#### **DINNER MENU**

#### APPETIZERS S

A1. SATAY 7.50

Grilled tender strips of marinated chicken, beef or pork on skewers, served with peanut and cucumber sauce.

A2. THAI SPRING ROLLS 5.95

Crispy rolls with minced chicken, carrots, silver noodles & served with sweet chili sauce.

A3. THAI SHRIMP ROLLS 6.50

Crispy whole shrimp rolled up, served with sweet chili

sauce. A4. TEMPURA 5.95

Crispy mixed vegetables, served with sweet chili sauce.

A5. TEMPURA TOFU 5.50

Deep fried tofu, served with tamarind sauce.

A6. THAI WINGS 7.50

Marinated in Thai seasonings, deep fried and served with thick chili red sauce.

A7. STEAMED DUMPLINGS 5.50

Filled with pork & cabbage, served with ginger soy sauce.

A8. THAI SCALLION PANCAKE 4.95

Crispy scallion pancake, served with scallions in soy sauce.

A9. VEGETABLE CURRY PUFFS 6.50

Curry flavored crispy puffs filled with potatoes, carrots, and green peas, served with sweet cucumber sauce.

A10. SHRIMP SHUMAI 5.95

Steamed or fried and served with soy sauce.

A11. FRESH ROLLS 6.00

Fresh lettuce, carrots, cucumber, basil, and silver noodles, served with a sweet sauce topped with peanuts.

A12. APPETIZER COMBO 8.95

(1) Fresh Roll, (2) Shrimp Rolls, (3) Curry Puffs, and (3) Shrimp Shumai.

A13. STEAMED MUSSELS 9.50

White wine, onions, and basil leaves.

# Soups & Salad

SS1. TOM YUM KOONG 3.95

Famous Thai hot and sour shrimp soup spiced with chili, exotic Thai herbs, lime juice, lemon grass, and mushrooms.

SS2. TOM KHA GAI 3.95

Chicken in coconut cream soup flavored with galanga, lime juice, and mushrooms.

SS3. VEGETABLE SOUP 3.95

A variety of fresh vegetables with tofu in a clear broth.

SS4. KEOW SOUP 3.95

Vegetable and pork wonton soup.

SA1. THAI THANI GRILLED SALAD 8.50

Tender strips of charbroiled chicken sliced on a bed of lettuce with cucumbers, broccoli, and tomatoes, served with Thai peanut dressing.

SA2. CHICKEN IN GREEN FOREST 8.50

Steamed chicken with broccoli, carrot and string beans, served with Thai peanut dressing.

SA3. GREEN SALAD 6.00

Lettuce, cucumber, tomato, broccoli and carrot with Thai peanut dressing.

For your dining pleasure, every dish is individually prepared to ensure freshness and quality. We are happy to alter the spiciness of our dishes to your personal preference. Vegetarian accommodations can be made to certain dishes. We do not use MSG.



N1. PAD THAI "MOST FAMOUS

THAI NOODLE DISH" 10.95
Rice noodles stir fried with chicken, shrimp, eggs,

Rice noodles stir fried with chicken, shrimp, eggs, bean sprouts, and scallions in Thai spices topped with crushed peanuts.

N2. PAD KEE MOW "CRAZY NOODLES" 11.95

Pan fried fresh noodles with a choice of chicken or beef mixed with carrots, string beans, onions, and basil.

N3. PAD SEE YEW

"BROWN-SOYED NOODLES" 11.95

Pan fried fresh noodles with a choice of chicken or beef mixed with broccoli, carrots and bean sprouts.

N4. PAD CHAIYA

"SPICY SEAFOOD NOODLES" 19.95

Rice noodles stir fried with scallops, mussels, shrimp, squid, snow peas, baby corn, onions and red peppers in a Thai spicy sauce.

#### FRIED RICE

R1. THAI THANI FRIED RICE 10.95

A combination of shrimp, chicken, eggs, green peas, red onions, tomatoes, scallions, and Thai seasoning.

**R2. PINEAPPLE FRIED RICE 11.95** 

A combination of chicken, shrimp, red onions, raisins, tomatoes, and pineapples.

R3. BASIL FRIED RICE 11.95

Choice of chicken, beef, or shrimp with onions, string beans, carrots, and basil leaves.

### CHEF'S SPECIALS

A. PRA NUR 18.95

Warm beef salad dish with chili paste, lime juice, lemon grass, red onions, red peppers, mushrooms, tomatoes, and scallions.

