

Little Thai Cuisine

House Specialties

- Grilled Lamb**  **26**
w/ Special Panang Curry sauce, broccoli, zucchini & yellow squash. Served w/ Brown rice.
- Seafood Fried Rice** **28**
Fresh, jumbo lump crab meat, shrimps and scallops tossed w/ fresh Thai herbs & grape tomatoes.
- Soft Shell Crabs**   **24**
2 flash-fried jumbo, soft shell crabs topped w/ Pineapple-Red Curry sauce & assorted veggies.

LITTLE THAI CUISINE

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Appetizers

Avocado & Mango Rolls [2pc]

~ Fried (eggroll) OR Non-fried (rice paper, **GF**)
 Stuffed w/ mango, avocado & cranberries. Served w/ caramelized ginger & cilantro sauce. **11**

Thai Basil Rolls (non-fried) 🌿 [8pc]

Fresh rice noodle rolls w/ basil, lettuce, carrot, cucumber, tofu, chicken & shrimp; served w/ plum sauce. **6.50**
GF Basil Rolls are served w/ peanut sauce. **6.50**

Thai Spring Rolls 🌿 [3pc]

Stuffed w/ chicken & vegetables; served w/ sweet & sour sauce. **4.95**

Nam Tok 🌶️

Sliced beef sirloin tossed w/ mint leaves, roasted rice powder, onion, cilantro, lime juice & a touch of chili. Served w/ a wedge of iceberg lettuce. **13**

Calamari

Young squid, deep-fried until golden brown. Served w/ mild Thai chili sauce. **8.50**

Chicken Satay [4pc]

Chicken skewers marinated in Thai herbs & coconut milk, grilled to perfection; served w/ house peanut sauce & cucumber salad. **8.50**

Chicken Curry Puffs 🌿 [2pc]

Crispy rolls stuffed w/ chicken & potatoes. **4.50**

Thai Roti 🌿 [1 pc]

Thin pancake served w/ special curry sauce. **4.50**

Larb 🌶️🌿

Minced chicken tossed in our house sauces, rice powder, onion, cilantro, lime juice, mint leaves & a touch of chili. Served w/ a wedge of iceberg lettuce. **8.95**

Nam Sod 🌶️ (option of: PK or CK)

Minced meat tossed w/ ginger, onion, cilantro, peanut, lime juice & a touch of chili. Served w/ a wedge of iceberg lettuce. **8.95**

🌿 **VEGETARIAN** available upon request
GF **GLUTEN-FREE** available upon request

Chicken Potstickers [6pc]

Pan fried; stuffed w/ seasoned chicken & veggies. Served w/ sweet soy sauce. **8.00**

Thai Dumplings [4pc]

Ground pork & shrimp wrapped in wonton skin and steamed. Served w/ sweet soy sauce. **7.25**

Crispy Cheese Rolls [2pc]

Fresh crabmeat & house cream cheese rolled in thin crispy wrap fried to perfection. Served w/ our tasty sweet & sour sauce. **4.95**

Fried Tofu

Lightly fried, firm tofu. Served w/ our delicious peanut sauce. **4.50**

Edamame **GF**

Lightly salted, steamed Japanese soybeans. **4.50**

Soups & Salads

-ALL soups are available in BOWL (Large) size upon request-

Tom Kha Gai (Coconut Chicken Soup) 🌶️🌿

Traditional lemongrass based soup w/ coconut milk, mushroom, onion, cilantro & exotic Thai spices. **Cup 5**

Tom Yum Goong (Shrimp Soup) 🌶️🌿

A classic Thai hot & sour shrimp soup w/ mushroom, onion, cilantro & exotic spices. **Cup 5**

Po-Tak (Seafood Soup) 🌶️

A mild seafood medley in a hot & sour soup! With shrimp, squids, scallops, mussel, ginger, onion, cilantro & mushroom. **Cup 8.00**

Thai Wonton Soup

Wrapped seasoned ground pork simmered in our house wonton broth, nappa cabbage, onion, cilantro. **Cup 5**

House Salad

Fresh lettuce w/ carrots, red onion, tomato, cucumber & egg. Choice of dressing: *house, peanut, or ginger* **4.55**

Tofu Salad 🌶️

House salad topped w/ our famous mild basil tofu sauce. **7.50**

2 Proteins 16.95
3 Proteins or more 17.95

Extra SH .65 per SH
Extra Protein \$5

 **VEGETARIAN** available upon request
GF **GLUTEN-FREE** available upon request

 **MILD**  **MEDIUM**  **HOT**  **THAI HOT**

Chef Specials

Ocean Seafood **GF** 20

A combination of shrimps, scallops, squid, mussels, onion, green beans & bell peppers sautéed in spicy Basil sauce.

