

Calamari

We use only domestic calamari from Port Judith, RI

64. **CRISPY CALAMARI with GARLIC SAUCE** 15.95
Crispy calamari served over broccoli and baby corn with garlic and pepper sauce.
65. **CALAMARI BASIL** 15.95
Fresh calamari sauteed with vidalia onions, peppers, mushrooms, asparagus, garlic and basil in a tasty chili sauce.
66. **CALAMARI RED CURRY** 15.95
Calamari sauteed in red curry paste, coconut milk, zucchini, bamboo shoots, peppers, asparagus and fresh Thai basil.
- 66A. **CRISPY CALAMARI BASIL** 15.95
Crispy fried calamari wok sauteed with onions, peppers, garlic, asparagus and fresh Thai basil.

Lobster & Crab

- 67A. **TRIPLE MAINE LOBSTER TAILS** 45.00
Broiled and topped with fresh ginger sauce or Thai garlic lemon butter sauce with scallions, cilantro and cracked red pepper, or simple drawn butter and lemon wedge.
- 67B. **LOBSTER CURRY** 45.00
Three Maine lobster tails topped with fresh curry sauce with julienne vegetables and fresh basil.
- 67C. **3 lb LIVE MAINE LOBSTER** Seasonal/Market
Split down the middle, stuffed with whole shrimp & whole fresh sea scallops, broiled and topped with a Thai garlic lemon butter sauce with scallions, cilantro, and cracked red pepper or ginger sauce.
- 67D. **JUMBO FRESH STONE CRAB CLAWS** Seasonal/Market

Fresh Fish

68. **FRESH KEY WEST YELLOWTAIL FILET** 25.95
Pan fried and topped with a Thai garlic lemon butter sauce, hot basil sauce, ginger sauce or red curry sauce.
69. **CRISPY WHOLE YELLOWTAIL (PLA LAD PRIK)** 28.95
Crispy fresh Key West whole yellowtail snapper topped with tasty spicy chili garlic sauce.
70. **CRISPY WHOLE YELLOWTAIL (SWEET and SOUR FISH)** 28.95
Crispy fresh Key West yellowtail snapper topped with sweet and sour sauce and vegetables.
71. **CRISPY WHOLE YELLOWTAIL (PLA JIAN)** 28.95
Crispy fresh Key West whole yellowtail snapper topped with ginger sauce and vegetables.
72. **FRESH GROUPEL CURRY** 23.95
Fresh Key West black grouper filet simmered with coconut milk, red curry paste, bamboo shoots, zucchini, peppers and fresh Thai basil.
- 72a. **FRESH KEY WEST HOG SNAPPER** Seasonal/Market
Whole fresh hog snapper either crispy fried or seared on both sides then finished off baked in the oven, topped with your choice of sauce.

Fresh catches include: halibut, seabass, lemon sole, swordfish and red snapper.
 Ask about todays preparation of these fresh fish selections.

Noodles

- 73A. **PAD THAI** 14.95
Rice noodles sauteed with chicken, shrimp, ground peanuts, bean sprouts, and fresh scallions.
- 73B. **SHRIMP PAD THAI** 15.95
Rice noodles sauteed with shrimp, ground peanuts, bean sprouts, and fresh scallions.
- 73C. **LOBSTER PAD THAI** 25.95
Rice noodles sauteed with Maine lobster chunks and tail with scallions, bean sprouts and ground peanuts.
74. **PAD SIEW** 13.95
Rice noodles sauteed with broccoli, egg and choice of chicken, beef or pork.
75. **LAD NA** 13.95
Choice of chicken, beef or pork simmered with fresh broccoli, baby corn, and mushrooms in tasty Thai gravy and served over sauteed fresh rice paste noodles.
76. **PAD WOONSEN (No Carbs)** 13.95
Choice of chicken, beef or pork, sauteed with egg, and mixed oriental vegetables sauteed with bean thread noodles in a light soy sauce.

