

Scallops A La Carte

SCALLOPS with FRESH MIXED VEGETABLES	22
<i>Fresh jumbo diver sea scallops stir fried with crispy oriental vegetables in a light brown sauce.</i>	
SCALLOPS BASIL	22
<i>Fresh jumbo diver sea scallops sautéed with garlic, onions, peppers and fresh basil in a flavorful chili sauce.</i>	
SCALLOPS PANANG	23
<i>Fresh jumbo diver sea scallops simmered with coconut milk, green beans, peppers, panang curry paste, crushed peanuts and fresh basil.</i>	
SCALLOPS GARLIC	22
<i>Fresh jumbo diver sea scallops simmered in Thai garlic sauce and served over mix vegetables.</i>	

Calamari A La Carte

CRISPY CALAMARI with GARLIC SAUCE	17
<i>Crispy calamari served over broccoli and baby corn with garlic and pepper sauce.</i>	
CALAMARI BASIL	17
<i>Fresh squid sautéed with vidalia onions, peppers, mushrooms, garlic and basil in a tasty chili sauce.</i>	
CALAMARI RED CURRY	17
<i>Calamari sautéed in red curry paste, coconut milk, zucchini, bamboo shoots, peppers, asparagus and fresh Thai basil.</i>	
CRISPY CALAMARI WITH BASIL	17
<i>Crispy calamari sautéed with onions, peppers, asparagus, garlic and fresh basil in a light chili sauce.</i>	

Lobster

Dinner Served with Soup of the Day or Salad

TRIPLE MAINE LOBSTER TAILS	45
<i>Broiled and topped with fresh ginger sauce or Thai garlic lemon butter sauce with scallions, cilantro and cracked red pepper.</i>	
LOBSTER RED CURRY	45
<i>Three Maine lobster tails topped with fresh red curry sauce with julienne vegetables and fresh basil.</i>	
3 LB. LIVE MAINE LOBSTER	MARKET
<i>Split and stuffed with whole jumbo shrimp, fresh whole jumbo diver scallops and fresh lump blue crabmeat baked.</i>	

Fresh Fish

Dinner Served with Soup of the Day or Salad

FRESH KEY WEST YELLOWTAIL FILET	24
<i>Lightly pan fried, finished off, then baked in the oven and topped with choice of sauce: Thai garlic lemon butter sauce, basil sauce, or ginger sauce</i>	
CRISPY WHOLE YELLOWTAIL (Chili Sauce)	29
<i>Crispy fresh Key West whole yellowtail snapper topped with tasty spicy chili garlic sauce.</i>	
CRISPY WHOLE YELLOWTAIL (Sweet & Sour)	29
<i>Crispy fresh Key West whole yellowtail snapper topped with sweet and sour sauce and vegetables.</i>	
CRISPY WHOLE YELLOWTAIL (Ginger Sauce)	29
<i>Crispy fresh Key West whole yellowtail snapper topped with ginger sauce and vegetables.</i>	

Noodles A La Carte

PAD THAI	16
<i>Rice noodles sautéed with chicken, shrimp, ground peanuts, bean sprouts and fresh scallions.</i>	
PAD SIEW	16
<i>Rice noodles sautéed with broccoli, egg and choice of chicken, beef or pork.</i>	
PAD WOOSEN	16
<i>Sliced chicken breast and mixed oriental vegetables sautéed with bean thread noodle in a light soy sauce.</i>	

Vegetarian A La Carte

SAUTÉED FRESH MIXED VEGETABLES	12	VEGETABLE FRIED RICE	12
VEGETABLE PAD THAI	14	SAUTÉED MIXED VEGETABLES	
VEGETABLE CURRY	14	with TOFU	14

* Note any of our Entrees can be made vegetarian - Just Ask.

