

❖ SOUPS ❖

COCONUT SOUP 🍴 **\$3.95 Seafood \$4.95**
Choice of chicken, shrimp or tofu in coconut milk broth with galangal, lemongrass, mushroom, kefir-lime leaves, cilantro, red bell pepper, scallion and lime juice.

TOM YUM 🍴 **\$3.95 Seafood \$4.95**
Choice of chicken, shrimp or tofu in Thai spicy hot & sour soup with fresh mushroom, cilantro, red bell pepper, scallion and onion.

WONTON SOUP **\$2.95**
Ground marinated pork wrapped in wonton skin with bean sprout and chicken in house broth. Sprinkled with scallion and cooked garlic.

VEGETABLE SOUP **\$2.95**
Tofu, mixed vegetables and green onion in house broth.

CHICKEN RICE SOUP **\$2.95**
Sliced chicken with Jasmine rice sprinkled with scallion, ginger and cooked garlic.

NOODLE SOUP
Thin rice noodle in our special broth served with bean sprout and scallion.

Chicken or Tofu **\$8.95**

Shrimp or Beef **\$9.95**

Duck **\$10.95**

❖ SALADS ❖

GARDEN SALAD **\$3.95**
Lettuce green salad and chip with our homemade peanut dressing.

MAITHAI SALAD **\$6.95**
Lettuce green salad and crisp fried shrimp with our homemade peanut dressing.

CUCUMBER SALAD **\$2.95**
Cucumber, red onions, and carrots served with our sweet vinegar dressing.

BEEF SALAD 🍴 **\$8.95**
Tender sliced beef with cucumber, scallions, onions, cilantro and bell pepper tossed in a Thai spicy lime dressing. Served over lettuce green.

CRISPY DUCK SALAD 🍴 **\$9.95**
Crispy duck tossed with cashew nut, scallions, onions, cilantro and red bell pepper in Thai spice and lime dressing. Served over lettuce greens.

LARB GAI 🍴 **\$8.95**
Minced chicken, red onions, cilantro, scallion tossed in Thai spice and lime dressing. Served over lettuce greens.

NAM SOD 🍴 **\$8.95**
Minced pork, fresh ginger, peanut, onion, scallion and red bell pepper tossed in Thai spicy lime dressing. Served over lettuce greens.

SHRIMP OR CALAMARI SALAD 🍴 **\$9.95**
Cooked shrimp or calamari, red onion, cilantro, scallion tossed in Thai spicy lime dressing. Served over lettuce green.

❖ APPITIZERS ❖

SPRING ROLLS (2) **\$2.95**
Crispy veggie rolls served with a sweet and sour dipping sauce.

MAI THAI ROLL (2) **\$3.95**
Crispy Thai spring roll filled with shrimp, ground pork, shitake mushrooms, carrots, onions, scallions, cabbage and bean thread noodles served with a sweet and sour dipping sauce.

GOLDEN ANGEL (6) **\$5.95**
Crispy fried wonton stuffed with cheese, cilantro and blend of imported herbs. Served with a plum dipping sauce.

CHICKEN SATAY (4) **\$6.95**
Grilled skewered chicken marinated in Thai spices, served with peanut sauce and cucumber salad.

THAI BUFFALO SHRIMP (6) **\$5.95**
Fried butterfly shrimp served with Thai sweet hot sauce.

FRIED TOFU **\$4.95**
Crispy fried Tofu served with peanut sauce.

TEMPURA SOFT SHELL CRAB **\$6.95**
Crispy, fried soft shell crab served with our Homemade dipping sauce.

FRIED CALAMARI **\$6.95**
Fresh calamari, lightly battered and deep fried. Served with a sweet and sour dipping sauce.

STEAMED DUMPLINGS (5) **\$5.95**
Steamed dumplings stuffed with shrimp, pork, shitake mushrooms, onions, bamboo shoots, celery and water chestnuts.. Served with sweet soy sauce.