Vegetarian

77. **SAUTEED FRESH MIXED VEGETABLES or baby bok choy only** . 10.95
78. **VEGETABLE PAD THAI** 13.95
79. **VEGETABLE CURRY** 13.95
80. **VEGETABLE FRIED RICE** 10.95
81. **SAUTEED MIXED VEGETABLES w/TOFU** 13.95

Note - Any of our entrees can be made vegetarian. Just ask.

Fried Rice

82. **CHICKEN or BEEF or PORK FRIED RICE** 11.95
83. **SPECIAL FRIED RICE** 12.95
Chicken, pork, shrimp and calamari fried rice (Thai style)
84. **POOR MAN FRIED RICE** 11.95
Choice of chicken, beef or pork fried rice with fresh Thai basil and garlic.
85. **SHRIMP FRIED RICE** 12.95
- * **STEAMED BROWN RICE (Pint)** 2.50



Lunch Entrees

Served 11am-3pm

Served with Steamed Jasmine Rice or Egg Fried Rice.

Entrees; Choice of **ONE**: Sliced Chicken Breast, Sliced Prime Angus Sirloin, Sliced Pork Loin, (Shrimp or Calamari add \$2.00, Fresh Sea Scallops add \$3.00) Up grade to Brown Rice add \$2.50.

Add \$1.95 for 1 Spring Roll or Soup of the Day

- L1. **FRESH BROCCOLI** 8.50
Stir fried fresh broccoli in a light brown sauce and choice of meat.
- L2. **PEPPER STEAK** 8.50
Sliced Beef Stir Fried with peppers, onions, and scallions in a light brown sauce.
- L3. **GARLIC AND PEPPER** 8.50
Sauteed with white pepper, fresh garlic, green onions, peppers and garlic sauce over mixed vegetables and choice of meat.
- L4. **SWEET AND SOUR** 8.50
Sauteed with tomatoes, cucumbers, peppers pineapple, onions and sweet and sour sauce and choice of meat.
- L5. **THAI RED CURRY** 8.50
Red curry with coconut milk, bamboo shoots, peppers, zucchini and basil leaves and choice of meat.
- L6. **PANANG CURRY** 8.50
Panang curry with coconut milk, bamboo shoots, peppers, green beans, basil leaves, and crushed peanuts and choice of meat.
- L7. **SAM ROD** 8.50
Choice of meat sauteed in chili garlic sauce with basil over mixed vegetables.
- L8. **DIETER'S DELIGHT (Vegetarian)** 7.95
Sauteed fresh mixed vegetables in light brown sauce (No meat).
- L9. **CHICKEN with PEANUT SAUCE** 8.50
Sliced chicken simmered in a peanut sauce, and served over mixed vegetables.
- L10. **POOR MAN FRIED RICE** 8.50
Thai style fried rice with onions, peppers, basil, toasted garlic and choice of meat.
- L11. **FRESH BASIL (Kapow)** 8.50
Stir fried with onions, peppers, garlic, chili and fresh basil leaves and choice of meat.
- L12. **FRESH MIXED VEGETABLES** 8.50
Stir fired combination of cabbage, carrots, broccoli, baby corn, mushrooms, asparagus zucchini and choice of meat.
- L13. **FRESH GINGER** 8.50
Stir fried with ginger, onions, peppers, mushrooms, and green onions in a light brown sauce and choice of meat.
- L14. **CHICKEN with CASHEW NUTS** 8.50
Chicken stir fried with onions, peppers, carrots, water chestnuts and cashew nuts and scallions.
- L15. **BABY CORN MUSHROOMS** 8.50
Stir fried baby corn, fresh mushrooms, onions, scallions and peppers and choice of meat.
- L16A. **PAD THAI (No Rice)** 8.95
Rice noodles sauteed with chicken, shrimp, ground peanuts, bean sprouts, and fresh scallions.
- L16B. **SHRIMP PAD THAI (No Rice)** 11.95
Rice noodles sauteed with shrimp, ground peanuts, bean sprouts, and fresh scallions.
- L17. **PAD SIEW (No Rice)** 8.50
Rice noodles sauteed with broccoli, egg and choice of meat.
- L18. **PAD WOONSEN (No Rice)** 8.50
Stir fried with bean thread noodles, assorted vegetables, egg and choice of meat.
- L19. **CHICKEN ASPARAGUS (SEASONAL)** 11.95
Chicken sauteed with fresh asparagus spears in garlic sauce.
- L20. **THAI SPICE SHRIMP SCAMPI** 11.95
Large shrimp dipped in egg, lightly dusted with waterchurnut powder and lightly fried, served over steamed vegetables and topped with a Thai garlic scampi sauce.
- L21. **THAI SPICE GROUPEL** 14.95
Key West fresh Grouper filet lightly fried and topped with choice of Scampi sauce, chili sauce, red curry sauce, fresh ginger sauce or Thai style garlic lemon butter sauce.
- L22. **THAI SPICE BLACK ANGUS SKIRT STEAK** 15.95
Lightly marinated in a Thai ginger garlic soy and roasted over an open fire. Served with spicy tiger tear dipping sauce and sauteed baby Bok Choy.
- L23. **THAI BARBEQUED FREE RANGE CHICKEN (Organic)** 13.95
Half free range chicken marinated in coconut milk, lemon grass & herbs, roasted over open fire grill. Served with a sweet chili Thai dipping sauce. (Ashley Farms) and sauteed baby Bok Choy.

All Entrees are prepared to your taste – Mild, Medium or Hot

Thai Spice

Exotic Thai • Fresh Seafood • Prime Steaks

OPEN 7 DAYS A WEEK
 MONDAY thru THURSDAY
 Lunch: 11-3 • Dinner: 5-10
 FRIDAY
 Lunch: 11-3 • Dinner: 5-11
 SATURDAY: 5-11 • SUNDAY: 5-10

WE DELIVER
 DELIVERY: LIMITED AREA
 \$3.00 Delivery Charge



1514 E. Commercial Blvd.
 Ft. Lauderdale, FL 33334

954-771-4535

Reservations Accepted
www.thaispicefla.com

House Specials

THAI SPICE PRIME STEAKS AND CHOPS

All our steaks are Aged Prime Black Angus beef, rubbed with our special Thai herbs and a Thai ginger garlic soy roasted over an open fire & served with a spicy Tiger Tear dipping sauce and sauteed baby bok choy with garlic and jasmine rice ... Simply The BEST!

- SKIRT STEAK (10 oz.)** Rich flavor; Delicious 18.95
- RIBEYE (14 oz.)** Very tender, Very flavorful; Our most popular cut 31.95
- PORTERHOUSE (22 oz.)** N.Y. Strip & Filet Mignon - Best of both worlds . 39.95
- CENTER CUT N.Y. STRIP (14 oz.)** Prime dry aged- Center Cut 31.95
- LEMONGRASS LAMB CHOPS** Fresh - All natural marinated and grilled 29.95
- COWBOY STEAK (22 oz.)** Prime dry aged bone in ribeye chop “The Best” 39.95
- THAI BARBEQUED FREE RANGE CHICKEN** 15.95
Ashley Farm half free range chicken marinated in coconut milk, lemon grass and herbs, roasted over an open fire. Served with a Thai sweet chili dipping sauce. Served with sauteed baby bok choy with garlic.
- SIAM DUCK** 19.95
Half Long Island duckling roasted deboned then quick fried and topped with your choice of sauce, basil sauce, ginger sauce, curry sauce, sweet & sour sauce, chili, or chuchee, or tamarind sauce.
- THAI SPICE GROUPEL** 23.95
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 or Thai basil cream sauce, ginger or chili sauce.
- THREE BUDDIES** 19.95
Chicken, jumbo shrimp and jumbo fresh diver sea scallops simmered in chili sauce with fresh basil served over sauteed mixed vegetables.
- VOLCANO SHRIMP** 19.95
Broiled jumbo wild caught white shrimp topped with chili garlic sauce and served over steamed veggies.
- SEAFOOD RED CURRY** 22.95
Jumbo wild caught shrimp, jumbo fresh diver sea scallops, grouper filet and calamari simmered in coconut milk, red curry paste, bamboo shoots peppers, asparagus and basil.
- DREAMING CHICKEN** 17.95
Chicken breast cutlets lightly breaded and topped with a zesty peanut sauce and served over mixed vegetables.
- SEAFOOD CLAY POT** 29.95
Jumbo shrimp, fresh jumbo sea scallops and Maine lobster tail simmered in a clay pot with exotic Thai herbs, garlic, wine and chili sauce.
- FRESH CHILEAN SEABASS** Market
Blackened & topped with fresh ginger sauce OR pan seared with an aromatic coconut cream sauce with basil and kafar, over sauteed baby Bokchoy and shitake mushrooms.
- CRISPY FRESH WHOLE YELLOWTAIL SNAPPER** 28.95
Whole Key West yellowtail crisped to perfection and topped with a delightful chili garlic sauce.
- BANGKOK CHICKEN** 16.95
Bite-sized boneless chicken breast very lightly floured and quick fried, then sauteed in a tasty Thai sauce with onions, peppers, straw mushrooms and roasted cashew nuts.
- SHRIMP AND SCALLOPS MEDLEY** 24.95
Jumbo shrimp, fresh diver sea scallops broiled and served on a sizzling platter over steamed veggies topped with a coconut green curry cream sauce with fresh basil.