Fried Rice A La Carte

CHICKEN or BEEF or PORK FRIED RICE	12
SPECIAL FRIED RICE	13
<i>Chicken, pork, shrimp, calamari and fried rice (Thai style).</i>	
POOR MAN FRIED RICE	12
<i>Choice of chicken, beef or pork fried rice with fresh basil and garlic.</i>	
SHRIMP FRIED RICE	13

Appetizers

THAI SPRING ROLLS	5
<i>Crispy spring roll skins stuffed with ground chicken breast and fresh vegetables served with sweet and sour sauce.</i>	
SATAY	8
<i>Choice of chicken, beef or pork on a stick, marinated and grilled Thai style, served with fresh peanut and cucumber sauce.</i>	
MEE KROB	7
<i>Light and crispy Thai noodles delicately tossed with chicken, shrimp and tasty special sauce with caramelized garlic & shallots.</i>	
CRISPY CALAMARI (NEW)	15
<i>Tossed in the wok with garlic, basil and a light chili sauce. Prepared mild, medium or hot.</i>	
STEAMED DUMPLINGS (KANOM GHEEP)	7
<i>Stuffed with shrimp, pork loin, water chestnuts, bamboo shoots, steamed and served with special sauce.</i>	
THAI STUFFED CHICKEN WING	8
<i>Painstakingly deboned chicken wing stuffed with chicken, pork loin, fresh mushrooms, clear noodles, Thai herbs and spices, deep fried and served with sweet chili sauce for dipping.</i>	
CURRY PUFFS	8
<i>Ground chicken, sweet potato, onions and curry powder wrapped in spring roll skin and served with a refreshing cucumber sauce.</i>	
NAMSOD	8
<i>Ground chicken tossed with fresh ginger, roasted peanuts, red onions, cilantro, chopped scallions and lime juice.</i>	
BANGKOK ROLLS	8
<i>Crispy rice paper stuffed with lean ground pork loin, red leaf lettuce and basil</i>	
THAI SPICE FRESH ROLLS	9
<i>Steamed shrimp, crab meat with fresh Spring vegetables rolled in a thin rice paper, served with a light sweet chili sauce and a tasty peanut sauce for dipping.</i>	
SIAM CHICKEN BITES	8
<i>Marinated bite-sized chicken breast wrapped with bacon and served with Thai mustard sauce for dipping.</i>	
COCO SHRIMP	12
<i>Large shrimp dipped in a Thai tempura batter and rolled in crispy rice noodles. Served with a Thai honey mustard sauce.</i>	
FRESH PRINCE EDWARD ISLAND MUSSELS	12
<i>Simmered in a slightly spicy lemon grass broth with fresh basil.</i>	
FRESH WILD NORTHERN MIDDLENECK CLAMS	15
<i>Simmered in a light lemon grass garlic butter sauce with exotic herbs.</i>	
GRILLED CALAMARI	11
<i>Fresh calamari grilled on an open fire, served with a spicy or mild Thai dipping sauce with lime, chili, and cilantro.</i>	
GRILLED SHRIMP	12
<i>Large shrimp grilled on an open fire, served with a spicy or mild Thai dipping sauce.</i>	
SPICY AHI TUNA TARTARE	15
<i>Fresh Ahi tuna, served with Japanese seaweed salad, pickle ginger and wasabi.</i>	

Yums (Thai Salads)

THAI SPICE SALAD	4.5
<i>Fresh crispy lettuce, tomatoes, carrots, onions, baby corn, and cucumber served with our homemade peanut dressing.</i>	
YUM NUA (THAI BEEF SALAD)	11
<i>Tender sliced grilled beef mixed with red onions, tomato, cucumber, red peppers, cilantro, Thai herbs and fresh lime juice.</i>	
YUM TALAY (THAI SEAFOOD SALAD)	13
<i>Fresh shrimp, scallops, calamari and fresh blue crab claws mixed with red onion, lime juice, cilantro, thai herbs, red pepper, scallions and Thai chili paste.</i>	
YUM PLA MUK (FRESH CALAMARI SALAD)	12
<i>Spicy squid mixed with red onions, cilantro, chopped scallions and lime juice served on a bed of lettuce.</i>	
YUM WOONSEN (BEAN THREAD NOODLE SALAD)	10
<i>Bean threads mixed with ground chicken, fresh shrimp, roasted peanuts, scallions, onions, hot pepper and lime juice.</i>	

