

SEA BY THAI MENU

Warm Up:

Iron Squid (Calamari)	Fried lightly battered squid tossed with hot chili, onion, scallions, garlic.
Lettuce Wraps	Spiced chicken, onions, carrots, fresh lettuce, chef's special cause.
Spring Rolls	Veggie rolls deep fried with sweet and sour sauce.
Golden Square	Fried tofu with sweet and sour sauce sprinkled with crushed peanuts.
Chicken Satay	Grilled chicken with Thai peanut sauce.
Shrimp Dumpling	Steamed shrimp wrapped in wonton skin with Thai soy sauce.
Curry Puff	Chicken, potato, onion, carrot, yellow curry powder.
Gyoza Dumpling	Deep friend ground chicken, cabbage, scallions, ginger wrapped with wheat flour, Thai soy sauce.
Yum Talay	Warm shrimp, muscles, squid, red onion, scallions, cilantro, spicy lime dressing.
Pan Fried Chive Cake	Fried chive cake, chili, Thai soy sauce.

Soup:

Typhoon Soup	Shrimp, squid, mussels, mushrooms in a spicy lemongrass soup.
Tom Ka Gai	Chicken in coconut milk.
Tom Yum Shrimp	Shrimp, mushrooms, in a spicy lemongrass soup.
Wonton Soup	Shrimp wonton in a light consume.

Entrées:

Kapow
Pad Pik Pow
Pad Pak
Pad Cashew
Ginger Perfect
Pad Ped
Broccoli Garlic Sauce

Specialties:

Pal Filler Tod
Crispy Whole Flounder
Crispy Duck Basil
Pineapple Fried Rice
Volcano Chicken
Four Of Us
Minced Chicken &
Shrimp Eggplant

Curry:

Green Curry
Panang Curry
Fire Red Curry
Yellow Curry

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Noodles/Fried Rice:

- Pad Thai Combo
- Kee Mao Goog Gai
- Drunken Spaghetti
- Kua Gai
- Seafood Fried Rice
- Pad See Eaw
- Kao Pad (Fried Rice)

Vegetarian:

Desserts:

Side Orders:

Additions:

Non-Alcoholic Drinks: