

# Appetizers



<b>THAI SPRING ROLLS</b> . . . . .	5.5
<i>Crispy fried spring roll skins stuffed with ground chicken breast and fresh vegetables. Served with sweet and sour sauce.</i>	
<b>VEGETARIAN CRISPY FRIED SPRING ROLLS SERVED WITH TWO DIPPING SAUCES</b> . . . . .	5.5
<b>SATAY</b> . . . . .	8
<i>Choice of chicken, beef or pork on a stick, marinated &amp; habatchi grilled at your table. Thai style, served with peanut sauce and cucumber relish sauce.</i>	
<b>MEE KROB</b> . . . . .	8
<i>Light and crispy Thai noodles delicately tossed with chicken, shrimp and tasty sauce with caramelized garlic &amp; shallots.</i>	
<b>CRISPY CALAMARI (ONLY THE BEST-DOMESTIC CALAMARI FROM PORT JUDITH R.I.)</b> . . . . .	15
<i>Tossed in the wok with garlic, basil and a light chili sauce. Prepared mild, medium or hot.</i>	
<b>STEAMED DUMPLINGS (KANOM GHEEP)</b> . . . . .	7
<i>Stuffed with shrimp, pork loin, water chestnuts, bamboo shoots, steamed and served with special sauce.</i>	
<b>THAI STUFFED CHICKEN WING</b> . . . . .	8
<i>Painstakingly de-boned chicken wing stuffed with chicken, pork loin, fresh mushrooms, clear noodles, Thai herbs and spices, deep fried and served with sweet chili sauce for dipping.</i>	
<b>CRISPY CURRY PUFFS</b> . . . . .	8
<i>Ground chicken, sweet potato, onions and curry powder wrapped in spring roll skin &amp; served with a refreshing cucumber relish sauce.</i>	
<b>BANGKOK ROLLS</b> . . . . .	8.5
<i>Crispy fried rice paper stuffed with lean ground pork loin, clear noodle, Thai herbs, dry mushroom and served with fresh red leaf lettuce &amp; basil to be wrapped around the crispy rolls.</i>	
<b>THAI SPICE FRESH ROLLS</b> . . . . .	10
<i>Steamed shrimp, crab meat stick with fresh Spring vegetables rolled in a thin rice paper, served with a light sweet chili sauce and a tasty peanut sauce for dipping. (Not fried-not crispy-soft &amp; fresh)</i>	
<b>SIAM CHICKEN BITES</b> . . . . .	8.5
<i>Marinated bite-sized chicken breast wrapped with bacon and served with Thai mustard sauce for dipping.</i>	
<b>COCO SHRIMP</b> . . . . .	12
<i>Large shrimp dipped in a Thai tempura batter and rolled in crispy rice noodles. Served with a Thai honey mustard sauce.</i>	
<b>FRESH RHODE ISLAND MUSSELS</b> . . . . .	13
<i>Simmered in a slightly spicy lemon grass broth with fresh basil and served with crispy naan bread.</i>	
<b>FRESH WILD NORTHERN MIDDLENECK CLAMS</b> . . . . .	15
<i>Simmered in a light lemon grass garlic butter sauce with exotic herbs and served with crispy naan bread.</i>	
<b>GRILLED CALAMARI</b> . . . . .	12
<i>Fresh calamari from Port Judith Rhode Island grilled on an open fire, served with a spicy or mild Thai dipping sauce with lime, chili &amp; cilantro.</i>	
<b>GRILLED SHRIMP</b> . . . . .	13
<i>Jumbo fresh wild caught shrimp grilled on an open fire, served with a spicy or mild Thai dipping sauce.</i>	
<b>SPICY AHI TUNA TARTARE (WHEN AVAILABLE)</b> . . . . .	15
<i>Fresh Ahi tuna, served with Japanese seaweed salad, pickle ginger and wasabi.</i>	