STUFFED CHICKEN WINGS (2) **\$6.95**
Stuffed boneless wings with ground pork, bean thread noodles and mixed vegetables.

TEMPURA SHRIMP AND VEGETABLE **\$6.95**
Served with Thai sweet and sour dipping sauce.

SAMPLER FOR TWO **\$9.95**
The combination of Spring Roll, Mai Thai Roll, Tempura Shrimp and Golden Angel. Served with Thai sweet and sour dipping sauce.

Please No Substitutions. There is a sharing charge of \$2.00.

18% gratuity will be added to parties of 5 people or more.

❖ ENTREES ❖

CHOICE OF VEGETABLE, TOFU, CHICKEN, PORK OR BEEF **\$10.95**
CHOICE OF SHRIMP OR CALAMARI **\$12.95**

Substitute Jasmine rice to brown rice for \$1.00

AMAZING 🍴

Sautéed with peanut sauce with the side of steamed broccoli. Served with steamed jasmine rice.

CASHEW NUT

Sautéed roasted cashew nut, broccoli, bell peppers, onion, snow pea, celery and carrot in light brown sauce. Served with steamed jasmine rice.

GARLIC & BLACK PEPPER

Sautéed garlic and black pepper with meat on a bed of broccoli, carrot, red bell pepper, mushroom, baby corn, and zucchini in light brown sauce. Served with steamed jasmine rice.

GINGER LOVER

Sautéed fresh ginger, onion, mushroom, bell pepper, carrot, celery and snow pea in light brown sauce. Served with steamed jasmine rice.

HOT BASIL 🍴

Sautéed chili paste with onion, scallion, bell peppers, and basil leaves. Served with steamed rice.

PAD PRIG 🍴

Sautéed chili paste with bamboo shoot, bell peppers, and basil leaves. Served with steamed jasmine rice.

PRIG KHING 🍴

Sautéed Thai curry paste, green bean, bell peppers, and ginger. Served with steamed jasmine rice.

SWEET & SOUR

Sweet & sour sauce sautéed with pineapple, cucumber, tomato, scallion, onion, and bell peppers. Served with steamed jasmine rice.

VEGETABLE DELIGHT

Sautéed broccoli, carrot, zucchini, celery, mushroom, baby corn and snow pea in light brown sauce. Served with steamed jasmine rice.

RED CURRY 🍴

Red curry paste in coconut milk with bamboo shoot, bell peppers, and basil leaves. Served with rice.

GREEN CURRY 🍴

Green curry paste in coconut milk with bamboo shoot, bell peppers, green bean, and basil leaves. Served with steamed jasmine rice.

PANANG CURRY 🍴

Panang curry paste in coconut milk with broccoli, zucchini, carrot, snow pea, bell peppers, basil leave and ground peanut. Served with steamed jasmine rice.

MASSAMAN

Massaman curry paste in coconut milk with potato, carrot, onion, and peanut. Served with rice.

PAD THAI

Stir-fried thin rice noodle with egg, ground peanut, scallion, and bean sprout.

DRUNKEN NOODLES 🍴

Stir-fried flat noodle with chili paste, basil, red bell pepper, carrot, snow pea, mushroom, baby corn, zucchini and onion.

PAD SEE-EW

Stir-fried flat noodle ,egg, broccoli and carrot with brown sauce.

PAD BAMEE

Stir-fried egg noodle with egg, broccoli, carrot, zucchini, celery, snow pea and baby corn.

ANGEL HAIR NOODLE

Stir-fried clear noodle with egg broccoli, carrot, zucchini, celery, snow pea, baby corn, onion and red bell pepper.

THAI FRIED RICE

Stir-fried rice with egg, onion, pea and carrot.

VEGETARIAN ENTRÉE

-Sautéed with fried or steamed tofu. Served with Jasmine rice. **\$10.95**

AMAZING JAE

SWEET AND SOUR JAE

HOT BASIL JAE 🍴

THAI FRIED RICE JAE (does not serve with Jasmine rice)

CURRY JAE

DRUNKEN NOODLE JAE 🍴 (does not serve with Jasmine rice)

Please No Substitutions. There is a sharing charge of \$2.00.