Crispy Duck 24

Sliced duck breast. Served w/ bell peppers, onion, snowpea, green beans & Japanese purple eggplant; drizzled w/ our delicious basil sauce to give just the right amount of heat.

Panang Catfish 18

Fried catfish sliced and served in our Panang sauce w/ basil leaves, bell peppers, and green beans.

3 Flavor **Snapper 21** **Sea Bass 33**

Oven baked filet; topped with Chef's 3 Flvr Sauce – sweet, sour & mild. Served w/ chef's choice of vegetables.

Masaman Salmon **GF** 18.50

Grilled filet of salmon topped with our Masaman curry, potato, carrots & onions and garnished off w/ sliced avocado & cashew nuts.

Basil Lamb 26

Grilled lamb chops in our spicy Basil sauce, topped w/ basil, onion & bell peppers. Served w/ assorted veggies.

Teriyaki Salmon 18.50

Fresh filet of grilled salmon glazed in our own teriyaki sauce. Served w/ assorted veggies.

Tamarind Grouper 18.50

Filet of grouper served in our famous Thai tamarind sweet & sour sauce, topped w/ shrimp.

Mango (option of: CK or PK) 16

Sautéed w/ sliced mango, bell peppers, carrot, onion, baby corn in sweet & sour mango sauce.

Stir Fry Dishes

Basil **GF** **CK/PK 13.95** **BF/SH/SQ 15.95**

Stir-fried w/ onion, green beans, red & green bell peppers in our spicy basil sauce.

Pad Prik **CK/PK 14** **BF/SH/SQ 16**

Stir-fried w/ onion, green beans, bell peppers & Thai spicy curry paste.

Cashew Nut **CK/PK 14.5** **BF/SH/SQ 16.50**

Stir-fried w/ mild Thai chili paste, bell peppers, onion, water chestnuts & topped w/ cashew nuts.

Eggplant **GF** **CK/PK 14.50** **BF/SH/SQ 16.50**

Sautéed w/ eggplant, bell peppers, onion in a mild sauce.

Teriyaki Chicken 16

Grilled and glazed in house Teriyaki sauce. Served w/ assorted veggies.

Garlic **GF** **CK/PK 13.95** **BF/SH/SQ 15.95**

Stir-fried w/ garlic, onions bell peppers, carrots, mushrooms, snow peas & a touch of Thai soy sauce.

Ginger **GF** **CK/PK 13.95** **BF/SH/SQ 15.95**

Fresh ginger stir-fried with garlic, onion, mushroom, and red & green bell peppers.

Sesame Chicken 16

Lightly battered and sautéed in our sweet & sour glaze, sprinkled w/ a dash of sesame seeds. Served w/ assorted veggies.

Broccoli **GF** **CK/PK 13.95** **BF/SH/SQ 15.95**

Stir-fried broccoli & carrots with garlic in a light brown sauce.

Mixed Vegetables **GF** **CK/PK 14** **BF/SH/SQ 16**

Assorted vegetables sautéed in our light Thai sauce.

Tamarind **CK/PK 13.95** **BF/SH/SQ 15.95**

Stir-fried w/ mushrooms, bell peppers & onion in our famous Thai tamarind sweet & sour sauce.

Sweet & Sour **CK/PK 13.95** **BF/SH/SQ 15.95**

Sautéed w/ bell peppers, pineapple, tomato, onion, & cucumber.

** Substitution may incur extra charges.

* 18% gratuity will be added to parties of 5 or more.

* Prices are subject to change without notice.

