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## 5 creative burgers to try during the inaugural Long Beach Burger Week



Chef Ryan McNerney of Risu with his shrimp burger, which will be served as part of Long Beach Burger Week from Aug. 1-8. (Photo courtesy Long Beach Burger Week)

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Long Beach will become the real burger king in August thanks to the launch of [Long Beach Burger Week](#).

The inaugural event, which is modeled after the popular [Restaurant Week](#) promotions that take place in various cities, will happen Aug. 1-8 and will include more than 30 restaurants throughout the city offering burger deals priced at either \$5, \$10, \$15 or \$20 per dish.



Just don't expect all of the burgers to be your standard cheeseburger, because a lot of these restaurants are thinking outside the bun.

"A burger is a blank canvas, you can get as creative as you want really and it's been very interesting to see what some of these chefs come up with," said [Terri Henry](#), founder of Long Beach Food & Beverage, a nonprofit organization that offers consultation, marketing and produces events for restaurants, which is behind Burger Week.

So for those who want to try some twists on a cíc dish, here are five not-so-typical burgers to try at restaurants offering deals during Long Beach Burger Week.

## Fritos Chili Cheddar Burger

**Where:** The Crooked Duck, 5096 E. Pacific Coast Highway, 562-494-5118 or [thecrookedduck.com](http://thecrookedduck.com).

**Cost:** \$10, served with pickles and fries.

**Details:** Making this burger was a no-brainer for the owners of The Crooked Duck. They already have house-made chili and burgers on the menu, plus Fritos are easy to get, so why not just throw them all together?

"People love it. It's crunchy, you have the spice of the Texas chili, and then this amazing delicious patty," said restaurant owner Joey Rooney.

## The Hangover Burger

**Where:** EJ's Pub, 4306 Atlantic Ave., 562-424-5000 or [ejspubbk.com](http://ejspubbk.com).

**Cost:** \$15, served with fries.

**Details:** If you partied too hard and turned into mess the night before, head over to EJ's Pub where they have the messy cure for a hangover. Made with a brioche bun that has been turned into French toast, this half-pound Angus beef burger comes with bacon, cheddar cheese and a soft-fried egg with maple syrup and powdered sugar drizzled on top of the bun.

"It's a messy, messy boy," said Corrie Matthews, the general manager at the Pub.

And if you think you can't handle it, too bad because there are no substitutions; you can't ask for it to be cut in half or request to hold the syrup and sugar because you get it as the chef intended it.

"We don't let people change it, we push them to try it as is," Matthews said.

But does it work? "Oh it seriously works. The sugar with the savory bacon and the burger is so good, especially with a pint of Guinness," she said.

## Mexican Burger

**Where:** Komo's Cocina, 5730 East Second St., 562-856-9494 or [komoscocina.com](http://komoscocina.com).

**Cost:** \$15, served with fries.



**Details:** You may think you're looking at a torta, since it's made with a bolillo bun. And maybe you'll think you're biting into a torta, too, because between the bun is a ground beef and chorizo mixed patty topped with guacamole and tomato. To top it off, there is a charred jalapeño on top of the bun. But still, Komo's is calling it a burger, so it's a burger.

## Shrimp Burger

**Where:** Risu, 207 E Seaside Way, 562-522-0101 or [therisu.com](https://therisu.com).

**Cost:** \$15, served with fries.

**Details:** Chef Ryan McNerney wanted to do something a little different with his burger so instead of going with a beef or veggie patty, he looked to the ocean for inspiration and came up with the shrimp burger. For the burger, he took jumbo shrimp and turned it into a patty using some of his "secret" seasonings, before covering the patty with panko breadcrumbs and pan searing it. It's served on a brioche bun with lemon garlic aioli, house-pickled Fresno chilis, tomatoes and lettuce.

"It's super simple, it's got some heat to it, a nice kick and I think it works wonderfully," he said.

## Waffle Burger

**Where:** Polly's Pies, 3490 Atlantic Ave., 562-595-5651, [pollyspies.com](https://pollyspies.com).

**Cost:** \$15, served with fries and a slice of pie.

**Details:** This small chain may be known for their pies, but waffles and burgers are among some of the most popular menu items here, too. For Burger Week, Polly's will combine these two dishes by taking a beef patty and topping it with cheddar cheese and a house-made bourbon maple bacon jam. That's then all squeezed between two Belgian waffles.

"It's just a great pairing," said Eric Stenta, vice president of operations for the company. "You're getting the crunchy tenderness of the waffle with the burger and the cheese and the bourbon maple just finish the whole plate," he said.

And since pies are the specialty here, the burger comes with a slice of pie on the side.

Long Beach Burger Week

When: Aug. 1-8

Where: Various restaurants around Long Beach

Cost: \$5-\$20

Information: For a complete list of participating restaurants, visit [burgerweeklb.com](https://burgerweeklb.com)

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