B. FANCY CHICKEN 19.95

Sliced chicken breast sautéed in the chef's special sauce with dried chili, cashew nuts, onions, carrots, mushrooms, zucchini, green and red peppers, and pineapple. Beef may be substituted for chicken.

C. YUM HED KOONG 19.95

A warm shrimp salad dish with chili paste, lime juice, red onions, red peppers, mushrooms, tomatoes, scallions, and peanuts.

D. DUCK CHOCHEE 19.95

Crispy boneless half duck topped with chochee curry, red peppers, snow peas, carrots, tomatoes, pineapple, and basil.

E. TAMARIND DUCK 19.95

Crispy boneless half duck topped with sweet tamarind sauce, broccoli, baby corn, red peppers, and ginger.

F. PLUM PASSION 18.95

Grilled chicken breast topped with red peppers, green peas, and mushrooms in a plum sauce.

G. GAI GRA PROW 18.95

An original Thai style dish of minced chicken in a spicy sauce with string beans, onions, red peppers, and basil leaves.

H. THAI SIRLOIN STEAK 19.95

14oz. sirloin steak marinated with Thai spices and grilled to your preference. Served with a side of broccoli and carrots.

I. LARB GAI 18.95 🔰

Minced chicken with red onions, red peppers, fresh ginger, mushrooms, scallions, and cilantro.

Spicy Hot + Spicy Wery Hot + Spicy



CHICKEN 17.95 BEEF 18.95 PORK 18.95
TOFU 16.95 SHRIMP 19.95 SCALLOPS 19.95
SALMON 19.95

1. RED CURRY 🕽 🕽

Prepared in coconut milk with string beans, red peppers, bamboo shoots, carrots, and basil.

2. YELLOW CURRY 🕽

Prepared in coconut milk with red and green peppers, onions, tomatoes, and pineapple.

3. GREEN CURRY \*\*

Prepared in coconut milk with green peppers, string beans, bamboo shoots, and basil.

4. MASAMAN CURRY )

Prepared in coconut milk with carrots, potatoes, peanuts, and pineapples.

#### CREATE A GOURMET

CHICKEN 17.95 BEEF 18.95 PORK 18.95
TOFU 16.95 SHRIMP 19.95 SCALLOPS 19.95
SQUID 18.95

5. GOLDEN SIAM 🕽 🕽

Sautéed with eggplant, banana peppers, onions, and red peppers.

6. BABY CORN

Sautéed with onions, mushrooms, tomatoes, and scallions.

7. BROCCOLI

Sautéed with mushrooms and carrots.

B. HOT BASIL

Sautéed with red and green peppers, carrots, mushrooms, and onions in a spicy sauce.

9. SPICY BAMBOO

Sautéed onions, mushrooms, red peppers, and scallions.

10. CASHEW NUTS >>

Sautéed with roasted chili paste, carrots, string beans, and red peppers.

11. GINGER

Sautéed with mushrooms, onions, red and green peppers, and scallions.

12. GARLIC

Sautéed in garlic oil with snow peas, baby corn, carrots, red peppers, and tomatoes.

3. SNOW PEAS

Sautéed with baby corn, mushrooms, onions, and tomatoes.

14. SWEET & SOUR

Sautéed with tomatoes, carrots, mushrooms, zucchini and baby corn.

15. MIXED VEGETABLES

Sautéed with broccoli, carrots, zucchini and baby corn.

Reminder: Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

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

Subject to Massachusetts & local meals tax.
Prices, items & offers are subject to change without prior notice.



16. SQUID PARADISE 18.95

Squid sautéed in a tasty chili paste oil with mushrooms, green peas, onions, red peppers, and scallions.

17. SEAFOOD DUO 19.95

Sautéed scallops and shrimp in garlic oil with broccoli, carrots, baby corn, snow peas, and tomatoes.

18. PLA RAD CHILI 18.95 **)** 

Deep fried cod fillets topped with minced tomatoes, onions, green and red peppers and basil in a chili sauce (tofu can be substituted for cod fillet).

19. FISHERMAN'S DELIGHT 19.95 🕽 🕽

Freshly sautéed scallops, shrimp, squid, and mussels with onions, green and red peppers, mushrooms, and basil in a Thai spicy sauce.

20. SEAFOOD TREASURE 19.95

Steamed scallops, shrimp, squid, and mussels topped with minced tomatoes, onions, green and red peppers, and basil.

