

VEGETARIAN STATION AND SIDEDISHES



THAINY

V1	* Vegetarian Duck in chili basil sauce	9.95
V2	Thainy Delight mixed vegetables in brown sauce	8.95
V3	* Sautéed String Bean and Eggplant w/ onion bell pepper and chili sauce	8.95
V4	Tofu Basil mixed vegetables and tofu in a chili basil sauce	8.95
V5	Stir Fried Broccoli w/soy sauce	8.95
V6	Steamed Mixed Vegetables tofu, broccoli, string beans, bell peppers, carrots, tomato, basil served w/special sauce	8.95
V7	* Sautéed Broccoli and Tofu in red spicy sauce	8.95

YUM YUM TRADITIONAL THAI SALAD

Y1	* Yum Chicken Salad chicken mixed w/lime dressing, chili, onion, scallion & mint leaves	8.95
Y2	* Yum Vegetarian Duck Salad vegetarian duck in lime dressing, lemongrass, touch of lime leaf, cucumber, tomato, scallion & cilantro	12.95
Y3	* Yum Talay (mixed seafood) combination seafood tossed w/lime dressing, onion, scallion	10.95
Y4	* Yum BBQ Beef Salad grilled sliced beef w/lime juice, cucumber, tomato, onion & chili Thai herbs	9.95
Y5	* Yum Shrimp Salad broiled shrimp w/fried chili paste, onion, lemongrass, basil & hot Thai chili	9.95
Y6	* Yum Squid Salad sliced squid mixed w/onion, scallion & chili sauce	9.95
Y7	* Yum Grilled Salmon grilled salmon w/pineapple salad and mince lime dressing	16.95

FRIED RICE CAFE

F1	Thainy's Fried Rice w/onion, scallion and tomato with: Shrimp 9.95, Chicken 8.95, Beef 8.95, Vegetables 7.95, Vegetarian Duck 8.95	
F2	"47" Pineapple Fried Rice w/chicken & shrimp	10.95
F3	Combo Fried Rice w/ chicken, shrimp	10.95
F4	* Spicy Basil Fried Rice w/shrimp, chicken & vegetables	10.95
F5	Green Curry Spicy Fried Rice w/shrimp, chicken & mixed vegetables	12.95
F6	Spicy Bangkok Red Curry Fried Rice w/shrimp, chicken & mixed vegetables	12.95

SIDE ORDERS

O1	Rice	1.50
O2	Peanut Sauce	1.50
O3	Brown Rice	2.00
O4	Sticky Rice	2.50
O5	Sticky Rice w/peanut sauce	2.95
O6	Peanut Sauce w/shrimp chips	4.95

THAINY

APPETIZERS

A1	Thainy Combination Appetizer (2 person) - small 10.95 (4 person) - large 16.95 green fresh papaya, rolls curry puff and crab dumplings	For one	For two
A2	Crispy Thai Spring roll w/ plum sauce	4.95	8.95
A3	Chicken or Beef Satay w/ peanut sauce	5.95	9.95
A4	Hot Mountain Chicken Wings w/ spicy tamarind sauce	5.95	9.95
A5	Green Papaya Salad w/ lime juice	4.95	8.95
A6	Fried Dancing Calamari w/ spicy plum sauce	5.95	9.95
A7	Tofu Spice w/ peanut & chili sauce	4.95	8.95
A8	Crab or Shrimp Dumpling	5.95	9.95
A9	Pattaya Curry Puffs w/ cucumber salad	5.95	9.95
A10	Martini Shrimp w/ chef spicy plum sauce	5.95	9.95
A11	Fresh Sunny Roll w/ apricot sauce, carrot, tofu, cucumber	4.95	8.95
A12	Edamame boiled soy bean with sea salt	4.95	8.95
A13	Steamed Chicken Dumpling	5.95	9.95
A14	Gyoza (Steamed Vegetable Japanese Dumpling)	6.95	10.95
A15	Fried Coconut Shrimp	6.95	10.95
A16	28th Street Thai Fish Cake	5.95	9.95

SOUPS & THAI SALAD

S1	Seaweed Salad (Japanese Style)	For one	For two
S2	Thai salad with selections of dressings - peanut dressing - wine vinaigrette dressing	5.95	9.95
S3	* Exotic Tom Yum spicy lemongrass shrimp soup	4.95	9.95
S4	Cozy Tom Ka galangal coconut chicken soup	4.95	9.95
S5	Vegetarian Tofu Soup steamed tofu w/vegetable in clear broth	4.95	9.95

* Thainy Spicy Dish



Thai cooking is an art, much like painting. To produce good art, we must rely on our instincts and feelings as much as our knowledge of materials and methods. Thai people believe that everything we do in life ought to be sanuk or pleasurable. Thai food is a unique one. It contains spices, sour, sweet, and salty stirring together in different preparation that other cuisines don't offer. It is a path of the Thai experience. Please let us know of any food allergies you may have.

18% gratuity added to parties of 6 or more.

