



## Appetizers

---

### (Cold)

西湖凤丝	A1.	West Lake Chicken .....	4.95
		<i>Pickled in wine and steamed before serving</i>	
清 鱼	A2.	Smoked Fish .....	8.25
		<i>Marinated and pan fried in Chef's sauce</i>	
四鲜烤麸	A3.	Four Treasure Tofu .....	5.25
		<i>Tofu braised with wood ear and peanuts</i>	
香 鸭	A4.	Chef's Duck .....	6.50
		<i>Braised in Chef's special sauce</i>	
糟蟹水毛豆	A5.	Salty Edamame .....	3.95
		<i>Fresh soybeans boiled and served cold</i>	
葱拌香干	A6.	Five Spice Tofu .....	3.95
		<i>Firm tofu served with scallions</i>	
葱油海蜇	A7.	Scallion Jellyfish .....	6.50
		<i>Sliced Jellyfish served with pan seared scallion sauce</i>	
黑蟹头香干	A8.	Wild Veg. and Bean Curd .....	4.50
		<i>Fresh wild veg. served with 5 spiced tofu</i>	
八宝辣酱	A9.	Eight Treasure Delights .....	5.95
		<i>Tofu, Nuts, Chicken, Pork, and Shrimp braised</i>	
糖醋小排	A10.	Sweet & Sour Baby Ribs .....	7.50
		<i>Marinated &amp; Braised in special sauce</i>	

### (Warm)

小 笼 包	A20.	Steamed Pork Bun .....	5.50
上海春卷	A21.	Shanghai Spring Rolls .....	3.55
		<i>Two crispy rolls filled with pork and vegetables</i>	
葱 油 饼	A22.	Scallion Pancake .....	4.75
猪肉馄饨	A23.	Pork Dumplings .....	4.95
		<i>Pan seared, served with Chef's spicy sauce</i>	
菜肉大馄饨	A24.	Shanghai Won Ton Soup .....	5.25
		<i>House-made filled with pork and vegetables</i>	
牛肉煎餃	A25.	Beef Dumplings .....	5.50
		<i>Pan seared, served with Chef's spicy sauce</i>	
蒜香雞翅	A26.	Garlic Chicken Wings .....	6.95
		<i>Fried and served in basket</i>	
酥皮芝士卷	A27.	Cheese Rolls .....	5.25
		<i>Crispy cheese rolls with onion and crabmeat</i>	
酥炸口蘑	A28.	Salt & Pepper Mushrooms .....	5.50
		<i>Marinated and fried, served with sauce</i>	
豆豉雞肉生菜	A29.	Black Bean Chicken Wraps .....	7.50
		<i>Deliced chicken marinated and seared in black bean sauce, served with cool lettuce leaves</i>	
苔 挑 魚 條	A30.	Seaweed Fish .....	7.50
		<i>Fish fillet with seaweed fried and served with sauce</i>	

## Soups

腌菜鲜	S1.	Shanghai Soup .....	8.95
		<i>Lean pork, bacon, tofu and bamboo shoots in broth</i>	
荠菜肉豆腐羹	S2.	Veg. Tofu Custard .....	6.50
		<i>Shredded pork, Chinese watercress and tofu</i>	
白玉鱼片汤	S3.	Fish Tofu Soup .....	6.50
		<i>Fish, tofu, and vegetables in broth</i>	
雪菜黄鱼汤	S4.	Fish Soup .....	12.95
		<i>Whole fish and pickled cabbage in broth</i>	
鲜肉冬瓜豆腐	S5.	Winter Melon Soup .....	6.95
		<i>Winter melon with ham in broth</i>	
酸菜笋尖鲤鱼	S6.↗	Hot Pot Fish .....	11.95
		<i>Sea bass with pickled cabbage and bamboo shoots</i>	