ALL ENTREES ARE PREPARED TO YOUR TASTE -- MILD, MEDIUM OR HOT

Appetizers

1. **THAI SPRING ROLLS (2 PCS)** 4.95
Crispy spring roll skins stuffed with ground chicken breast and fresh vegetables served with sweet and sour sauce.
- 1A. **VEGETABLE SPRING ROLLS (2 PCS)** 4.95
Fresh vegetable assortment stuffed into a crispy fried spring roll with two special dipping sauces.
2. **SATAY** 7.95
Choice of chicken, beef, or pork on a stick, marinated and grilled Thai style, served with fresh peanut and cucumber relish sauce.
3. **MEE KROB** 7.95
Light and crispy Thai noodles delicately tossed with chicken, shrimp and tasty special sauce with caramelized garlic and shallots.
4. **STEAMED DUMPLINGS (KANOM GHEEP)** 7.95
Stuffed with shrimp, pork loin, water chestnuts, bamboo shoots, steamed and served with special sauce.
5. **THAI STUFFED CHICKEN WING** 7.95
Painstakingly deboned 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.
6. **CURRY PUFFS** 7.95
Ground chicken, sweet potato, onions and curry powder wrapped in spring roll skin and served with a refreshing cucumber relish sauce.
7. **NAMSOD** 8.95
Ground chicken breast tossed with fresh ginger, roasted peanuts, red onions, cilantro, chopped scallions, lime juice and chili paste.
8. **BANGKOK ROLLS (2 PCS.)** 7.95
Crispy rice paper stuffed with seasoned pork and served with fresh red leaf lettuce and basil.
- 8A. **THAI SPICE FRESH ROLLS** 9.95
Steamed shrimp, crab meat with fresh Spring vegetables rolled in a thin rice paper, served with a light sweet chili sauce, and a tasty peanut sauce..
- 8B. **SIAM CHICKEN BITES** 7.95
Marinated bite-sized chicken breast wrapped with bacon and served with Thai mustard sauce for dipping.
- 8C. **COCO SHRIMP** 11.95
Large shrimp dipped in a Thai tempura batter and rolled in crispy rice noodles. Served with a Thai honey mustard sauce.
- 8D. **GRILLED CALAMARI** 11.95
Fresh Calamari grilled on an open fire, served with a spicy Thai dipping sauce with lime juice, garlic, and cilantro.
- 8E. **CRISPY CALAMARI (NEW)** 15.00
Tossed in the wok with garlic, basil and a light chili sauce. Prepared mild, medium or hot.
- 8F. **GRILLED SHRIMP** 11.95
Large shrimp grilled on an open fire, served with a spicy or mild Thai dipping sauce.
- 8G. **SPICY AHI TUNA TARTARE** 15.00
Fresh Ahi tuna, served with Japanese seaweed salad, pickle ginger and wasabi.
- 8H. **FRESH RHODE ISLAND MUSSELS** 12.95
Simmered in a lemongrass broth with garlic & herbs with nan bread.
- 8I. **FRESH RHODE ISLAND MIDDLENECK CLAMS** 15.95
Simmered in a lemongrass broth with garlic & herbs with nan bread.
- 8J. **ROCK N ROLL (3PCS)** 15.00
Fresh rock shrimp, shitake mushroom and waterchestnuts crispy fried spring rolls with chili-infused dipping sauce with crushed peanut.