## Yums (Thai Salads)

<b>THAI SPICE SALAD</b> . . . . .	5
<i>Fresh crispy lettuce, tomatoes, carrots, onions, baby corn, and cucumber served with our homemade peanut dressing, or ginger dressing.</i>	
<b>YUM NUA (THAI BEEF SALAD)</b> . . . . .	12
<i>Tender sliced grilled Prime Angus Sirloin tossed with red onions, tomato, cucumber, red peppers, cilantro, Thai herbs and fresh lime juice, over bed of lettuce.</i>	
<b>YUM TALAY (THAI SEAFOOD SALAD)</b> . . . . .	14
<i>Fresh shrimp, fresh scallops, domestic calamari and fresh blue crab claw tossed with red onion, lime juice, cilantro, Thai herbs, red pepper, scallions and Thai chili paste over bed of lettuce.</i>	
<b>YUM PLA MUK (FRESH CALAMARI SALAD)</b> . . . . .	12
<i>Fresh domestic calamari tossed with red onions, cilantro, chopped scallions, Thai herbs and lime juice served on a bed of lettuce.</i>	
<b>YUM WOONSEN (BEAN THREAD NOODLE SALAD)</b> . . . . .	11 (LOW CARB)
<i>Bean threads mixed with ground chicken, fresh shrimp, roasted peanuts, scallions, onions, hot pepper and lime juice, served over greens.</i>	
<b>NAMSOD</b> . . . . .	9
<i>Chopped chicken breast tossed with fresh ginger, roasted peanuts, red onions, cilantro, chopped scallions &amp; lime juice, served over greens.</i>	

## Soups

<b>WONTON SOUP</b> . . . . .	5
<i>Wonton stuffed with chopped chicken breast and scallions in clear broth with baby bokchoy and topped with toasted garlic.</i>	
<b>VEGETABLE SOUP</b> . . . . .	4.5
<i>Light, clear stock with fresh assorted julienne vegetables, topped with toasted garlic.</i>	
<b>TOM KA GAI</b> . . . . .	6.5
<i>Chicken with coconut milk, mushrooms, fresh lemon grass, galanga, scallions and lime juice.</i>	
<b>TOM YUM GAI</b> . . . . .	6
<i>Chicken simmered in hot and sour clear stock with fresh tomato, lemon grass, mushrooms and lime juice.</i>	
<b>TOM YUM GOONG</b> . . . . .	7
<i>Spicy and sour clear soup with fresh shrimp, lemon grass, tomatoes, mushrooms and lime juice.</i>	
<b>SEAFOOD TOM YUM</b> . . . . .	8
<i>Shrimp, fresh diver scallops, calamari and fresh blue crab claw in hot and sour clear stock with lemon grass, fresh mushrooms, scallions, tomato and lime juice.</i>	
<b>BLUE CRAB TOM KA (WHEN AVAILABLE)</b> . . . . .	9
<i>Fresh lump crab meat and claws simmered in coconut milk with lemongrass and Thai herbs.</i>	

All Entrées are prepared to your taste—Mild, Medium, Hot, or Thai Hot  
Sharing Charge \$3.00

18% gratuity added for parties of five or more. No separate checks, please!

# House Specials

Dinner served with Soup of the Day or Salad



## Thai Spice Prime Black Angus Steaks And Chops

All our steaks are 30 day Dry-Aged or 21 day Fresh Aged U.S.D.A. Prime Black Angus beef, lightly rubbed with our secret exotic herbs and a ginger garlic soy and grilled over an open fire, served with a spicy Tiger tear dipping sauce and wok sauteed baby bok choy and jasmine rice..