2 Proteins 16.95
3 Proteins or more 17.95

Extra SH .65 per SH
Extra Protein \$5

 VEGETARIAN available upon request
GF GLUTEN-FREE available upon request

 MILD  MEDIUM  HOT  THAI HOT

Fried Rice

Basil Fried Rice   **CK/PK 13.95 BF/SH/SQ 15.95**
Stir-fried w/ onion, bell peppers, carrots, green beans & basil leaves in sweet & spicy Thai chili.

Pineapple Fried Rice  **CK/PK 14.45 BF/SH/SQ 16.45**
Stir-fried w/ egg, onion, corn, carrots, green peas, raisins & pineapple topped w/ cashew nuts.

Thai Fried Rice  **GF CK/PK 13.95 BF/SH/SQ 15.95**
Stir-fried w/ egg, onion, corn, carrot & green peas w/ a touch of our house fried rice sauce.

A La Carte

Brown Rice 2.50 each
Extra Rice 2.50 each
Side Order of Steamed Veg. 10.95
Extra Sauce 2.55
Peanut Sauce (med) **GF** 3.00
Steamed Noodles 3.50

Noodles

Pad Thai  **GF CK/PK 13.95 BF/SH/SQ 15.95**
Classic Thai rice noodles; stir-fried w/ egg, bean sprouts & green onions. Topped w/ peanuts.

Thai Lo Mein  **CK/PK 13.95 BF/SH/SQ 15.95**
Lo mein noodles stir-fried in our Thai-Chinese fusion sauce w/ cabbage, snow peas, onion, carrots & broccoli.

Pad-See-Ew  **CK/PK 13.95 BF/SH/SQ 15.95**
Flat, wide noodles stir-fried w/ egg, broccoli, carrots & a touch of garlic & Thai soy sauce.

Basil Noodles   **CK/PK 13.95 BF/SH/SQ 15.95**
Stir-fried Thai rice noodles w/ bell peppers, green beans, onions & carrots in spicy Basil sauce.

Pad-Kee-Mao (Drunken Noodles)   **CK/PK 13.95 BF/SH/SQ 15.95**
Wide noodles stir-fried w/ onion, bell peppers, broccoli & carrots in spicy Basil sauce.

Thai Curry

Thai Pumpkin Curry   **CK/PK 13.95 BF/SH/SQ 15.95**
Coconut milk w/ Pumpkin cubes, bell peppers & basil leaves.

Panang Curry   **GF CK/PK 13.95 BF/SH/SQ 15.95**
Coconut milk, bell peppers, green beans & basil leaves.

Masaman Curry  **GF CK/PK 14.50 BF/SH/SQ 16.50**
Coconut milk, potatoes, carrots & onion topped w/ cashew nuts & sliced avocado.

Rama Curry  **CK/PK 14.50 BF/SH/SQ 16.50**
Roasted peanuts simmered into a curry w/ coconut milk and broccoli & carrots.

Green Curry   **CK/PK 13.95 BF/SH/SQ 15.95**
Bamboo shoots, potatoes, bell peppers, and basil leaves in coconut milk.

Red Curry   **GF CK/PK 13.95 BF/SH/SQ 15.95**
Potatoes, bell peppers, bamboo shoots, basil leaves & a touch of coconut milk served with our rich Red curry.



Thai Basil Rolls



teriyaki salmon



masaman salmon



panang catfish

Beverages

Thai Iced Tea *	3.85
Thai Iced Coffee *	3.85
Raspberry Lemonade *	3.65
Arnold Palmer *	3.65
Cherry Temple *	3.65

Coke *	2.85
Diet Coke *	2.85
Sprite *	2.85
Raspberry Iced Tea	3.75
Iced Tea (sweet / unsweet)	2.50
Lemonade *	2.85
Perrier *	3.50

Hot Jasmine Tea	2.40
Hot Coffee (regular / decaf)	2.40

* NO REFILLS; drink is either served in a tall specialty glass or bottle

Desserts

Done with your meal? End it with our irresistible house special desserts!!
 note: only 2 coconut cakes are baked a day; so act fast !

fried bananas w/ ice cream 7.50

sticky rice & mango 7.50



coconut cake 7.50



fried ice cream 7.50



6.50

Homemade ice cream
 - Green Tea - Coconut
 - Vanilla - Mango