Yums (Thai Salads)

9. **THAI SPICE SALAD** 4.50
Fresh crispy lettuce, tomatoes, carrots, onions, baby corn, broccoli, peppers and cucumbers served with our homemade peanut dressing or homemade ginger dressing.
10. **YUM NUA (THAI BEEF SALAD)** 11.95
Tender sliced grilled prime angus sirloin mixed with red onions, tomato, cucumber, red peppers, cilantro, fresh lime juice and fresh Thai herbs.
11. **YUM TALAY (THAI SEAFOOD SALAD)** 13.95
Fresh shrimp, scallops, calamari, and blue crab claws mixed with red onions, lime juice, scallions, thinly sliced cucumber, Thai chili paste and fresh Thai herbs.
12. **YUM PLA MUK (FRESH CALAMARI SALAD)** 11.95
Spicy squid mixed with red onions, cilantro, chopped scallions and lime juice and fresh Thai herbs served on a bed of lettuce.
13. **YUM WOONSEN (BEAN THREAD NOODLE SALAD)** 10.95
Bean threads mixed with ground chicken, fresh shrimp, roasted peanuts, scallions, onions, chili paste, Thai herbs and lime juice. (Low Carb)

Soups

14. **WONTON SOUP** 4.50
Wonton stuffed with chopped chicken breast and scallions in clear broth with baby bok choy.
15. **VEGETABLE SOUP** 3.50
Light clear stock with fresh mixed oriental vegetables with baby bok choy.
16. **TOM KA GAI** 5.50
Chicken with coconut milk, mushrooms, fresh lemon grass, galanga, scallions, and lime juice.
17. **TOM YUM GAI** 4.95
Chicken simmered in hot & sour stock with fresh tomato, lemon grass, mushrooms and lime juice.
18. **TOM YUM GOONG** 6.50
Spicy and sour soup with fresh shrimp, lemon grass, tomatoes, mushrooms and lime juice.
19. **SEAFOOD TOM YUM** 7.95
Shrimp, scallops, squid and fresh blue crab claw in hot and sour stock with lemon grass, fresh mushrooms, scallions, tomatoes and lime juice.
- 19A. **BLUE CRAB TOM KA** 8.95
Fresh lump blue crab meat and claws simmered in coconut milk with lemongrass, chili, cilantro and fresh lime.

Chicken

We use only all Natural fresh boneless breast meat.