21. TAMARIND SALMON 18.95

Steamed salmon fillet topped with fresh ginger, baby corn, and red peppers in a tamarind sauce (tofu can be substituted for salmon).

22. PEPPERY SALMON 18.95

Steamed salmon fillet topped with minced tomatoes, onions, green and red peppers and basil leaves in a tamarind sauce (tofu can be substituted for salmon).

23. MANGO CURRY 18.95

Special curry with mangos, green and red peppers, zucchini, onions, and tomatoes. Served with your choice of meat, seafood or salmon (20.95).

24. KOONG YAI 19.95

Jumbo shrimp sauteed with fresh ginger, red peppers, onions, and green scallions in a mild oyster sauce.

25. KING'S SHRIMP 19.95

Crispy jumbo shrimp topped with minced red and green peppers, onions, and tomatoes in a zesty tamarind sauce.

HOT BASIL MUSSELS 15.95 **)**Large New Zealand mussels sautéed with red and green peppers, mushrooms, onions and basil leaves in a spicy sauce.

# DESSERTS / BEVERAGES / SIDES

HOMEMADE THAI CUSTARD 3.50

FRIED BANANAS WITH HONEY 3.50

CHILLED LYCHEE 3.00

ICE CREAM (COCONUT OR GINGER) 3.00

SODA, DIET SODA 2.00

HOMEMADE LIMEADE 2.75

THAI ICED TEA, THAI ICED COFFEE 2.75

HOT COFFEE, HOT TEA 1.50

WHITE RICE, PEANUT SAUCE, SWEET CHILI SAUCE 1.00

#### **LUNCH MENU**

#### APPETIZERS S

A1. SATAY 6.00

Grilled tender strips of marinated chicken or beef on skewers, served with peanut and cucumber sauce.

A2. THAI SPRING ROLLS 5.00

Crispy rolls with minced chicken, carrots, silver noodles and served with sweet chili sauce.

A3. THAI SHRIMP ROLLS 5.75

Crispy whole shrimp rolled up, served with sweet chili sauce.

A4. TEMPURA 5.00

Crispy mixed vegetables, served with sweet chili sauce.

A5. TEMPURA TOFU 5.00

Deep fried tofu, served with tamarind sauce.

A6. THAI WINGS 6.50

Marinated in Thai seasonings, deep fried and served with thick chili red sauce.

A7. STEAMED DUMPLINGS 4.50

Filled with pork and cabbage, served with fresh ginger soy sauce.

A8. THAI SCALLION PANCAKE 4.50

Crispy scallion pancake, served with scallions in soy sauce.

A9. VEGETABLE CURRY PUFFS 5.95

Curry flavored crispy puffs filled with potatoes, carrots, and green peas, served with sweet cucumber sauce.

A10. SHRIMP SHUMAI 4.75

Steamed or fried and served with soy sauce.

A11. FRESH ROLLS 6.00

Fresh lettuce, carrots, cucumber, basil, and silver noodles, served with a sweet sauce topped with peanuts.

A12. APPETIZER COMBO 7.95

(1) Fresh Roll, (2) Shrimp Rolls, (3) Curry Puffs, and

(3) Shrimp Shumai.

A13. STEAMED MUSSELS 7.95

White wine, onions, and basil leaves.

# Soups Soups

SS1. TOM YUM KOONG 3.50

Famous Thai hot and sour shrimp soup spiced with chili, exotic Thai herbs, lime juice, lemon grass, and mushrooms.

SS2. TOM KHA GAI 3.50

Chicken in coconut cream soup flavored with galanga, lime juice, and mushrooms.

SS3. VEGETABLE SOUP 3.50

A variety of fresh vegetables with tofu in a clear broth.

SS4. KEOW SOUP 3.50

Vegetable and pork wonton soup.

#### SALAD S

SA1. THAI THANI GRILLED SALAD 6.95

Tender strips of charbroiled chicken sliced on a bed of lettuce with cucumbers, broccoli, and tomatoes, served with Thai peanut dressing.

SA2. CHICKEN IN GREEN FOREST 6.95

Steamed chicken with broccoli, carrot and string beans, served with Thai peanut dressing.
(Additional side of white rice \$1.00)

SA3. GREEN SALAD 5.50

Lettuce, cucumber, tomato, and broccoli with Thai peanut dressing.



R1. THAI THANI FRIED RICE 8.95

A combination of shrimp, chicken, eggs, green peas, red onions, tomatoes, scallions, and Thai seasoning.

