

Shrimp and seafood

All items are served with white jasmine rice, brown rice : \$1.00 additional

Asparagus shrimp \$16

Sautéed shrimps, asparagus, zucchini and carrots in a light brown, garlic sauce

Lychee shrimp 🌿 \$16

Lightly battered shrimps sautéed with bell pepper, brown & green onion, ginger, tomato and lychee in a delightful of lychee sauce (Pan seared shrimp for gluten free option)

Garlic shrimp \$16

Shrimp with peas & carrots in a tasteful of fresh garlic sauce, served on the side with steam assorted vegetables (broccoli, zucchini, carrots, and cabbage)

Tamarind shrimp 🌿 \$16

Lightly battered of shrimps, bell peppers, green onion tossed in a savory, crisp and tanginess of tamarind sauce (Pan seared shrimp for gluten free option)

Shrimp clay pot (No rice being served) \$16

Shrimps, lumps of crab meat, broccoli, zucchini, carrots, cabbage, mushrooms, cilantro, and ginger with bean thread noodles cilantro seasoned and tossed in special chef paste served in clay pot with a side of spicy fresh garlic & lime dipping sauce

Three Musketeers 🌶️ 🌿 \$16

Shrimps, calamari, and fish simmered in a complex flavored, red curry coconut sauce (broccoli, zucchini, carrots, bell peppers, snow peas)

Heaven on earth 🌶️ 🌿 \$16

Pan seared tilapia with lumps of crab meat in a creamy, mild aromatic panang curry coconut sauce with tomato, carrots, bell peppers, and kuffir lime leaves garnished with steamed vegetables (broccoli, zucchini, carrots, cabbage, snow peas)

Haw mok seafood 🌶️ 🌿 \$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) in a mildly spiced red curry coconut moose, served in a fresh young coconut with steamed vegetables (broccoli, zucchini, carrots, cabbage, snow peas)

Kaprow talay (Basil seafood) 🌶️ 🌿 \$16

Assorted seafood (shrimps, fish, mussels, calamari, scallops) sautéed with broccoli, chilies, zucchini, green beans, brown onion, bell peppers and basil leaves in a mild spiced garlic & basil sauce, served in a hot sizzling plate



indicates spiciness in a dish, an option of mild, medium, or extra spicy may be requested



indicates an option of vegetarian style



indicates a gluten free option

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Prík pao seafood

\$16

Mixed seafood (green mussel, shrimp, fish, scallops, and calamari) stir fried with green & brown onion, broccoli, bell peppers, carrots, and basil leaves in a smooth, mild spiced, sweet chili jam sauce

Seafood sizzling plate

\$16

Assorted seafood (green mussels, shrimps, scallops, fish and calamari) sautéed with pepper, garlic, Thai spices, and vegetables (broccoli, zucchini, carrots, cabbage, snow peas) served with a spicy fresh garlic & lime dipping sauce

Seafood Geisha

\$16

Assorted seafood (green mussel, shrimp, fish, scallops, and calamari) sautéed with green & brown onions, bell peppers, celery, in a rich, smooth yellow curry powder moose

Double agent pad cha

\$16

Shrimps and scallops stir fried with Thai spices and herbs, krachai (type of ginger root), garlic, chili, peppercorn, bell peppers, brown onion, broccoli, snow peas, and basil leaves

Black pepper scallop

\$19

Scallops sauteed with carrot in a black pepper and garlic sauce served with steamed asparagus and broccoli.

Grover beach sunrise

\$19

Scallops with eggplant, zucchini, brown onion, bell peppers sautéed in a basil soybean sauce



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