18% gratuity will be added to parties of 5 people or more.

MAI THAI'S SPECIALITIES

Served with steamed jasmine rice, add \$1 for brown rice.

- SEAFOOD THAI BASIL 🍴** **\$16.95**
Sautéed shrimp, scallop, calamari, onion, bell peppers and Thai basil leaves in special basil sauce.
- RAINBOW DUCK** **\$16.95**
Cook boneless crispy duck with house special ginger sauce with fresh ginger, onion, mushroom, carrot, celery, snow pea and roasted cashew nuts
- THREE BUDDIES 🍴 (NOODLE LOVERS)** **\$16.95**
Cooked shrimp, calamari and scallop in green curry sauce and served over rice noodle.
- MAI THAI DUCK 🍴** **\$16.95**
Boneless crispy duck topped with hot basil sauce and the side of broccoli, carrot and zucchini.
- WILD SHRIMP 🍴** **\$14.95**
Golden, crispy shrimp served with house peanut sauce on a bed of broccoli, carrot, zucchini.
- TWO FRIENDS PANANG 🍴** **\$15.95**
Shrimp, chicken, broccoli, carrot, zucchini, snow pea, bell peppers and basil leaves with Thai panang curry sauce.
- LAVA SALMON 🍴** **\$15.95**
Grilled fillet salmon with special chili sauce on a bed of broccoli, carrot and zucchini.
- VOLCANO 🍴** **\$15.95**
Grilled shrimp and cooked chicken with special sweet chili sauce on a bed of broccoli, carrot and zucchini.
- GOLDEN GROUPEr** **\$15.95**
Grill or crispy fried, fillet of grouper topped with house ginger sauce or garlic & black pepper sauce on a bed of broccoli, carrot and zucchini.
- SOFT SHELL CRAB** **\$15.95**
Crispy soft shell crab with house garlic & black pepper sauce on a bed of broccoli, carrot and zucchini.
- GROUPEr PANANG 🍴** **\$16.95**
Crispy fried fillet grouper on top with Panang curry sauce.
- EGGPLANT AND SHRIMP AMAZING 🍴** **\$14.95**
Crispy fried eggplant topped with shrimp sautéed with amazing sauce with the side of broccoli.
- DUCK PINEAPPLE CURRY 🍴** **\$17.95**
Crispy duck topped with red pineapple curry sauce.

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❖ DESSERTS ❖

LYCHEE NUTS	2.95
Very tasty exotic fruit.	
THAI DONUTS (10)	3.95
Homemade Thai donuts with creamy dipping sauce and ground peanuts.	
COCONUT ICE CREAM	3.95
Homemade delicious coconut flavor.	
BANANA SPRING ROLLS	3.95
Banana rolled into a wrapper, then deep fried topped with honey, sesame seeds and chocolate sauce	
TEMPURA ICE CREAM	4.95
Vanilla ice-cream covered with our home made batter, then deep fried to golden brown, topped with berry and chocolate sauce	
MAI THAI'S LYCHEE	4.95
Exotic fruits on top of homemade coconut ice cream	
MAI THAI'S BANANA	4.95
Banana spring rolls and coconut ice cream topped with berry sauce.	
CHEESECAKE TEMPURA	4.95
Cheesecake covered with our home made batter, then deep fried to golden brown, topped with berry and chocolate sauce.	