20. **CHICKEN with CASHEW NUTS** 13.95
Chicken, onions, peppers, carrots, snowpeas and water chestnuts sauteed in light brown sauce with fresh roasted cashews.
21. **CHICKEN with FRESH MIXED VEGETABLES** 13.95
Chicken sauteed with fresh mixed oriental vegetables in light brown sauce.
22. **CHICKEN with GARLIC and PEPPER** 13.95
Chicken sauteed with fresh garlic, scallions and white pepper, served over mixed vegetables.
23. **CHICKEN with FRESH GINGER** 13.95
Chicken sauteed with fresh ginger, onions, peppers, mushrooms, dried mushrooms, snow peas and baby corn with light brown sauce.
24. **SAMROD CHICKEN** 13.95
Chicken sauteed in chili garlic sauce with fresh basil served over fresh mixed vegetables.
25. **CHICKEN with BASIL** 13.95
Chicken sauteed with onions, peppers, scallions, fresh Thai basil and chili sauce.
26. **SWEET and SOUR CHICKEN** 13.95
Chicken breaded and deep fried, then sauteed with onions, cucumber, pineapple and peppers in sweet and sour sauce.
27. **CHICKEN with FRESH BROCCOLI** 13.95
Chicken sauteed with fresh broccoli in light brown sauce.
28. **CHICKEN, BABY CORN and MUSHROOM** 13.95
Chicken sauteed with onions, peppers, scallions, Thai baby corn, mushrooms, and snow peas in a light brown sauce.
29. **PANANG CHICKEN** 14.95
Chicken simmered with Thai panang curry paste, coconut milk, peppers, green beans, ground peanuts, bamboo shoots and fresh basil.
30. **RED CURRY CHICKEN** 14.95
Chicken simmered with Thai red curry paste, coconut milk, peppers, zucchini, bamboo shoots and fresh Thai basil.
31. **MASAMAN CHICKEN** 14.95
Chicken simmered in masaman curry paste, onions, sweet potato, peppers, peanuts, coconut milk and kaffir lime leaves.
32. **ASPARAGUS CHICKEN (SEASONAL)** 15.95
Sliced chicken sauteed with fresh asparagus spears in a light garlic sauce.
- 32A. **THAI BARBEQUED FREE RANGE CHICKEN (ORGANIC)** 15.95
Half free range chicken marinated in coconut milk, lemon grass & herbs, roasted over open fire grill. Served with a sweet chili Thai dipping sauce and sauteed baby bok choy with garlic.
- 32B. **GREEN CURRY CHICKEN** 14.95
Chicken simmered with green curry, coconut milk, kaffir, bamboo shoots, peppers, peas and basil.

Pork

We use only fresh all Natural center-cut pork loin

33. **SWEET and SOUR PORK** 13.95
Lightly battered and fried then sauteed with onions, peppers, cucumber, tomato and pineapple in a Thai sweet & sour sauce.
34. **PORK with GARLIC and PEPPER** 13.95
Sliced pork sauteed with fresh garlic, white pepper, scallions and cilantro served over mixed vegetables.
35. **PORK with FRESH MIXED VEGETABLES** 13.95
Sliced pork sauteed with fresh oriental style mixed vegetables in light brown sauce..
36. **PORK BASIL** 13.95
Sliced pork sauteed with onions, peppers, fresh Thai basil and chili sauce..
37. **PORK RED CURRY** 14.95
Sliced pork simmered in Thai red curry paste with coconut milk, zucchini, kaffir lime leaves, fresh Thai basil, bamboo shoots, and peppers.
38. **PORK PANANG** 14.95
Sliced pork sauteed with panang curry paste, coconut milk, bamboo shoots, peppers, green beans, ground peanuts and fresh basil.
39. **PORK with FRESH GINGER** 13.95
Sliced pork sauteed with onions, peppers, fresh ginger, mushrooms, snow peas and baby corn in a light brown sauce.
40. **PORK with FRESH BROCCOLI** 13.95
Sliced pork sauteed with fresh broccoli in a light brown sauce.
- 40A. **PORK GREEN CURRY** 14.95
Pork simmered with green curry, coconut milk, kaffir, bamboo shoots, peppers, peas and basil.

All Entrees are prepared to your taste – Mild, Medium, Hot



Beef

We use only Fresh U.S.D.A. aged Prime Angus Sirloin.