Soups

WONTON SOUP	4.5
<i>Wonton stuffed with chopped chicken and scallions in clear broth.</i>	
VEGETABLE SOUP	4
<i>Light clear stock with fresh mixed oriental vegetables.</i>	
TOM KA GAI	6
<i>Chicken with coconut milk, mushrooms, fresh lemon grass, galanga, scallions and lime juice.</i>	
TOM YUM GAI	5
<i>Chicken simmered in hot and sour stock with fresh tomato, lemon grass, mushrooms and lime juice.</i>	
TOM YUM GOONG	6
<i>Spicy and sour soup with fresh shrimp, lemon grass, tomatoes, mushrooms and lime juice.</i>	
SEAFOOD TOM YUM	7
<i>Shrimp, fresh diver scallops, calamari and fresh blue crab claw in hot and sour stock with lemon grass, fresh mushrooms, scallions, tomato and lime juice.</i>	

All Entrees are prepared to your taste - Mild, Medium, Hot

Sharing Charge \$3.00

18% gratuity added for parties of five or more - No Separate Checks Please!

Pork A La Carte

SWEET and SOUR PORK	15
<i>Lightly battered and fried then sautéed with onions, pepper, cucumber, tomato and pineapple in a Thai sweet & sour sauce.</i>	
PORK with GARLIC and PEPPER	15
<i>Sliced pork sautéed with fresh garlic, white pepper and scallions over mixed vegetables.</i>	
PORK with FRESH MIXED VEGETABLES	15
<i>Sliced pork sautéed with fresh oriental style mixed vegetables in light brown sauce.</i>	
PORK BASIL	15
<i>Sliced pork sautéed with onion, pepper, fresh Thai basil in a light chili sauce.</i>	
PORK RED CURRY	16
<i>Sliced pork simmered in Thai red curry paste with coconut milk, zucchini, kaffir lime leaves, fresh Thai basil, bamboo shoots and peppers.</i>	
PORK PANANG	16
<i>Sliced pork sautéed with panang curry paste, coconut milk, green beans, peppers, ground peanuts and fresh basil.</i>	
PORK with FRESH GINGER	15
<i>Sliced pork sautéed with onion, pepper, fresh ginger, dried mushrooms and snow peas in a light brown sauce.</i>	
PORK with FRESH BROCCOLI	15
<i>Sliced pork sautéed with fresh broccoli in light brown sauce.</i>	

Beef A La Carte

PEPPER STEAK	16
<i>Sliced tender Black Angus Beef sautéed with onions, peppers and scallions in brown sauce.</i>	
BEEF with RED CURRY SAUCE	17
<i>Certified Black Angus Beef with Thai red curry paste, bamboo shoots, peppers, zucchini and coconut milk with fresh Thai basil leaves.</i>	
PANANG BEEF	17
<i>Certified Black Angus Beef simmered in panang curry paste, coconut milk, green beans, ground peanuts, fresh basil and peppers.</i>	
BEEF with GARLIC SAUCE	16
<i>Sliced Certified Black Angus Beef sautéed with fresh garlic, white pepper and scallions over mixed vegetables.</i>	
BEEF with FRESH BROCCOLI	16
<i>Tender sliced Certified Black Angus Beef sautéed with fresh broccoli in brown sauce.</i>	
BEEF with FRESH MIXED VEGETABLES	16
<i>Tender sliced Certified Black Angus Beef sautéed with fresh mixed vegetables.</i>	
BEEF BASIL	16
<i>Certified Black Angus Beef sautéed with onions, peppers, scallions, fresh Thai basil and chili sauce.</i>	
BEEF BABY CORN and MUSHROOM	16
<i>Tender Certified Black Angus Beef sautéed with sweet baby corn, straw mushrooms, onions, scallions, and snow peas in a light brown sauce.</i>	
GREEN CURRY BEEF	17
<i>Certified Black Angus Beef simmered in green curry paste, bamboo shoots, green beans, peas, basil, peppers, coconut milk and kaffir lime leaves.</i>	

