TAPAS

- **House fried peanuts seasoned with Thai herbs 3** *(Vegetarian)*
- **Fried taro sticks seasoned with sea salt. Served with spicy chili Sriracha sauce 5** *(Vegetarian)*
- **"Miang Kum Som-oh" 4 bite-sizes of pummelo fruit salad on betel leaves with toasted coconut, peanut, lime, ginger, shrimp, and shallots in a flavorful palm sugar dressing 5**
- **Homemade Thai Northern-style sausage served w/pickled ginger and relish 6**
- **Crispy quail served w/spicy sauce 6**
- **Steamed assorted vegetables served with "Nahm-Prik" (relish) of the day 6** *(Vegetarian)*
- **Kanom-krok quail eggs seasoned with soy sauce and scallions 7 *** *(Vegetarian)*
- **Spicy Thai wings served with side of Asian pickles (daikon+carrots) 7**
- **Crispy squid tossed in spicy chili-garlic sauce 7**
- **"Gaeng-Kua" Prince Edward island mussels in curry broth served w/sticky rice 8**
- **Pork Satay with peanut sauce and cucumber salad 8**

GRILLED (Served 2 skewers per item)

- **Chicken breast skewers** grilled with seasoning soy sauce. Served with sweet chili sauce. 5
- **Pork belly skewers** marinated with salt, sprinkled with chopped scallion. 5
- **Beef skewers** marinated in ginger, garlic, soy sauce, lime leaves, lemongrass. 5 *****
- **Shrimp skewers** served with spicy chili, garlic lime dipping sauce. 7
- **Scallop wrapped in bacon skewers.** 8 *****
- **Asparagus wrapped in bacon skewer** rubbed with teriyaki seasoning sauce. 5
- **Dates wrapped in bacon skewer.** 5
- **Stuffed Jalapeno** with ground pork. 5
- **Tofu skewer** rubbed with teriyaki sauce. 4 *(Vegetarian)*
- **Shiitake skewer** with teriyaki seasoning sauce. 4 *(Vegetarian)*
- **Portabella mushroom skewer** rubbed with sesame oil & mushroom sauce. 4 *(Vegetarian)*
- **Thai sticky rice** with soy sauce, chili, scallion, and garlic (served 1). 3 *(Vegetarian)*

SOUP

Poh Tak 8
Thai Fisherman spicy soup in an herbal broth with a mixture of seafood.

THAI SALAD

Tuna Salad 9
Grilled medium rare sushi-grade Ahi tuna with shallots, mint, ginger and lemongrass in a lime dressing. Served on green leaves topped with roasted peanuts.

Wolfe's Neck Farm Organic Beef Salad 13
With red onion, cucumber, lemongrass, mint and chili lime dressing. Served on fresh lettuce.

FINE PRINT: We use peanuts, shrimp, meat, eggs, sugar, salt, wheat & dairy products in our preparations. We do not use MSG. If you have allergies or concerns, ask for a list of ingredients. Vegetarian options are noted on the menu. Please, no substitutions. Thank You.

*** Consumption of undercooked meat, eggs, or seafood may result in food borne illness.**

ENTREE

Kee Mao Noodles
Stir-fried wide rice noodles with onion, tomato, pepper, bamboo shoot, Chinese broccoli, Thai basil, and egg.
(Choice of chicken 11) (Shrimp 13) (Combo 14)
Available vegetarian with organic tofu. 11

Red Curry Jay 12
Organic Tofu, Bamboo Shoot, Red and Green Pepper, Squash and Thai Basil in Homemade Red curry.

Fried Rice with Crab 13
Stir-fried jasmine rice with Jonah crab claws, Maine crab meat, onion, green onion, garlic, egg, fish sauce, and Thai bird chili. In Thailand, fried rice always comes with slices of cucumber as well as wedge of lime to squeeze over the rice.

Nan-Style Spicy Pork Noodles Soup 13
Pork ribs on bone braised until tender in a spicy chili broth with ground pork, tomato. Served with thin rice noodles, raw vegetables, and crispy pork rinds. Moderately spicy.

Woon-Sen Pat Thai
Stir-fried glass noodles with egg, shallots, chopped tofu, salted daikon, bean sprout, Chinese chive. Wrapped in Thai omelet. Served with side of raw bean sprouts, lime, ground peanuts, and chili flakes. (Choice of chicken 12) (Shrimp 15) (Combo 15)

Hung Lei Pork Hock 14
Northern style yellow curry with ginger, garlic and pineapple served with jasmine rice and stir-fried asian vegetables

Tilapia with herbs in banana leaf 14
Sliced tilapia filet marinated in Thai herbs (sundried Thai chili, Thai basil, lemongrass, cumin, shallots, garlic).
Served with steamed sticky rice & cucumber soup.

Beef Panaeng 15
Braised organic Wolfe's Neck Farm beef in a flavorful panaeng curry paste (salty and sweet with aromas of Thai basil and lime leaves with a background taste of peanuts) and coconut cream, served with jasmine steamed rice.

Prik Khing Pork 16
Berkshire Kuro Buta Pork Belly stir-fried with green beans in a spicy curry based sauce, served with jasmine steamed rice.

Lamb Mussaman Curry 18
All-natural lamb simmered in coconut cream with potato, onion, and peanuts.
Served w/cucumber relish and jasmine white rice.

Yaowarat Duck 19
Crispy duck with five spice honey sauce. Served with jasmine steamed rice, pickled ginger, Chinese greens and dark soy sauce.

SIDE Sticky rice 2 Jasmine rice 2 Steamed vegetables 4

We add an 18% gratuity to parties of 6 or more. Thank You.