<b>SKIRT STEAK 10oz.</b> - Rich flavor and delicious . . . . .	<b>21</b>
<b>RIBEYE (DELMONICO) 14oz.</b> - Prime, rich, flavorful, very tender, Simply Delicious! . . . . .	<b>33</b>
<b>PORTERHOUSE 24oz.</b> - Prime, N.Y. Strip and Filet Mignon, on the bone, best of both worlds . . . . .	<b>39</b>
<b>DRY AGED NEW YORK STRIP 14oz.</b> - Prime center cut dry-aged for 30 days, very flavorful. . . . .	<b>36</b>
<b>DOUBLE CUT GRILLED LEMONGRASS LAMB CHOPS</b> . . . . .	<b>32</b>
<i>Fresh all natural organic lamb rack, grilled—simply awesome! You will not taste a better lamb chop!</i>	
<b>DRY AGED COWBOY STEAK 18oz.</b> . . . . .	<b>42</b>
<i>Prime bone-ribeye chop, dry-aged for 30 days. Very tender, very tasty. Steak lover's choice. "The best".</i>	
<b>SEAFOOD CLAY POT</b> . . . . .	<b>38</b>
<i>Jumbo wild shrimp, fresh diver sea scallops and Maine lobster tail simmered in a clay pot with exotic Thai herbs, garlic, wine, chili sauce and basil.</i>	
<b>CRISPY FRESH WHOLE YELLOWTAIL (BROILED UPON REQUEST)</b> . . . . .	<b>29</b>
<i>Whole Key West Yellowtail crisped to perfection and topped with a delightful chili garlic sauce, ginger basil sauce or red curry sauce.</i>	
<b>BANGKOK CHICKEN</b> . . . . .	<b>18</b>
<i>Bite-sized boneless chicken breast very lightly dusted with watermelon flour and quick fried then sautéed in a tasty Thai sauce with onions, peppers, mushrooms and roasted cashew nuts.</i>	
<b>SIAM DUCK</b> . . . . .	<b>23</b>
<i>Half, Long Island duckling roasted then quick fried and topped with your choice of sauce: basil sauce, ginger sauce, red curry sauce or sweet and sour sauce or panang sauce.</i>	
<b>THAI SPICE GROUPEL</b> . . . . .	<b>26</b>
<i>Fresh Key West grouper filet dipped in egg then dusted with flour, lightly fried and topped with your choice of sauce: Thai garlic scampi sauce, Thai basil cream sauce, ginger or chili garlic sauce.</i>	
<b>THREE BUDDIES</b> . . . . .	<b>24</b>
<i>Chicken, jumbo wild caught shrimp and fresh jumbo fresh diver sea scallops simmered in basil chili garlic sauce with basil. Served over sautéed mixed vegetables on sizzling platter.</i>	
<b>SEAFOOD RED CURRY</b> . . . . .	<b>25</b>
<i>Fresh jumbo wild caught shrimp, fresh jumbo diver sea scallops, grouper filet and calamari simmered in coconut red curry sauce with vegetables and basil.</i>	
<b>DREAMING CHICKEN</b> . . . . .	<b>18</b>
<i>Chicken breast cutlets lightly breaded and topped with a zesty peanut sauce and served over mixed vegetables.</i>	
<b>GRILLED ORGANIC FREE RANGE CHICKEN</b> . . . . .	<b>18</b>
<i>1/2 free range chicken marinated in coconut milk, lemon grass and herbs, roasted over an open fire. Served with a Thai sweet chili dipping sauce and sautéed baby bok choy with garlic. (Ashley Farms)</i>	
<b>SHRIMP AND SCALLOPS MEDLEY</b> . . . . .	<b>28</b>
<i>Jumbo wild caught shrimp and fresh jumbo diver sea scallops broiled and served on a sizzling platter over steamed veggies, topped with a coconut green curry cream sauce with fresh purple basil.</i>	

## Chicken A La Carte

<b>CHICKEN with CASHEW NUTS</b> . . . . .	<b>16</b>
<i>Sliced chicken breast, onions, peppers, carrots and water chestnuts sautéed in light brown sauce with fresh roasted cashews.</i>	
<b>CHICKEN with FRESH MIXED VEGETABLES</b> . . . . .	<b>16</b>
<i>Sliced chicken breast sautéed with fresh mixed oriental vegetables in light brown sauce.</i>	
<b>CHICKEN GARLIC and PEPPER</b> . . . . .	<b>16</b>
<i>Sliced chicken breast sautéed with fresh garlic, scallions and white pepper over mixed vegetables.</i>	
<b>CHICKEN with FRESH GINGER</b> . . . . .	<b>16</b>
<i>Sliced chicken breast sautéed with fresh ginger, onions, peppers, mushrooms, dried mushrooms and snow peas in a light brown sauce.</i>	
<b>SAMROD CHICKEN</b> . . . . .	<b>17</b>
<i>Sliced chicken breast sautéed in chili garlic sauce with fresh basil and served over fresh mixed vegetables.</i>	
<b>CHICKEN BASIL</b> . . . . .	<b>16</b>
<i>Sliced chicken breast sautéed with onions, peppers, scallions, garlic, chili and fresh Thai basil and chili sauce.</i>	
<b>CHICKEN with FRESH BROCCOLI</b> . . . . .	<b>16</b>
<i>Sliced chicken breast sautéed with fresh broccoli in light brown sauce.</i>	
<b>CHICKEN BABY CORN and MUSHROOM</b> . . . . .	<b>16</b>
<i>Sliced chicken breast sautéed with onion, scallions, Thai baby corn, fresh mushrooms and snow peas in a light brown sauce.</i>	
<b>PANANG CHICKEN</b> . . . . .	<b>17</b>
<i>Sliced chicken breast simmered with Thai panang curry paste, coconut milk, green beans, peppers, ground peanuts, bamboo shoots &amp; fresh basil.</i>	
<b>RED CURRY CHICKEN</b> . . . . .	<b>17</b>
<i>Sliced chicken breast simmered with Thai red curry paste, coconut milk, zucchini, bamboo shoots, peppers and fresh Thai basil.</i>	
<b>GREEN CURRY CHICKEN</b> . . . . .	<b>17</b>
<i>Sliced chicken breast simmered in green curry paste, bamboo shoots, green beans, peas, basil, peppers, coconut milk &amp; kaffir lime leaves.</i>	
<b>ASPARAGUS CHICKEN (SEASONAL)</b> . . . . .	<b>17</b>
<i>Sliced chicken breast sautéed with fresh asparagus spears in garlic sauce.</i>	

All Entrées are prepared to your taste—Mild, Medium, Hot



# Pork A La Carte

<b>SWEET and SOUR PORK</b> . . . . .	16
<i>Lightly battered and fried then sautéed with onions, pepper, cucumber, tomato and pineapple in a Thai sweet &amp; sour sauce.</i>	
<b>PORK with GARLIC and PEPPER</b> . . . . .	16
<i>Sliced pork sautéed with fresh garlic, white pepper and scallions over mixed vegetables.</i>	
<b>PORK with FRESH MIXED VEGETABLES</b> . . . . .	16
<i>Sliced pork sautéed with fresh oriental style mixed vegetables in light brown sauce.</i>	
<b>PORK BASIL</b> . . . . .	16
<i>Sliced pork sautéed with onion, pepper, garlic, scallions, chili and fresh Thai basil.</i>	
<b>PORK RED CURRY</b> . . . . .	17
<i>Sliced pork simmered in Thai red curry paste with coconut milk, zucchini, kaffir lime leaves, fresh Thai basil, bamboo shoots &amp; peppers.</i>	
<b>PORK PANANG</b> . . . . .	17
<i>Sliced pork sautéed with panang curry paste, coconut milk, green beans, peppers, ground peanuts and fresh basil.</i>	
<b>PORK with FRESH GINGER</b> . . . . .	16
<i>Sliced pork sautéed with onion, pepper, fresh ginger, dried mushrooms and snow peas in a light brown sauce.</i>	
<b>PORK with FRESH BROCCOLI</b> . . . . .	16
<i>Sliced pork sautéed with fresh broccoli in light brown sauce.</i>	

# Beef A La Carte

We Use Only Fresh U.S.D.A. Prime Angus Sirloin

<b>PEPPER STEAK</b> . . . . .	17
<i>Prime sliced tender Black Angus Beef sautéed with onions, peppers and scallions in brown sauce.</i>	
<b>BEEF with RED CURRY SAUCE</b> . . . . .	18
<i>Prime Black Angus Beef with Thai red curry paste, bamboo shoots, peppers, zucchini and coconut milk with fresh Thai basil leaves.</i>	
<b>PANANG BEEF</b> . . . . .	18
<i>Prime Black Angus Beef simmered in panang curry paste, coconut milk, green beans, ground peanuts, fresh basil &amp; peppers.</i>	
<b>BEEF with GARLIC SAUCE</b> . . . . .	17
<i>Sliced Prime Black Angus Beef sautéed with fresh garlic, white pepper and scallions over mixed vegetables.</i>	
<b>BEEF with FRESH BROCCOLI</b> . . . . .	17
<i>Tender sliced Black Angus Beef sautéed with fresh broccoli in brown sauce.</i>	
<b>BEEF with FRESH MIXED VEGETABLES</b> . . . . .	17
<i>Tender sliced Prime Black Angus Beef sautéed with fresh mixed vegetables.</i>	
<b>BEEF BASIL</b> . . . . .	17
<i>Prime Black Angus Beef sautéed with onions, peppers, scallions, fresh Thai basil and chili sauce.</i>	
<b>BEEF BABY CORN and MUSHROOM</b> . . . . .	17
<i>Tender Prime Black Angus Beef sautéed with sweet baby corn, straw mushrooms, onions, scallions &amp; snow peas in a light brown sauce.</i>	
<b>GREEN CURRY BEEF</b> . . . . .	18
<i>Prime Black Angus Beef simmered in green curry paste, bamboo shoots, green beans, peas, basil, peppers, coconut milk and kaffir lime leaves.</i>	