## Seafood

大千干烧鱼	F1.↗	Da Chian Fish .....	15.95~17.95
		<i>Braised in garlic with meat sauce</i>	
红烧肚档	F2.	Center Fish in Brown Sauce .....	13.50
		<i>Braised with ginger and scallions</i>	
豉椒蒜子鱼块	F3.	Sizzling Fish Plate .....	11.95
		<i>Fish with garlic on hot plate</i>	
麻婆鱼丁	F4.↗	Ma Po Fish .....	8.95
		<i>Diced fish with tofu in spicy Sichuan sauce</i>	
葱烤鱼	F5.	Ginger Scallion Tilapia .....	15.95~17.95
		<i>Fish with ginger and scallions braised in brown sauce</i>	
糟溜鱼片	F6.	Shanghai Fish Slices .....	8.95
		<i>Fish marinated in wine and stir-fried with ginger and wood ear</i>	
脆炸鱼片	F7.	Golden Fish .....	9.50
		<i>Marinated fish slices fried to a golden brown</i>	
剁椒鱼	F8.↗	Chili Pepper Fish .....	15.95~17.95
		<i>Steamed in spicy black bean and garlic sauce</i>	
红烧划水	F9.	Fish in Brown Sauce .....	11.95
		<i>Braised with ginger and scallions</i>	
百福椒盐虾	F10.	Seaweed Shrimp .....	11.95
		<i>Fried with pepper and seaweed (with shell)</i>	
宫保虾仁	F11.↗	Kong Pao Shrimp .....	9.95
		<i>Stir-fried with onions and peppers</i>	
宫炒草虾	F12.	Crispy Shrimp .....	11.95
		<i>Marinated and fried with garlic (with shell)</i>	
白果虾仁	F13.	Shrimp with Gingko Nuts .....	10.50
		<i>Stir-Fried with gingko nuts</i>	
咸肉虾仁豆腐	F14.	Shrimp and Tofu Stew .....	6.95
		<i>Slow cooked with Chinese bacon and green peas</i>	
脆皮奇妙椒	F15.	Magic Shrimp .....	12.95
		<i>Fried and served with sauce</i>	

## Chicken

---

樂山川椒雞	C1. ↗	Paradise Mountain Chicken .....	8.95
		<i>Stir-fried with chili pepper</i>	
醬爆雞丁	C2.	Black Bean Chicken .....	7.95
		<i>Stir-fried with peppers, tofu and bamboo shoots</i>	
五彩雞米	C3.	Rainbow Chicken .....	8.95
		<i>Diced chicken stir-fried with fresh vegetables</i>	
雙果雞丁	C4.	Double Nuts Chicken .....	7.95
		<i>Stir-fried with peanuts and cashews</i>	
賽菜雞片	C5.	Chicken with Chinese Watercress .....	8.50
		<i>Stir-fried sliced chicken</i>	
小煎雞	C6.	Pan Seared Chicken .....	8.25
		<i>Served with celery and bamboo shoots</i>	
左公雞	C7. ↗	General Gao's Chicken .....	10.50
芝麻雞	C8.	Sesame Chicken .....	10.50
陳皮雞	C9. ↗	Orange Chicken .....	10.50
宮保雞	C10. ↗	Kong Pao Chicken .....	8.50
芥蘭雞	C11.	Chicken w. Broccoli .....	8.50

## Beef

---

水燉牛肉	B1. ↗	Braised Beef .....	8.95
		<i>Braised with chili pepper and vegetables</i>	
尖椒牛柳	B2. ↗	Beef in Brown Sauce .....	9.50
		<i>Stir-fried with peppers and scallions in brown sauce</i>	
蔥爆牛肉	B3.	Scallion Beef .....	8.75
		<i>Beef stir-fried with scallions and onions</i>	
荷葉粉蒸牛肉	B4. ↗	Lotus Beef .....	9.25
		<i>Steamed with peppers, cilantro and garlic in lotus leaf</i>	
干燒牛肉絲	B5. ↗	Spicy Beef .....	10.50
		<i>Shredded beef sautéed with celery</i>	
脆皮牛肉	B6.	Crispy Beef .....	11.95
		<i>Fried beef slices served with garlic sauce</i>	
酸菜牛肉	B7. ↗	Beef with Pickled Cabbage .....	8.95
		<i>Stir-fried with spicy cabbage</i>	
黑椒小牛排	B8.	Peppered Beef .....	11.95
		<i>Served with onions and peppers on sizzling plate</i>	
宮保牛	B 9. ↗	Kong Pao Beef .....	8.95
芝麻牛	B10.	Sesame Beef .....	11.95
陳皮牛	B11. ↗	Orange Beef .....	11.95
芥蘭牛	B12.	Beef w. Broccoli .....	8.95