Shrimp A La Carte

VOLCANO SHRIMP	22
<i>Broiled jumbo shrimp topped with chili garlic sauce and served on sizzling platter over steamed vegetables.</i>	
SHRIMP AND CASHEW NUTS	22
<i>Jumbo shrimp sautéed with cashew nuts, onion, carrots, peppers, water chestnuts, snow peas and scallions.</i>	
SHRIMP with FRESH MIXED VEGETABLES	21
<i>Jumbo shrimp stir fried with crispy oriental vegetables in a light brown sauce.</i>	
SHRIMP with FRESH BASIL	21
<i>Jumbo shrimp sautéed with vidalia onions, peppers, fresh Thai basil in a delicate Thai chili sauce.</i>	
SWEET and SOUR SHRIMP	21
<i>Jumbo shrimp lightly battered and fried then sautéed with onions, peppers, cucumber, pineapple, fresh tomato in a Thai sweet and sour sauce.</i>	
SAMROD SHRIMP	22
<i>Jumbo shrimp simmered in Thai chili garlic sauce with fresh basil served over fresh mixed vegetables.</i>	
SHRIMP BABY CORN and MUSHROOMS	21
<i>Jumbo shrimp sautéed with sweet baby corn, mushrooms, onions and snow peas in light brown sauce.</i>	
PANANG SHRIMP	22
<i>Jumbo shrimp sautéed in panang curry paste, coconut milk, bamboo shoots, peppers, crushed peanuts, green beans and fresh Thai basil.</i>	
SHRIMP RED CURRY	22
<i>Jumbo shrimp sautéed in red curry paste, coconut milk, zucchini, bamboo shoots, peppers, asparagus and fresh Thai basil.</i>	
SHRIMP with ASPARAGUS	22
<i>Jumbo shrimp sautéed with fresh pencil asparagus in a light Thai garlic sauce.</i>	
SHRIMP GARLIC	21
<i>Jumbo shrimp sautéed with fresh garlic, white pepper and chopped scallions over mixed vegetables.</i>	
SHRIMP SCAMPI	22
<i>Jumbo shrimp dipped in egg dusted with flour, then lightly fried and topped with a Thai style garlic scampi sauce with herbs and served over mixed veggies.</i>	

Sharing Charge \$3.00

House Specials

Dinner served with Soup of the Day or Salad

THAI SPICE PRIME BLACK ANGUS STEAKS AND CHOPS

All our steaks are Fresh Aged Prime U.S.D.A Black Angus beef, lightly marinated in a Thai ginger garlic soy roasted over an open fire and served with a spicy Tiger Tear dipping sauce and sautéed baby bok choy with garlic and jasmine rice.

SKIRT STEAK 10 oz. - Rich, Flavor and Delicious	20
RIBEYE (DELMONICO) 14 oz. - Prime - Rich - Flavorful - Very Tender, Our Most Popular Cut	32
PORTERHOUSE 22 oz. - Prime - N.Y. Strip and Filet Mignon - Best of Both Worlds	36
N.Y. STRIP SIRLION 14 oz. - Prime Center Cut - Very Flavorful	32
AUSTRALIAN LAMB CHOPS Fresh all natural Lamb rack, marinated and grilled - Awesome!	32
COWBOY STEAK	39
<i>Prime bone-ribeye chop, very tender, very tasty. Steak lovers choice. "The best".</i>	

SEAFOOD CLAY POT 36

Jumbo shrimp, fresh sea scallops and Maine lobster tail simmered in a clay pot with exotic Thai herbs, garlic, wine and chili sauce.