# Shrimp A La Carte

<b>VOLCANO SHRIMP</b> . . . . .	24
<i>Broiled jumbo wild caught shrimp topped with chili garlic sauce and served on a sizzling platter over steamed vegetables.</i>	
<b>SHRIMP and CASHEW NUTS</b> . . . . .	23
<i>Jumbo wild caught shrimp sautéed with cashew nuts, onion, carrots, peppers, water chestnuts, snow peas &amp; scallions</i>	
<b>SHRIMP with FRESH MIXED VEGETABLES</b> . . . . .	23
<i>Jumbo wild caught shrimp stir fried with assorted oriental vegetables in a light brown sauce.</i>	
<b>SHRIMP with FRESH BASIL</b> . . . . .	23
<i>Jumbo wild caught shrimp sautéed with onions, peppers, garlic, chili and fresh Thai basil.</i>	
<b>SWEET and SOUR SHRIMP</b> . . . . .	23
<i>Jumbo wild caught shrimp lightly battered and fried then sautéed with onions, peppers, cucumbers, pineapple and fresh tomato in a Thai sweet and sour sauce.</i>	
<b>SAMROD SHRIMP</b> . . . . .	24
<i>Jumbo wild caught shrimp simmered in Thai chili garlic sauce with fresh basil served over fresh mixed vegetables.</i>	
<b>SHRIMP BABY CORN and MUSHROOMS</b> . . . . .	23
<i>Jumbo wild caught shrimp sautéed with sweet baby corn, fresh mushrooms, onions and snow peas in a light brown sauce.</i>	
<b>PANANG SHRIMP</b> . . . . .	24
<i>Jumbo wild caught shrimp sautéed in panang curry paste, coconut milk, bamboo shoots, peppers, crushed peanuts, green beans and fresh Thai basil.</i>	
<b>SHRIMP RED CURRY</b> . . . . .	24
<i>Jumbo wild caught white shrimp sautéed in red curry paste, coconut milk, zucchini, bamboo shoots, peppers, asparagus and fresh Thai basil.</i>	
<b>SHRIMP WITH ASPARAGUS</b> . . . . .	24
<i>Jumbo wild caught shrimp sautéed with fresh pencil asparagus spears in a light Thai garlic sauce.</i>	
<b>SHRIMP GARLIC</b> . . . . .	23
<i>Jumbo wild caught white shrimp sautéed with fresh garlic, white pepper and chopped scallions over mixed vegetables.</i>	
<b>SHRIMP SCAMPI</b> . . . . .	24
<i>Jumbo wild caught shrimp dipped in egg, dusted with waterchestnut flour, then lightly fried &amp; topped with a Thai style garlic scampi sauce with herbs and served over mixed vegetables on sizzling skillet.</i>	

# Scallops A La Carte

We Use Only Domestic Dry-Pack Diver Sea Scallops from New Bedford, Massachusetts



<b>SCALLOPS with FRESH MIXED VEGETABLES</b> . . . . .	.24
<i>Fresh jumbo diver sea scallops stir fried with crispy oriental vegetables in a light brown sauce.</i>	
<b>SCALLOPS BASIL</b> . . . . .	.24
<i>Fresh jumbo diver sea scallops sautéed with garlic, onions, peppers, chili and fresh basil in a flavorful sauce.</i>	
<b>SCALLOPS PANANG</b> . . . . .	.24
<i>Fresh jumbo diver sea scallops simmered with coconut milk, green beans, peppers, panang curry paste, crushed peanuts and fresh basil.</i>	
<b>SCALLOPS GARLIC</b> . . . . .	.24
<i>Fresh jumbo diver sea scallops simmered in Thai garlic sauce and served over mixed vegetables. (Prepared mild, medium or hot)</i>	

# Calamari A La Carte

We Use Only Domestic, Towndock Calamari, From Port Judith, Rhode Island

<b>CRISPY CALAMARI with GARLIC SAUCE</b> . . . . .	.17
<i>Crispy calamari served over broccoli and baby corn with garlic and pepper sauce.</i>	
<b>CALAMARI BASIL</b> . . . . .	.17
<i>Fresh squid sautéed with onions, peppers, chili, asparagus, garlic and basil in a tasty Thai sauce.</i>	
<b>CALAMARI RED CURRY</b> . . . . .	.17
<i>Calamari sautéed in red curry paste, coconut milk, zucchini, bamboo shoots, peppers, asparagus and fresh Thai basil.</i>	
<b>CRISPY CALAMARI with BASIL</b> . . . . .	.17
<i>Crispy fried calamari sautéed with onions, peppers, asparagus, garlic and fresh basil in a light chili sauce.</i>	

