

Specials

Starters

Peek Gai Nam Daeng 6

Wings wok-tossed in a slightly spicy, sweet & sour sauce sprinkled with crushed nuts & fried shallots & cilantro.

Tom Kha Lobster 8

Slightly spicy lemongrass-coconut milk broth with lobster & veggies. Topped with cilantro & scallions.

Tom Yum Lobster 8

Spicy lemongrass broth with bamboo shoots, mushrooms, tomatoes & lobster. Topped with cilantro & scallions.

Lobster Summer Roll 9

Rice paper stuffed with lobster, mango, lettuce, cucumber, carrot & mint. Served with a chili-soy sauce with crushed nuts.

Out of the Box

Served with fries or side salad
Onion rings instead +1.75

Tropical Haddock Sandwich 9.95

Local haddock fillet encrusted with coconut flakes & panko breadcrumbs, lettuce, spicy mayo, mango salsa on a wheat or white baguette, wheat or white wrap.

Red Sea Platter 17.95

Bountiful seafood platter with local haddock, soft shell crab, shrimp & sea scallop dipped in a red curry infused batter then coated with panko breadcrumbs & deep-fried until golden. Served with homemade sesame-ginger coleslaw, sweet chili sauce & red curry-basil aioli.

Entrées

Summer Curry

Chicken or Tofu 10.95 Shrimp 11.95 Duck 12.95
Spicy green curry-coconut milk broth with summer squash, zucchini, eggplant, peas & basil leaves. Served with jasmine rice. Brown rice + 1.50.

Gaeng Sup Nok 13.95

Chopped haddock fillet simmered in a spicy green curry-coconut milk broth with string beans, bamboo, peas, egg plant and basil leaves. Served with jasmine rice. Brown rice + 1.50.

Som Tam Pok Pok “Green Papaya Salad”

Steamed Lobster 17.95 Crispy Soft Shell Crab 16.95 Grilled Shrimp 13.95

Shredded green papaya pounded with a mortar and pestle with green beans, fresh garlic, peanuts, tomatoes, bird chili with a palm sugar-lime dressing. (SPICY)

Pla Sam Rot 13.95

Crispy panko-encrusted haddock topped with peppers, onions, carrots and broccoli in a sweet, tangy & spicy tamarind sauce. Served with jasmine rice. (“Sam Rot” means 3 flavors)

Pad Pla Krapow 13.95

Crispy panko-encrusted haddock topped with broccoli, carrots, bell peppers & onions sautéed in a spicy garlic-chili-basil sauce. Served with jasmine rice.

Pad Med Mamuang

Crispy Chicken or Crispy Pork 12.95 Crispy Shrimp 13.95

Choice above sautéed with broccoli, onions, peppers, fresh pineapple & carrots in a slightly spice sweet & sour sauce. Served with jasmine rice.

Andaman Sea Noodle Bowl 15.25

A large bowl of our lemongrass broth with glass noodles, shiitake mushrooms, baby bok choy, lobster, shrimp, sea scallop & squid. Topped with crushed nuts, fried garlic, cilantro & scallions.

Lobster Pad Thai 14.95

Lobster stir-fried with rice noodles, egg & sprouts in a palm sugar-soy sauce.

Ocean Pad Thai 16.95

Lobster, shrimp, sea scallops, and squid stir-fried w/ egg, rice noodles & sprouts in a palm-sugar soy sauce. Sprinkled w/ peanuts & scallions.

Khao Pad Talay 16.95

Lobster, shrimp, sea scallops, squid stir-fried w/ egg, jasmine rice, onions, carrots, fresh pineapple, mushroom, peas, grape tomatoes & raisins flavored with yellow curry powder. Brown rice instead +1.50

Wok-Flashed Lobster 18.95

Pieces of 1 whole 1 ½ lb. lobster (shell still on) are tossed with tapioca flour and pan fried then wok-flashed with fresh ginger, fresh bird chili, scallions, garlic, fried shallots, sea salt, white pepper. Served with jasmine rice. (Slightly longer prep time.) Be ready to get your hands dirty.

Yum Talay 16.95

Lobster, sea scallop, shrimp & squid tossed with glass noodles, cucumbers, red onion, carrots, peanuts, mint, lemongrass, ginger, scallions & cilantro in a spicy, chili-lime dressing.

Pad Krabi 16.95

Lobster, sea scallop, shrimp & squid stir-fried with egg, glass noodles, sprouts, onions, carrots & mushrooms in a yellow curry powder sauce.