

LUNCH MENU

Your Choice:

Veg Only \$17

Add Tofu/Chicken/Pork \$17

Add Beef \$18

Add Shrimp/Scallop/Calamari \$22

Add Combo Seafood \$25

Fried Rice

Broccoli, string bean, carrot, pineapple, egg, onion & scallion

Pad Thai

Rice noodle stir fried with egg, bean sprout, scallion & ground peanut in Pad Thai Sauce

Radnar

Assorted veg and egg stir fried in ginger sauce and pour over a bed of wide rice noodle

Lomein

Stir-fried soft yellow noodle with onion, carrot, bell pepper & cabbage

Drunken Noodles 🌶️

Combination of vegetables pan-fried with flat rice noodle and egg in drunken sauce

Pan Fried Noodles 🌶️

Wide rice noodle are pan-fried with egg and mixed vegetables in brown sauce



Order & Reservation
+954-688-6565



Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 18% service charge is automatically added to all bills for parties of six or more.



Appetizer

SPRING ROLLS



FRESH SPRING ROLL May Add Chicken or Tofu

Rice paper rolls filled with lettuce, carrots, mint, cucumber, bean sprouts, and rice noodles. Enjoy with either peanut sauce or sweet & sour sauce on the side.

\$9

FRESH SPRING ROLL with Shrimp

A delightful mix of shrimp, lettuce, carrot, mint, cucumber, bean sprouts, and rice noodles encased in rice paper. Enjoy it with either peanut sauce or sweet & sour sauce.

\$10

THAI VEGGIE ROLL

Crispy spring rolls filled with carrot, cabbage, black mushroom, scallion, and clear noodles, accompanied by a side of sweet and sour sauce.

\$9

FRIED SPRING ROLL

Crispy delights: chicken, shrimp, taro, carrot, and noodles snugly wrapped in rice paper, taking a golden bath and served with a side of sweet and sour sauce.

\$10

VIETNAMESE EGG ROLL

An appetizing blend of ground pork, shrimp, carrots, black mushrooms, onions, and noodles tossed in a savory golden sauce, topped with a sweet and sour garnish.

\$10

WINGS & THINGS

CHICKEN WING

Revel in the zesty ginger-coated, delicately breaded, crispy fried dish, then coated in a sweet and tangy sauce. Yum!

\$12

CRAB RANGOON

Crab meat and cream cheese in a crispy wonton shell served with sweet and sour sauce.

\$12

SHRIMP BIKINI

Large shrimp marinated and enveloped in rice paper, accompanied by a side of sweet and sour sauce.

\$12

CALAMARI PUFF

Lightly coated calamari, fried to a crisp perfection, and accompanied by Thai cocktail sauce.

\$14

TOFU TRIANGLE

Golden brown fried tofu. Served with peanut sauce

\$10

APPETIZER SAMPLERS

PLATTER FOR ONE

Sampler : chicken & beef satay, wing, crab rangoon, dumpling, shrimp bikini, tofu triangle & egg roll

\$20

PLATTER FOR TWO

Sampler : chicken & beef satay, wing, crab rangoon, dumpling, shrimp bikini, tofu triangle, & egg roll

\$35

SKEWERS

CHICKEN SATAY

Grilled chicken bamboo skewers. Served with peanut sauce

\$12

BEEF SATAY

Grilled beef bamboo skewers. Served with peanut sauce

\$14

TEMPURA

VEGGIE TEMPURA

(Veg Only or Add Chicken)

Add Shrimp \$14

Various veggies are dipped in tempura batter, fried until crispy, and served with sweet and sour sauce.

\$12

DUMPLINGS

STEAMED DUMPLINGS

Homemade dumpling dough stuffed with marinated ground pork. Served with ginger sauce

\$14

PAN-FRIED DUMPLINGS

Homemade dumpling dough stuffed with marinated ground pork. Served with ginger sauce

\$14

STARTER SOUP

TOM YUM 🌶️ Add Tofu or Chicken \$9

Spicy & sour flavored soup in lemongrass & herbs broth. Mushroom, tomatoes, bamboo shoot, pineapple, red bell pepper, onion & scallion

\$9

SHRIMP TOM YUM 🌶️ \$10

Spicy & sour flavored soup in lemongrass & herbs broth. Mushroom, tomatoes, bamboo shoot, pineapple, red bell pepper, onion & scallion

\$10

SEAFOOD TOM YUM 🌶️ \$12

Spicy & sour flavored soup in lemongrass & herbs broth. Mushroom, tomatoes, bamboo shoots, pineapple, red bell pepper, onion & scallion. Shrimp, scallops & calamari.