41. **PEPPER STEAK** 14.95
Sliced U.S.D.A. Prime Angus Sirloin sauteed with onions, peppers and scallions in brown sauce.
42. **BEEF with RED CURRY SAUCE** 15.95
Sliced U.S.D.A. Prime Angus Sirloin with Thai red curry paste, bamboo shoots, peppers, zucchini and coconut milk with fresh Thai basil leaves.
43. **PANANG BEEF** 15.95
U.S.D.A. Prime Angus Sirloin simmered in panang curry paste, coconut milk, green beans, ground peanuts, fresh basil and pepper..
44. **BEEF with GARLIC SAUCE** 14.95
Sliced U.S.D.A. Prime Angus Sirloin sauteed with fresh garlic, white pepper and scallions.
45. **BEEF with FRESH BROCCOLI** 14.95
Tender diced U.S.D.A. Prime Angus Sirloin sauteed with fresh broccoli in brown sauce.
46. **BEEF with FRESH MIXED VEGETABLES** 14.95
Tender diced certified Black Angus beef sauteed with fresh mixed vegetables.
47. **BEEF BASIL** 14.95
U.S.D.A. Prime Angus Sirloin sauteed with onions, peppers, scallions, fresh Thai basil, and chili sauce.
48. **BEEF, BABY CORN, and MUSHROOMS** 14.95
U.S.D.A. Prime Angus Sirloin sauteed with sweet baby corn, mushrooms, onions, peppers and scallions in a light brown sauce.

Shrimp

We use only Jumbo Wild caught white shrimp.

49. **SHRIMP with CASHEW NUTS** 18.95
Jumbo shrimp sauteed with cashew nuts, onions, peppers, water chestnuts, snow peas, and scallions.
50. **SHRIMP with FRESH MIXED VEGETABLES** 18.95
Jumbo shrimp stir fried with crispy oriental vegetables in a light brown sauce.
51. **SHRIMP with FRESH BASIL** 18.95
Jumbo shrimp sauteed with vidalia onions, peppers, and fresh Thai basil in a delicate Thai chili sauce.
52. **SWEET and SOUR SHRIMP** 18.95
Jumbo shrimp lightly battered and fried then sauteed with onions, peppers, cucumber, pineapple, and fresh tomatoes in a Thai sweet & sour sauce.
53. **SAMROD SHRIMP** 18.95
Jumbo shrimp simmered in Thai chili garlic sauce with fresh basil served over fresh mixed vegetables.
54. **SHRIMP, BABY CORN, and MUSHROOMS** 18.95
Jumbo shrimp sauteed with sweet baby corns, mushrooms, onions, peppers, and snow peas in light brown sauce.
55. **PANANG SHRIMP** 19.95
Jumbo shrimp sauteed in panang curry paste, coconut milk, bamboo shoots, peppers, green beans, crushed peanuts and fresh Thai basil.
56. **SHRIMP RED CURRY** 19.95
Jumbo shrimp sauteed in red curry paste, coconut milk, zucchini, bamboo shoots, peppers and Thai basil.
57. **JUMBO SHRIMP with ASPARAGUS** 19.95
Jumbo shrimp sauteed with fresh asparagus in a light Thai garlic sauce.
58. **JUMBO SHRIMP GARLIC** 18.95
Jumbo shrimp sauteed with fresh garlic, white pepper and chopped scallions over mixed vegetables.
59. **JUMBO SHRIMP SCAMPI** 19.95
Jumbo shrimp dipped in egg, dusted with flour, then lightly fried and topped with a Thai style garlic scampi sauce with herbs, served over mixed vegetables.

Scallops

We use only the finest fresh dry-pack sea scallops from New Bedford, MA.

60. **SCALLOPS with FRESH MIXED VEGETABLES** 18.95
Fresh jumbo diver sea scallops stir fried with crispy oriental vegetables in a light brown sauce.
61. **SCALLOPS BASIL** 18.95
Fresh jumbo diver sea scallops sauteed with garlic, onions, peppers and fresh basil in a flavorful light chili sauce.
62. **SCALLOPS PANANG** 20.95
Fresh jumbo diver sea scallops simmered with coconut milk, green beans, panang curry paste, peanuts and fresh basil..
63. **SCALLOPS GARLIC** 18.95
Fresh jumbo diver sea scallops simmered in Thai garlic sauce over mixed vegetables.
- 63A. **SCALLOPS GREEN CURRY** 20.95
Scallops simmered with green curry, coconut milk, kaffir, bamboo shoots, peppers, peas and basil and asparagus.
- 63B. **SCALLOPS RED CURRY** 20.95
Fresh jumbo diver scallops simmered in coconut milk, red curry paste, bamboo, peppers, asparagus thai herbs and basil.