CRISPY FRESH WHOLE YELLOWTAIL (Broiled upon request) 29

Whole Key West yellowtail crisped to perfection and topped with a delightful chili garlic sauce, ginger basil sauce or red curry sauce.

BANGKOK CHICKEN 17

Bite-sized boneless, chicken breast very lightly floured and quick fried, then sauteed in a tasty Thai sauce with onions, peppers, mushrooms and roasted cashew nuts.

SIAM DUCK 21

Half Long island duckling roasted then quick fried and topped with your choice of sauce; basil sauce, ginger sauce, curry sauce or sweet & sour sauce.

THAI SPICE GROUPEL 25

Fresh Key West grouper filet dipped in egg then dusted with flour, lightly fried and topped with your choice of sauce; Thai garlic scampi sauce, Thai basil cream sauce, ginger or chili garlic sauce.

THREE BUDDIES 23

Chicken, jumbo shrimp and jumbo sea scallops simmered in basil chili garlic sauce with basil served over sautéed mixed vegetables.

SEAFOOD RED CURRY 24

Fresh jumbo shrimp, jumbo sea scallops, grouper filet and calamari simmered in coconut red curry sauce.

DREAMING CHICKEN 18

Chicken breast cutlets lightly breaded and topped with a zesty peanut sauce and served over mixed vegetables.

THAI BARBEQUED FREE RANGE CHICKEN (ORGANIC) 17

Half free range chicken marinated in coconut milk, lemon grass and herbs, roasted over an open fire. Served with a Thai sweet chili dipping sauce. Served with sauteed baby bok choy with garlic. (Ashley Farms)

SHRIMP AND SCALLOPS MEDLEY 26

Jumbo shrimp, fresh diver sea scallops broiled and served on a sizzling platter over steamed veggies topped with a coconut green curry cream sauce with fresh basil.

Chicken A La Carte

CHICKEN with CASHEW NUTS 16

Chicken, onions, peppers, carrots and water chestnuts sautéed in light brown sauce with fresh roasted cashews.

CHICKEN with FRESH MIXED VEGETABLES 15

Chicken sautéed with fresh mixed oriental vegetables in light brown sauce.

CHICKEN GARLIC and PEPPER 15

Chicken sautéed with fresh garlic, scallions and white pepper over mixed vegetables.

CHICKEN with FRESH GINGER 15

Chicken sautéed with fresh ginger, onions, peppers, mushrooms, dried mushrooms and snow peas in a light brown sauce.

SAMROD CHICKEN 16

Chicken sautéed in chili garlic sauce with fresh basil and served over fresh mixed vegetables.

CHICKEN BASIL 15

Chicken sautéed with onions, peppers, scallions, fresh Thai basil and chili sauce.

SWEET and SOUR CHICKEN 15

Lightly battered and fried then sautéed with onions, peppers, cucumber, pineapple and pepper in sweet and sour sauce.

CHICKEN with FRESH BROCCOLI 15

Chicken sautéed with fresh broccoli in light brown sauce.

CHICKEN BABY CORN and MUSHROOM 15

Chicken sautéed with onion, scallions, Thai baby corn, mushrooms, snow peas in a light brown sauce.

PANANG CHICKEN 16

Chicken simmered with Thai panang curry paste, coconut milk, green beans, peppers, ground peanuts, bamboo shoots and fresh basil.

RED CURRY CHICKEN 16

Chicken simmered with Thai red curry paste, coconut milk, zucchini, bamboo shoots, peppers and fresh Thai basil.

GREEN CURRY CHICKEN 16

Chicken simmered in green curry paste, bamboo shoots, green beans, peas, basil, peppers, coconut milk and kaffir lime leaves.

ASPARAGUS CHICKEN (SEASONAL) 17

Chicken sautéed with fresh asparagus spears in garlic sauce.

All Entrees are prepared to your taste - Mild, Medium, Hot