\$12

VEGETABLE SOUP

Various vegetables, tofu, and bean thread noodles cooked in a clear broth.

\$9

TOM KHA GAI

Chicken cooked in a coconut broth with mushrooms, onions, and a blend of galangal herbs.

\$9

The Wok

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Veg Only \$17

Add Tofu/Chicken/Pork \$17

Add Beef \$18

Add Shrimp/Scallop/Calamari \$22

Add Combo Seafood \$25

STIR FRY

HOT BASIL SAUCE

Fresh mushroom, bell peppers, onions, bamboo shoot and hot basil sauce

IN GARLIC SAUCE

Carrots, snow peas, fresh mushroom in garlic sauce

SWEET & SOUR SAUCE

Tomatoes, carrots, pineapple, snow peas, water chestnut, red bell peppers and onions

NAMPRIK PAO SAUCE

String bean, red bell pepper, carrots, bamboo and onion in namprik pao sauce

ROASTED PEANUT

Mushroom, carrots, string bean, onion & scallion in brown sauce

GINGER SAUCE

Fresh mushroom, onion, tomatoes in Thai ginger sauce

CASHEW NUT

Roasted cashew nuts, pineapple, green pepper, fresh mushroom, carrot, onion in oyster sauce

ORANGE CHICKEN

Delicate chicken breast, dusted with flour, and stir-fried with a mix of broccoli, carrots, red bell pepper, snow peas, onion, and scallion in a delicious sweet and sour sauce.

PEPPER STEAK

Thai pepper steak sauce with sliced steak, bell peppers, onion, and scallions in a delicious stir-fry.

CURRY

RED CURRY

Red bell pepper, basil, bamboo shoot, carrot, tomato & pineapple

GREEN CURRY

Green bell pepper, basil, snow peas, broccoli, string bean & bamboo shoot

MASAMAN CURRY

Pineapple, onion, potato, carrot, bamboo shoot, basil and chopped peanut

PANANG CURRY

Pineapple, red bell pepper, bamboo shoot, snow peas & fresh basil

Select Your Spice Level:



Phở

Đặc Biệt HOUSE LARGE

Large noodle soup with rare steak, well-done flank, tendon & meatball

\$21

Tái, Nạm STEAK & FLANK

Large noodle soup with rare beef and well-done flank

\$20

Tái STEAK

Large noodle soup with rare beef

\$19

Tái, Bò Viên BEEF & MEATBALL

Large noodle soup with rare steak & meatball

\$20

Bò Viên MEATBALL

Large noodle soup with meatball

\$19

Phở Gà CHICKEN

Large noodle soup with white meat chicken

\$19

Phở Rau Cải VEGETABLE

Large soup with assorted veg in regular phở broth

\$19

Phở Vegetarian (Veg Broth)

Large soup with assorted veg & steamed tofu in vegetarian broth

\$20

Phở Xe Lửa XL Bowl

Extra Large noodle soup with rare steak, well-done flank, tendon & meatball

\$24

Tái STEAK



Đặc Biệt



Vegetarian
phở



Bún Thịt Nướng

V1. GRILLED SLICE PORK

Bún Heo Nướng \$21

V2. GRILLED SLICED BEEF

Bún Bò Nướng \$22

V3. VIETNAMESE EGG ROLL

Bún Chả Giò \$21

V4. GRILLED JUMBO SHRIMP

Bún Tôm Nướng \$23

V5. FRIED SPRING ROLL

Bún Nem Ráng \$21

V6. FRIED TOFU

Bún Đậu Hũ Chiên Giòn \$21

V7. GRILLED PORK & EGG ROLL

Bún Heo Nướng Chả Giò \$24

V8. GRILLED SHRIMP & PORK

Bún Tôm Heo Nướng \$24

V9. GRILLED CHICKEN

Bún Gà Nướng \$20

V10. ROASTED DUCK

Bún Vịt Nướng \$28

V11. GRILLED SHRIMP, PORK & EGG ROLL

Bún Tôm Heo Nướng Chả Giò \$26



Specialties

LAND & SEA



SHRIMP LOVES SCALLOP

Jumbo shrimp & Maine scallop stir fry with fresh mushroom, snow peas, onion, scallion in ginger sauce

