauce.

Short Rib Sliders 16

Topped with creole coleslaw and Manchego cheese on brioche buns.

Non-Cordon 14

Fried chicken breast, prosciutto, Gruyère cheese and honey mustard on a brioche bun.

Smoked Eggplant Tabouli (GF) 15

Stuffed with roast vegetable ratatouille and tzatziki.

Shrimp and Grits 17

Bourbon caramelized cajun shrimp, cheesy grits, braised napa and bacon lardon warm slaw.

Market Fish Taco 13

Pineapple jalapeño salsa, lettuce, pickled red onion and chipotle tarter sauce.