

APPETIZERS

\$4 Crispy Basil Spring Rolls	Lime-mustard
\$8 Iron Rack of Lamb	Tomato-mint dip
\$4 Po-Pia Sod	100% vegan w/ peanut and tamarind Sauce
\$5 Floating Market Chicken Sa-Tae	Peanut dip
\$7 Grilled Spare Ribs	Asian spice
\$6 Calamari Super Bowl	w/ tomato salsa
\$4 Emerald Vegetable Dumplings	w/ black plum sauce
\$5 Village Steamed Dumplings	w/ Ch & sh in chili soy
\$5 Triangle Curry Puffs	Curried chicken & potato
\$6 Grilled Beef	w/ Chili paste reduction
\$5 Pad Thai Spring Rolls	w/ Tamarind crust
\$5 Tup Tim Fritters	Ch & sh dumpling, sweet & sour dip
\$5 Sea Chicken Wing	w/ Tamarind chili sauce
\$6 Lettuce Wrap	Chicken & peanut in rice skin & red dip
\$6 SEA BBQ	Shrimp, squid, scallop & chili vinaigrette
\$6 Martini Crispy Shrimp	w/ Marinara basil
\$5 Jade Sea Food Dumplings	Crab & sh in green wonton
\$7 Chiang Mai Wrap	Duck, mix vegetables, peanuts & lettuce

SOUP

\$7 Saffron Mussel	w/ Galangal white wine reduction
\$5 Original Tom Ka (ch or tofu)	w/ Mushroom & galangal
\$5 Classic Tom Yum (ch, sh or tofu)	w/ Spicy lemongrass
\$5 House Soup (ch, sh or tofu)	w/ Mix vegetables

SEA MEATPACKING NOODLES

Chicken / Shrimp / Beef / or Tofu

\$10 Pad Thai	w/ Ch & sh, egg, peanut, scallion & bean sprout
\$10 Broad Rice Noodle	w/ black soy sauce, broccoli & egg
\$10 Drunk Man's Noodle	w/ Ch, sh, squid & spicy basil
\$10 Pad Woon Sen	Vermicelli, ginger, scallion & mushroom

FRIED RICE

Chicken / Shrimp / Beef / or Tofu

\$10 Spicy Thai Herb Fried Rice	Egg, ginger & basil
\$10 Siamese fried Rice	w/ Egg, onion & scallion
\$10 Green Curry Fried Rice	basil, egg & snow pea
\$10 Pineapple fried Rice	w/ Cashew nut

SAUTÉED

Chicken / Shrimp / Beef / or Tofu

\$10 Queen of Siam Basil	Spicy chili and peppers
\$10 Garlic & Mix Vegetables	Black pepper & garlic sauce
\$10 Rama The King	Peanut sauce & chili paste
\$10 Ginger Pineapple	w/ Mushroom, scallion & onion
\$10 Sweet & Sour Deluxe	Tomato, cucumber & pineapple

SEA'S SPECIALTIES

\$20 Tamarind Whole Fish	Crispy Red Snapper w/ spicy tamarind chili sauce
\$16 Pineapple Curry Duck	Half Roasted duck in chu-chee curry reduction
\$15 Salmon Dark Sea	w/ Spicy chili, ginger & white wine reduction
\$14 Classic Pork Chop	Our signature pork chop w/ stir-fried veggies and pepper
\$18 Spiced Mahi Mahi	Wasabi-Green curry, spinach & lotus root
\$22 Meatpacking Rib-Eye Steak	Julienne fries & watercress reduction
\$12 Volcanic Chicken	Half Chicken w/ spicy lava sauce & mix vegetables
\$14 Geyser Shrimp Clay pot	Jumbo shrimp, vermicelli, ginger & mix vegetables
\$15 Red Sea Duck	Half Duck in red vinaigrette-tomato gravy sauce
\$11 SEA Chicken Breast	w/ Chef's favorite three-flavors sauce & sautéed vegetables
\$15 Three Flavors Seafood	Crispy white fish, shrimp, scallop & tamarind glaze
\$12 Massaman Spare Ribs	Slow cooked w/ potatoes & peanut bites
\$15 Chu-Chee Salmon	Grilled w/ chu-chee curry reduction
\$11 Stir-fried Cashew Nut Chicken	Vegetables, tamarind & chili
\$14 Emperor Jumbo Shrimp	Stir-fried Jumbo Shrimp w/ mushroom & asparagus
\$15 Seafood Rice Clay pot	Shrimp, squid, white fish & organic vegetables in gravy sauce served over jasmine rice

SALAD

\$7 Crispy Duck Salad	Romaine lettuce & chili-lime juice
\$7 Crunchy Seafood Salad	w/ Sriracha tartar
\$4 Signature Caesar Salad	Five-spice crouton & miso
\$4 Exotic Green Salad	w/ House peanut dressing
\$6 Green Papaya Salad	String bean, peanut & chili-lime
\$7 Mandarin Duck Pancake	Mandarin orange vinaigrette

CURRY

Chicken / Shrimp / Beef / or Tofu

\$10 Malay Massaman Curry	w/ Peanut, carrot & potato
\$10 Bangkok Panang Curry	w/ String bean and lime leaf
\$10 Island Red Curry	w/ Bamboo shoot and tomato
\$10 Patpong Green Curry	w/ Eggplant & bamboo shoot

100% VEGAN

\$11 Vegetarian Basil Duck	Asian Eggplant, chili & pepper
\$11 Garden Delight	Sautéed vegetables, garlic & sesame oil
\$11 Pattaya Noodles	w/ Peanut & radish
\$11 Tofu Fried Brown Rice	

SIDE DISH

\$1 Jasmine Rice
\$2 Brown Rice
\$2 Broccoli
\$2 String-bean
\$2 Coconut Sticky Rice