## Pork

---

雙煎肉	P1. ↗ Scallion Pork .....	8.50
	<i>Sauteed with scallion and ginger</i>	
菜心獅子頭	P2. Lion's Head Casserole .....	2.95
	<i>House-made meat balls stewed w/ baby greens</i>	
京醬肉絲	P3. Black Bean Pork .....	7.50
	<i>Shredded pork stir-fried with bamboo shoots</i>	
上湯白菜肉	P4. Pork in Tofu Wrapped .....	7.50
	<i>Slowly stewed and served with bean sprouts</i>	
蜜炒肋排	P5. Golden Pork Chops .....	10.50
	<i>Fried and served with Chef's special sauce</i>	
魚香肉絲夾餅	P6. ↗ Yu Xiang Pork .....	8.95
	<i>Stir-fried in garlic sauce and served with steamed bread</i>	

## Vegetable / Tofu

---

炒時蔬	V1. Seasonal Vegetables .....	seasonal
干煸四季豆	V2. ↗ String Beans in Garlic Sauce .....	6.75
	<i>Stir-fried with chef's sauce</i>	
脆皮豆腐	V3. Crispy Tofu .....	6.95
	<i>Fried and served with Chef's sauce</i>	
時蔬雙面筋	V4. Double Bean Curd with Vegetables .....	6.75
	<i>Stir-fried with fresh vegetables</i>	
麻婆豆腐	V5. ↗ Ma Po Tofu .....	6.75
	<i>Stir-fried in spicy sauce</i>	
玉米烙	V6. Sweet Corn Pancake .....	6.25
	<i>Pan-fried with pineapple and water chestnuts</i>	
芥蘭豆腐	V7. Tofu w. Broccoli .....	7.50
家常豆腐	V8. Home Style Tofu .....	7.95
豆苗	V9. Pea Pot Stems .....	10.95

## Noodles / Rice

---

上海餛飩	N1. Shanghai Pan Fried Noodle .....	6.50
	<i>Choice of chicken, pork, beef, or shrimp</i>	
蔥油拌面	N2. Scallion Noodles .....	4.75
	<i>Scallion sauce over boiled noodles</i>	
百寶年糕	N3. Sauteed Rice Cake .....	7.75
	<i>Diced rice cake sauteed with pine nut and shrimp and pork</i>	
上海陽春面	N4. Yang Chun Noodles .....	4.25
	<i>Thin noodles in clear soup topped with scallions</i>	
上海炒飯	N5. Fried Rice .....	6.25
	<i>Pan-fried with ham, chicken, shrimp and vegetables</i>	
醬菜肉絲年糕	N6. ShangHai Rice Cake .....	8.95
	<i>Sliced rice cake sauteed with pork and chinese leek</i>	

# Lunch Special

11:30AM – 3:00PM (Monday – Friday, Closed on Tuesdays)

Comes with Steamed white Rice,

Appetizers: Chicken Wing or Crab Rangoons

Soup: Hot & Sour Soup or Corn Soup

四季豆牛	L 1.	String Beans with Beef .....	5.95
葱爆牛	L 2.	Beef w/ Scallion and Onion .....	5.95
芥蓝牛	L 3.	Beef with Broccoli .....	5.95
左宗鸡	L 4. ↗	General Gao's Chicken .....	5.95
芥蓝鸡	L 5.	Broccoli with Chicken .....	5.95
子薑鸡	L 6.	Chicken with Ginger .....	5.95
宫保鸡	L 7. ↗	Kong Pao Chicken .....	5.95
鱼香鸡	L 8. ↗	Chicken in Garlic Sauce .....	5.95
芥蓝蝦	L 9.	Shrimp with Broccoli .....	5.95
宫保蝦	L10. ↗	Kong Pao Shrimp .....	5.95
家常豆腐	L11.	Home Style Tofu .....	5.95
鱼香芥蓝	L12. ↗	Broccoli in Garlic Sauce .....	5.95
芝麻鸡	L13.	Sesame Chicken .....	5.95
鱼香肉丝	L14. ↗	Pork in Garlic Sauce .....	5.95
陈皮牛肉	L15.	Orange Beef .....	6.65
干烧蝦	L16. ↗	Shrimp Braised in Garlic Sauce	6.65

## ↗ Hot & Spicy

we can alter the spiciness according to your taste.

What you get at Shanghai Gate plain and simple  
is a chef who really knows how to cook

**-Boston Globe**