

LUNCH MENU



Appetizers

SPRING ROLLS	5.5
<i>Ground chicken with mixed vegetables & wrapped with spring roll shell.</i>	
VEGETARIAN CRISPY FRIED SPRING ROLLS	5.5
SATE CHICKEN / BEEF / PORK	8
<i>Marinated chicken, beef or pork on a stick grilled with coconut milk & spices served with peanut sauce & cucumber sauce.</i>	
STEAMED DUMPLINGS	7
CRISPY CALAMARI (NEW)	15
<i>Tossed in the wok with garlic, basil and light chili sauce.</i>	
THAI STUFFED CHICKEN WING	8
<i>Painstakingly de-boned chicken wing stuffed with chicken, pork loin, fresh mushrooms, clear noodles, Thai herbs and spices, steamed then quick fried.</i>	
MEE KROB	8
<i>Light and crispy Thai noodles delicately tossed with chicken, shrimp and a tasty special sauce with caramelized garlic and shallots.</i>	
CRISPY CURRY PUFFS	8
<i>Ground chicken, sweet potato, onions and curry spice wrapped in spring roll skin and served with a refreshing cucumber relish sauce.</i>	
BANGKOK ROLLS	8.5
<i>Crispy rice paper stuffed with seasoned ground pork loin and herbs mushrooms and served with fresh romaine and basil.</i>	
COCO SHRIMP	12
<i>Extra large shrimp dipped in a Thai tempura batter, rolled in crispy rice noodles and served with a Thai honey mustard sauce.</i>	
THAI SPICE FRESH ROLLS	10
<i>Steamed shrimp, crab meat stick with fresh Spring vegetables rolled in a thin rice paper, served with a light sweet chili sauce with crushed peanuts and a spicy peanut dipping sauce.</i>	
SIAM CHICKEN BITES	8.5
<i>Marinated bite-sized chicken breast wrapped with bacon and served with Thai mustard sauce & a spicy peanut dipping sauce.</i>	
GRILLED SHRIMP	13
<i>Jumbo wild caught white shrimp grilled on an open fire, served with a spicy or mild Thai key lime dipping sauce.</i>	
GRILLED CALAMARI	12
<i>Fresh domestic, Towndock calamari from Port Judith Rhode Island grilled on open fire, served with Thai key lime dipping sauce with fresh chili, cilantro and lime.</i>	

Noodles

Served with Soup of the Day or Salad

PAD THAI	10.95
<i>Thai rice noodles stir fried with chicken, shrimp, egg, ground peanut, bean sprouts and scallion.</i>	
SHRIMP PAD THAI	12.95
LOBSTER PAD THAI	26.00
<i>Rice noodles sauteed with Maine lobster chunks, and Maine lobster tail with scallions, bean sprouts, and ground peanuts.</i>	
PAD SIEW	10.95
<i>Rice noodles stir fried with sweet soy sauce, bean sprouts and fresh broccoli with choice of meat.</i>	
PAD WOONSEN	10.95
<i>Clear noodles sautéed with chicken, mixed vegetables and egg.</i>	

Soups

SOUP OF THE DAY	4
WONTON SOUP	5
VEGETABLE SOUP	4.5
TOM KA GAI	6.5
<i>Chicken with coconut milk, chili paste, lemon grass & straw mushroom.</i>	
TOM YUM GAI	6
<i>Chicken simmered in hot & sour stock with fresh tomato, lemon grass, mushrooms and lime juice.</i>	
TOM YUM GOONG	7
<i>Shrimp with chili paste, lemon grass and mushrooms in a spicy & sour clear broth.</i>	
SEAFOOD TOM YUM	8
<i>Shrimp, scallops, calamari and fresh blue crab claw simmered in Thai herbs.</i>	
BLUE CRAB TOM KA (WHEN AVAILABLE)	9
<i>Fresh lump blue crabmeat and claws simmered in coconut milk with lemongrass, cilantro, kaffir and lime.</i>	

Thai Salads

THAI SPICE SALAD	5
<i>Fresh crispy lettuce, tomatoes, carrots, onion, baby corn and cucumber served with our homemade peanut dressing.</i>	
YUM NUA (THAI BEEF SALAD)	12
<i>Grilled tender sliced prime Angus sirloin tossed with red onion, cilantro, cucumber, tomato, lemongrass, chili and lime over greens.</i>	
YUM TALAY (THAI SEAFOOD SALAD)	14
<i>Fresh shrimp, scallops, squid and fresh blue crab claws mixed with thai herbs red onion, lime, scallions, cilantro & Thai chili paste.</i>	
YUM WOONSEN (BEAN THREAD NOODLE SALAD)	11
<i>Clear bean threads mixed with ground chicken, shrimp, cilantro roasted peanuts, scallions, onions, hot pepper & lime juice.</i>	
YUM PLA MUK (FRESH CALAMARI SALAD)	12
<i>Fresh domestic calamari tossed with red onions, cilantro, chopped scallions, thai herbs and lime juice served on a bed of lettuce.</i>	
NAM SOD	9
<i>Chopped chicken breast, tossed with sweet red onions, chili paste, fresh ginger, lime juice, cilantro and peanuts.</i>	

