

Delicate Seafood

Entrees * are served with Jasmine rice. Substitute House Noodles, Brown rice, or Fried rice - 4, Naan Bread - 4

Khao Pad Talay 19.99

A seafood medley of calamari, shrimp, mussels, and scallops, wok-stirred with Thai Basil Fried Rice and flavored with spicy garlic soy sauce. A fancy bayside classic in Thailand, try it with a Singha beer!

Combination Seafood Stew * 23.99

Shrimp, mussel, calamari, scallop, bell pepper, broccoli, onion, and mushrooms slowly stewed in a spicy roasted chili garlic sauce

Thai Basil Seafood Pasta 21.99

Delicate seafood combination with calamari, mussel, shrimp, and scallop sautéed with House flat noodles in our homemade spicy Thai basil sauce

Jjambong Korean Ramen 16.99

One of the most popular noodle dishes in Korea. A seafood blend of shrimp and mussels are served with high-quality Ramen noodles in a rich, red soup base. Fresh Napa, onion, scallions, shiitake mushrooms, Kim-Chi, and bean sprouts are added to create the perfect balance in the spicy and savory Jjambong. This Korean classic is a must try for foodies!



Thai Basil Seafood Pasta



Jjambong Korean Ramen

Side Orders

Jasmine rice - 2

Fried rice - 5

House noodles - 6

Naan bread - 4

Steamed Veggies - 5

Steamed Broccoli - 4

Other Sauces - **Prices Vary**

Side of Kim-Chi - 1.5

Side of Cucumber Salad - 1.5

Side of Wok Fried Rice Entree (no meat) - 7

(Excludes Combo and Pork Belly)

Side of Fortune Noodle Entree (no meat) - 8

(Excludes Khao Soi and Tteokbokki)

Extra Curry Sauce (with order of Siam Curry) - 5.5

A 18%-20% Gratuity may be charged to parties of 5 or more people

Don't forget to take home some To Go!