# Lobster

Dinner served with Soup of the Day or Salad

<b>TRIPLE MAINE LOBSTER TAILS</b> . . . . .	.46
<i>Broiled and topped with fresh ginger sauce or Thai garlic lemon butter sauce, with scallions, cilantro and cracked red pepper.</i>	
<b>LOBSTER RED CURRY</b> . . . . .	.46
<i>Three Maine lobster tails topped with fresh red curry sauce with julienne vegetables and fresh basil.</i>	
<b>3 LB. LIVE MAINE LOBSTER</b> . . . . .	SEASONAL/MARKET
<i>Split and stuffed with whole jumbo shrimp, fresh whole jumbo diver scallops and fresh lumb blue crabmeat baked.</i>	

# Fresh Fish

Dinner served with Soup of the Day or Salad

HALIBUT, LEMONSOLE, HOG SNAPPER AND SWORDFISH ALSO AVAILABLE DEPENDING ON MARKET CONDITIONS

<b>FRESH KEY WEST YELLOWTAIL FILET</b> . . . . .	.26
<i>Lightly pan fried, finished off, then baked in the oven and topped with choice of sauce: Chili sauce, red curry sauce, Thai garlic lemon butter sauce or ginger sauce.</i>	
<b>CRISPY WHOLE YELLOWTAIL (CHILI SAUCE)</b> . . . . .	.29
<i>Crispy fresh Key West whole yellowtail snapper topped with tasty spicy chili garlic sauce. (Prepared mild, medium or hot)</i>	
<b>CRISPY WHOLE YELLOWTAIL (SWEET &amp; SOUR)</b> . . . . .	.29
<i>Crispy fresh Key West whole yellowtail snapper topped with sweet and sour sauce and vegetables.</i>	
<b>CRISPY WHOLE YELLOWTAIL (GINGER SAUCE)</b> . . . . .	.29
<i>Crispy fresh Key West whole yellowtail snapper topped with ginger sauce and vegetables.</i>	

# Noodles A La Carte

<b>PAD THAI</b> . . . . .	.17
<i>Rice noodles sautéed with chicken, shrimp, ground peanuts, bean sprouts and fresh scallions.</i>	
<b>SHRIMP PAD THAI</b> . . . . .	.18
<i>Rice noodles sauteed with large shrimp ground peanuts, scallions and bean sprouts.</i>	
<b>LOBSTER PAD THAI</b> . . . . .	.26
<i>Rice noodles sauteed with Maine lobster chunks, and Maine lobster tail with scallions, bean sprouts, and ground peanuts.</i>	
<b>PAD SIEW</b> . . . . .	.16
<i>Rice noodles sautéed with broccoli, egg, bean sprouts and choice of chicken, beef or pork.</i>	
<b>PAD WOONSEN</b> . . . . .	.16
<i>Sliced chicken breast and mixed oriental vegetables sautéed with bean thread noodle in a light soy sauce.</i>	

# Vegetarian A La Carte

<b>SAUTÉED FRESH MIXED VEGETABLES</b> . . . . .	13	<b>VEGETABLE FRIED RICE</b> . . . . .	12
<b>VEGETABLE PAD THAI</b> . . . . .	15	<b>SAUTÉED MIXED VEGETABLES WITH TOFU</b> . . . . .	15
<b>VEGETABLE CURRY</b> . . . . .	15	<i>*Note any of our Entrées can be made vegetarian—Just ask!* with tofu in replace of any meat or seafood.</i>	

# Fried Rice A La Carte

<b>CHICKEN or BEEF or PORK FRIED RICE</b> . . . . .	.12
<b>SPECIAL FRIED RICE</b> . . . . .	.14
<i>Chicken, pork, shrimp, calamari and fried rice (Thai style).</i>	
<b>POOR MAN FRIED RICE (THAI STYLE)</b> . . . . .	.12
<i>Choice of chicken, beef or pork fried rice with fresh Thai basil and garlic. (Prepared mild, medium, hot or Thai Hot)</i>	
<b>SHRIMP FRIED RICE</b> . . . . .	.13