Vegetarian Dishes

Served with Soup of the Day or Salad

VEGETABLE CURRY	9.95
SAUTÉED MIXED VEGETABLES	9.5
VEGETABLE PAD THAI	9.95
VEGETABLE FRIED RICE	9.95
MIXED VEGETABLES WITH TOFU	9.95

Fried Rice

Served with Soup of the Day or Salad

BEEF, CHICKEN OR PORK FRIED RICE	9.95
SHRIMP FRIED RICE	11.95
SPECIAL FRIED RICE	11.95
<i>Combination of chicken, pork, shrimp and calamari.</i>	

Lunch Specials

Served with Soup of the Day or Salad • Steamed Rice or Egg Fried Rice. (Brown Rice add \$2.50)

Entrees Choice of one: Sliced Chicken Breast, Sliced Prime Angus Beef Sirloin, Sliced Pork Loin (Shrimp or Calamari add \$2.00 or Fresh SeaScallops add \$3.00)

FRESH KEY WEST GROUPER FILET	15.95	ASPARAGUS CHICKEN	13.95
<i>Fresh grouper filet dipped in egg, dusted with waterchusnut flour and topped with choice of sauce: curry sauce, ginger sauce, chili garlic sauce, Thai garlic scampi sauce or samrod sauce.</i>		<i>Sliced chicken breast sautéed with fresh asparagus spears in a garlic & pepper sauce.</i>	
THAI SPICE SHRIMP SCAMPI	13.95	CRISPY TOWNDOCK CALAMARI BASIL	13.95
<i>Large shrimp dipped in egg, dusted with waterchusnut flour, lightly fried, and topped with a Thai style garlic scampi sauce.</i>		<i>Crispy calamari sautéed with onions, peppers, asparagus, garlic and fresh basil in a light chili sauce.</i>	
THAI SPICE PRIME BLACK ANGUS SKIRT STEAK	17	THAI BARBECUED FREE RANGE CHICKEN (ORGANIC)	13.50
<i>Lightly rubbed with in a Thai ginger garlic soy and roasted over an open fire. Served with spicy tiger tear dipping sauce & sauteed baby bokchoy.</i>		<i>Half free range chicken marinated in coconut milk, lemon grass and herbs, roasted over open fire grill. Served with a sweet chili Thai dipping sauce.</i>	
FRESH BROCCOLI	9.95	DIETERS DELIGHT (NO MEAT)	9.95
<i>Stir fried fresh broccoli, garlic in a light brown sauce & choice of meat.</i>		<i>Sautéed fresh mixed vegetables in light brown sauce.</i>	
PEPPER STEAK	10.95	CHICKEN WITH PEANUT SAUCE	10.95
<i>Sliced Prime Sirloin, stir fried peppers, onions, scallions in a Thai tasty sauce.</i>		<i>Sautéed chicken with mixed vegetables and peanut sauce.</i>	
GARLIC AND PEPPER	9.95	POORMAN FRIED RICE (THAI STYLE)	9.95
<i>Sautéed with white pepper, fresh garlic and sake served over steamed veggies & choice of meat.</i>		<i>Fried rice with onions, peppers, basil, garlic and choice of meat.</i>	
SWEET AND SOUR	9.95	FRESH BASIL (KAPOW)	9.95
<i>Choice of meat lightly battered, fried and sautéed with tomato, cucumber, pineapple, onion and sweet and sour sauce.</i>		<i>Stir fried with onions, peppers, garlic chili & fresh basil with choice of meat.</i>	
THAI RED CURRY	10.95	FRESH MIXED VEGETABLES	9.95
<i>Red curry paste sauteed with coconut milk, bamboo shoots, zucchini, peppers, basil & choice of meat.</i>		<i>Stir fried combination of cabbage & carrots, broccoli, baby corn, asparagus, snow peas, mushrooms, zucchini & choice of meat.</i>	
PANANG CURRY	10.95	FRESH GINGER	9.95
<i>Panang curry paste sauteed with coconut milk, bamboo shoots, green beans, basil, peppers, basil leaves, crushed peanuts & choice of meat.</i>		<i>Stir fried with ginger, onion, pepper, mushroom, green onion, snowpeas, & choice of meat.</i>	
SAM ROD	10.95	CHICKEN WITH CASHEW NUTS	10.95
<i>Choice of meat sautéed in chili garlic & basil sauce over mixed vegetables.</i>		<i>Chicken stir fried with onion, peppers, water chestnuts & cashew nuts.</i>	
		BABY CORN AND MUSHROOMS	9.95
		<i>Stir fried baby corn, mushrooms, onions, scallions, snowpeas & choice of meat.</i>	

**All Entrées are prepared to your taste—Mild, Medium, Hot • 18% gratuity added for parties of five or more
No separate checks, please!**