\$30

BANGKOK HOUSE

Sautéed chicken & shrimp with fresh mushroom, bamboo, bell peppers, carrot in oyster sauce

\$28

TRIPLE DELIGHT

Chicken, beef, shrimp sautéed with ginger and mix vegetables in ginger sauce

\$28

Crispy Bird Nest: Combo Seafood

Seafood (shrimp, scallop, calamari, mussels) stir-fry w/ mix veg in ginger sauce & served over bed of crispy lomein

\$28

DUCK



BASIL DUCK



Boneless duck, mushroom, bamboo shoot, bell peppers & onion in hot basil sauce

\$28

ROASTED DUCK

Roasted duck served on a bed of steamed broccoli, topped with chopped carrots, snow peas, onion, and scallion sautéed in the house's brown sauce.

\$28

CRISPY DUCK



Crispy duck without bones served with snow peas, carrots, onions, and scallions, topped with sweet and sour sauce. Presented on a bed of steamed broccoli.

\$28

FISH



SALMON CURRY



Salmon filet topped with broccoli, carrot, bamboo, pineapple & tomato in red curry sauce

\$32

SWEET & SOUR HADDOCK

Deep fried or steamed haddock topped with sautéed onion, pineapple, snow peas, tomato, carrots in sweet & sour

\$32

GINGER HADDOCK

Deep fried or steamed haddock topped with mushroom, snow peas, tomatoes, onion & scallion in brown ginger sauce

\$32

HOT BASIL HADDOCK



Deep fried or steamed haddock topped with bamboo, basil leave, mushroom, red bell pepper & onion in spicy basil sauce

\$32

POUTRY & MEAT



CHICKEN LEMONGRASS



Sautéed chicken with onion, mushroom, snow peas, carrot, bell pepper lemongrass sauce

\$22

Crispy Bird Nest: Combo Meat

Chicken, pork and beef stir-fry w/ mix veg in ginger sauce & served over crispy lomein

\$25

BEEF JALAPENOS



Slices of beef stir fry with jalapeños, bell peppers, onion & scallion in oyster sauce

\$28

About Us

Since 2005, our family has proudly crafted exceptional dining experiences at Veranda Thai Cuisine in the picturesque town of Portland, Maine. For 18 consecutive years, we have been honored as the best Thai restaurant, a testament to our dedication to quality and authenticity. In 2007, we enriched our culinary offerings by introducing Veranda Noodle Bar, showcasing an enticing array of Vietnamese dishes that pay homage to our family's heritage. The following year, we expanded our reach to downtown Portland with Veranda Noodle House, where the vibrant flavors of Vietnamese and Thai cuisine come together in perfect harmony.

Encouraged by the overwhelming support of our loyal customers, we ventured into the charming town of Westbrook to launch Veranda Kitchen & Bar, further broadening our culinary footprint. In 2022, we took an exciting step forward by relocating to South Florida, a dynamic region celebrated for its diverse culinary landscape, with the vision of enhancing and expanding the beloved Veranda brand.

Our unwavering commitment remains to deliver the freshest, most flavorful dishes that will delight your palate and create unforgettable dining experiences. Join us as we continue this journey, crafting memories one meal at a time!

Stir-Fry Beef: Flank Steaks



Pho Beef: Brisket



Pho Beef: Eye Round



Stir-Fry Chicken: White Meat



Jumbo Wings



Jumbo Shrimps



Maine Scallops



Culantro



Basil



Cilantro



Bean Sprouts



How to eat Phở

To enjoy a bowl of phở like an expert, start with the broth. Try the broth first before adding any seasoning. Then, experiment with the plate of greens and add herbs, bean sprouts, and lime as you like. Lastly, use the condiments to add flavor to the meat. When you're finished with the solid elements, pick up the bowl and tip it to enjoy the broth.



Ready to Try?

If you're in the mood for something light and tasty, you should totally try Bún Thịt Nướng, a super popular Vietnamese noodle dish. It's got rice noodles, grilled meat (pork is best), and fresh veggies all mixed together. Then they throw in some herbs, crushed peanuts, and this awesome Vietnamese sauce made with lime juice, sugar, and fish sauce. Just pour the sauce over the noodles, give it a good mix, and dig in!

