

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.

Cockles and Mussels 16

Steamed in lime curry coconut milk broth with pearl onions and red pepper. Topped with toast points.

Crab Roll 15

Cucumber wrapped crab salad, watermelon gel, basil oil, avocado and toasted pistachios.

SOUP & SALADS

Classic French Onion Cup 5 Crock 7

Sub Gruyère cheese .50/1.00

Soup du Jour Cup 4 Bowl 6

House Salad (GF) Small 5 Large 10

White balsamic dressed mixed greens, cucumber ribbons, carrots, watermelon radish and heirloom cherry tomatoes.

Grilled Caesar Salad Small 6 Large 12

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

Shrimp Panzanella 17

Heirloom cherry tomatoes, red onion, avocado, garlic croutons and chopped romaine. Dressed in balsamic vinegar and rosemary extra virgin olive oil.

Fig Salad (GF) 14

Arugula tossed in fig balsamic vinaigrette with peach, fig, balsamic pearl onions, Great Hill Bleu cheese and toasted pistachios.

Warm Goat Cheese Salad 15

Mixed greens tossed in lime and toasted peppercorn vinaigrette with fresh berries, mandarin supremes, candied ginger pecans and a panko encrusted fried goat cheese ball.

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

MAINS

Catch of the Day Market Price

Chef's daily preparation.

Ginger Man Chicken Salad 13

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 Pilgrim 12

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

Cubano 15

Citrus marinated pulled pork loin, bacon, zesty remoulade, house made bread and butter pickles and topped with Gruyere cheese. Served on Ciabatta bread.

Ginger Man Paella (GF) 25

Jumbo shrimp, mussels, 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 baked in a four-cheese cream sauce.

Crab Cake Sliders 16

Two jumbo lump crab cake sliders topped with creamy slaw and Cajun remoulade.

Lemon Pepper Chicken Sandwich 15

Topped with goat cheese, arugula, red onion, and caramelized onion aioli. Served on Ciabatta bread.

Vegetable Bouillabaisse (GF) 22

Seasonal vegetables in nori and jasmine broth over rice noodles.

Shrimp and Grits 17

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

Market Fish Taco 13

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