NOODLE CAFE

All dishes below can be served with your choice of:
 Combination of Two Mixed: 10.95 Beef, Chicken, Vegetable Duck, Mixed Vegetables \$9.95,
 Shrimp or Squid 11.95, Special: Mixed Seafood 16.95, Roasted Duck 16.95, Grilled Salmon \$16.95

- N1 **Pad Thai** >>> *to die for*
stir fried noodle & tofu, bean sprouts, scallion w/your choice
- N2 *** Spicy Noodle** >>> *yummy*
stir fried rice noodle & basil w/ your choice
- N3 **Rice Noodle** >>> *bangkok style*
with broccoli stir fried rice noodle & broccoli w/your choice
- N4 **Noodle Soup** >>> *winter soup*
egg noodles bean sprouts in a light broth w/your choice
- N5 *** Spicy Tom Yum Noodle Soup** >>> *spicy wave*
rice noodles w/sliced chicken, bean sprouts, lime juice, ground peanut in chili broth
- N6 **28th Street Noodle** >>> *pp island noodles street walk*
wild noodles sautéed w/brown sauce, bean sprouts, Thai pickles, Thai herbs

CURRY NATION

- C1 *** Red Curry** >>> *feel sexy*
Thai red curry paste w/bamboo shoots, basin in coconut milk
- C2 *** Green Curry** >>> *feel spicy*
Thai green curry paste w/bell pepper, basil in coconut milk
- C3 **Mussaman Curry** >>> *feel good*
potatoes in curry paste and coconut milk
- C4 *** Panang Curry** >>> *feel different*
special curry paste w/Thai herbs in coconut milk
- C5 **Peanut Curry** >>> *feel smooth*
homeland made special mild peanut curry sauce
- C6 **Yellow Curry** >>> *feel alive*
yellow curry, coconut milk, bell pepper & Thai herbs

WOK STATION

- W1 *** Basil Sauce** >>> *go herbs*
sautéed w/ basil, Thai herbs, onion, pepper in chili basil sauce
- W2 **Ginger Sauce** >>> *go alive*
sautéed w/ginger, mushrooms, onion, scallions in ginger vinaigrette sauce
- W3 **Garlic Sauce** >>> *go healthy*
sautéed w/fresh garlic, pepper and steamed vegetables in oyster sauce
- W4 **Sweet and Sour Sauce** >>> *go sweet*
sautéed w/mixed vegetables and fresh garlic in tomato sauce
- W5 *** Cashew Nut Sauce** >>> *go fun*
sautéed cashew nuts with special sauce
- W6 *** Spicy Pepper Sauce** >>> *go crazy*
sautéed with curry paste, white pepper, long bean and lime leaf

THAINY'S BEST

- SP 1 **FISH SELECTIONS** (all fish dishes could be served filet) 17.95
 - * **Mummy Fish**
crispy whole red snapper topped with spicy chili, Thai herbs, garlic, and secret chef spicy sauce.
- SP 2 **Atlantic Fish**
crispy whole red snapper garnished with lime leaves and basil in special green curry sauce.
- SP 3 **Lemon Grass Fish**
crispy whole red snapper glazed with ginger and garlic and lemon grass sauce, with mixed vegetable.
- SP 4 **Diamond Fish**
deep fried whole red snapper in garlic pepper sauce and assorted vegetables.
- SP 5 **The Love Fish**
steamed whole fish with lime juice, ginger, and scallion.
- SP 6 **LONG ISLAND ROASTED DUCK** 16.95
 - * **Thailand Duck**
roasted duck simmered in special curry, pineapple, tomato, and chili lime leaves.
- SP 7 **Tamarind Duck**
roasted duck glazed with tamarind sauce garnished with cashew nuts.
- SP 8 *** Sexy Duck**
roasted duck with pineapple salad and mince lime dressing.
- SP 9 **SPECIAL GRILLED MARINATED CHICKEN** 12.95
 - Grilled Marinated Chicken**
with fresh papaya salad platter or with Thai herb sauce with steamed mixed greens.
- SP10 **Tropical Angel**
grilled marinated chicken with Thai peanut sauce and mixed green.
- SP11 **SEAFOOD MIXED** 16.95
 - * **Pacific Wave**
sizzling broiled shrimp, squid, and mussel sautéed with chili and basil sauce.
- SP12 **Asian Ocean**
sautéed shrimp and squid with cashew nuts, pineapple, onion, peppers, and Thai herbs in special sauce.
- SP13 **STEAK SPECIAL** 14.95
 - Texas Pepper Steak**
sizzling sautéed sliced flank steak with peppers onion and mushroom.
- SP14 *** Triangle BBQ Beef**
grilled marinated steak served with Thai chili and herb sauce.
- SP15 **TRADITIONAL THAI SALAD** 10.95
 - Som Tum Seafood**
shredded green papaya mixed with combination of seafood, tomato, lime juice, and Thai chili.
- SP16 **Pattaya Spicy Salad**
seafood combination tossed with lime dressing, onion, chili and scallion.
- SP17 **SPECIAL PAD THAI TO DIE FOR** 16.95
 - Seafood Pad Thai** (combination of shrimp, squid, and mussel)
- SP18 **Roasted Duck Pad Thai and vegetables**
- SP19 **HEALTHY VEGETARIAN DISH** 10.95
 - * **Combo Green**
sautéed tofu, broccoli, string bean, bell peppers, carrot, tomato, onion, mushroom, cashew nuts and baby corn with basil leaves sauce.
- SP20 **Thainy Vegetarian Duck**
mixed vegetables sautéed in garlic and ginger sauce.