**R2. PINEAPPLE FRIED RICE 8.95** 

A combination of chicken, shrimp, red onions, raisins, tomatoes, and pineapples.

R3. BASIL FRIED RICE 8.95

Choice of chicken, beef, or shrimp with onions, string beans, carrots, and basil leaves.



N1. PAD THAI "MOST FAMOUS THAI NOODLE DISH" 8.95

Rice noodles stir fried with chicken, shrimp, eggs, bean sprouts, scallions in Thai spices and topped with crushed peanuts.

N2. PAD KEE MOW "CRAZY NOODLES" 8.95 )

Pan fried fresh noodles with a choice of chicken or beef mixed with carrots, string beans, onions, and basil.

N3. PAD SEE YEW

"BROWN-SOYED NOODLES" 8.95

Pan fried fresh noodles with a choice of chicken or beef, mixed with broccoli, carrots, and bean sprouts.



All dishes served with white rice

**PORK 8.95** 

CHICKEN 8.75 BEEF 8.95

TOFU 8.75 SHRIMP 9.50 SCALLOPS 9.95

1. RED CURRY 🎾

Prepared in coconut milk with string beans, red peppers, bamboo shoots, carrots, and basil.

2. YELLOW CURRY

Prepared in coconut milk with red and green peppers, onions, tomatoes, and pineapple.

3. GREEN CURRY

Prepared in coconut milk with green peppers, string beans, bamboo shoots, and basil.

4. MASAMAN CURRY

Prepared in coconut milk with carrots, potatoes, peanuts, and pineapples.



**BOILED WHITE RICE 1.00** 

PEANUT SAUCE OR SWEET CHILI SAUCE 1.00



HOMEMADE THAI CUSTARD 3.50

FRIED BANANAS WITH HONEY 3.50

CHILLED LYCHEE 3.00

ICE CREAM (COCONUT OR GINGER) 3.00





All dishes served with white rice

CHICKEN 8.75 BEEF 8.95 PORK 8.95

TOFU 8.75 SHRIMP 9.50 SCALLOPS 9.95

SQUID 9.50

5. GOLDEN SIAM 🕽 🕽

Sautéed with eggplant, banana peppers, onions, and red peppers.

6. BABY CORN

Sautéed with onions, mushrooms, tomatoes, and scallions.

7. BROCCOLI

Sautéed with mushrooms and carrots.

8. HOT BASIL

Sautéed with red and green peppers, carrots, mushrooms, and onions in a spicy sauce.

9. SPICY BAMBOO 🕽

Sautéed onions, mushrooms, red peppers, and scallions.

10. CASHEW NUTS 🕽

Sautéed with roasted chili paste, carrots, string beans, and red peppers.

11. GINGER 🕽

Sautéed with mushrooms, onions, red and green peppers, and scallions

12. GARLIC

Sautéed in garlic oil with snow peas, baby corn, carrots, red peppers, and tomatoes.

13. SNOW PEAS

Sautéed with baby corn, mushrooms, onions, and tomatoes.

14. SWEET AND SOUR

Sautéed with carrots, mushrooms, zucchini, baby corn, and tomatoes.

15. MIXED VEGETABLES

Sautéed with broccoli, carrots, zucchini and baby corn.

6. GAI GRA PROW **)** 8.95

An original Thai style dish of minced chicken in a spicy sauce with string beans, onions, red peppers, and basil leaves.

# BEVERAGES S

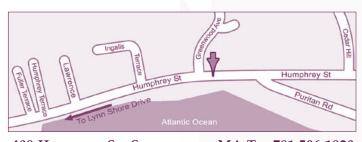
SODA, DIET SODA 2.00

**HOMEMADE LIMEADE 2.75** 

THAI ICED COFFEE 2.75

THAI ICED TEA 2.75

HOT COFFEE, HOT TEA 1.50



408 HUMPHREY ST, SWAMPSCOTT, MA TEL 781.596.1820
Take the Lynnway to Lynn Shore Drive – which turns into
Humphrey Street. Across from Fisherman's Beach.

# THAI THANI FINE THAI CUISINE



# TAKE OUT MENU

Hours

Lunch Tue. - Fri. 11:30 am - 3:00 pm

Dinner

Tue. - Sat. 4:00 pm - 10:00 pm Sunday 4:00 pm - 9:00 pm

**FULL LIQUOR LICENSE** 

Closed on Monday

Private parties, corporate functions and catering available.

Gift certificates available.

408 Humphrey St, Swampscott, MA Tel 781.596.1820

www.EatThaiFood.com