❖ BEVERAGES ❖

BOTTLED WATER	2.00
LEMONADE (NO REFILL)	1.75
HOT TEA (GREEN OR JASMINE) (PER PERSON)	2.00
ICED TEA (REFILL)	2.00
SODA (REFILL)	2.00
THAI SWEET ICED TEA WITH CREAM (NO REFILL)	2.50
THAI SWEET ICED COFFEE WITH CREAM (NO REFILL)	2.50
SAN PELLEGRINO WATER	3.00

❖ SIDE ORDERS ❖

PEANUT OR HOUSE DRESSING	1.00
EXTRA SAUCE	2.00
EXTRA VEGETABLES	2.00
EXTRA MEAT	2.00
EXTRA SEAFOOD	3.00
BROWN RICE	2.00
STEAMED NOODLES	2.00

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LUNCH SPECIAL ENTRÉES

Mon-Fri

11.30 AM.-2.30 PM.

All entrées come with soup of the day, house salad; add \$0.50 for substitute jasmine to brown rice

Choice of tofu, vegetable, chicken or pork 6.95

Choice of beef, shrimp or calamari 7.95

AMAZING 🌶️ Sautéed with peanut sauce with the side of steamed broccoli. Served with jasmine rice.

CASHEW NUT Sautéed roasted cashew nut, broccoli, bell peppers, onion, snow pea, celery and carrot in light brown sauce. Served with steamed jasmine rice.

GARLIC & BLACK PEPPER Sautéed garlic and black pepper with meat on a bed of broccoli, carrot, red bell pepper, mushroom, baby corn, and zucchini in light brown sauce. Served with jasmine rice.

GINGER LOVER Sautéed fresh ginger, onion, mushroom, bell pepper, carrot, celery and snow pea in light brown sauce. Served with steamed jasmine rice.

HOT BASIL 🌶️ Sautéed with chili paste, onion, scallion, bell peppers, and basil leaves. Served with steamed rice.

SWEET & SOUR Sweet & sour sauce sautéed with pineapple, cucumber, tomato, scallion, onion, and bell peppers. Served with steamed jasmine rice.

VEGETABLE DELIGHT Sautéed broccoli, carrot, zucchini, celery, mushroom, baby corn and snow pea in light brown sauce. Served with steamed jasmine rice.

RED CURRY 🌶️ (curry add \$0.50) Red curry paste in coconut milk with bamboo shoot, bell peppers, and basil leaves. Served with rice.

GREEN CURRY 🌶️ (curry add \$0.50) Green curry paste in coconut milk with bamboo shoot, bell peppers, green bean, and basil leaves. Served with steamed jasmine rice.

PANANG CURRY 🌶️ (curry add \$0.50) Panang curry paste in coconut milk with broccoli, zucchini, carrot, snow pea, bell peppers, basil leaf and ground peanut. Served with steamed jasmine rice.

MASSAMAN (curry add \$0.50) Massaman curry paste in coconut milk with potato, carrot, onion, and peanut. Served with rice.

PAD THAI Stir-fried thin rice noodle with egg, ground peanut, scallion, and bean sprout.

DRUNKEN NOODLES 🌶️ Stir-fried flat noodle with chili paste, basil, red bell pepper, carrot, snow pea, mushroom, baby corn, zucchini and onion.

PAD SEE-EW Stir-fried flat noodle with egg, broccoli and carrot.

THAI FRIED RICE Stir-fried rice with egg, onion, pea and carrot.

MAI THAI SPECIALS

All entrées come with soup of the day, house salad and jasmine rice; add \$0.50 for brown rice.

SEAFOOD THAI BASIL 🌶️ \$9.95

Sautéed shrimp, scallop, calamari, onion, bell peppers and Thai basil leaves in special basil sauce.

RAINBOW DUCK \$9.95

Cook boneless crispy duck with house special ginger sauce with fresh ginger, onion, mushroom, carrot, celery, snow pea and roasted cashew nuts.

WILD SHRIMP 🌶️ \$8.95

Golden, crispy shrimp served with house peanut sauce on a bed of broccoli, carrot, zucchini.

GOLDEN GROUPE \$8.95

Crispy, fillet of grouper topped with house ginger sauce or garlic & black pepper sauce on a bed of broccoli, carrot and zucchini.

SOFT SHELL CRAB \$9.95

Crispy soft shell crab with house garlic & black pepper sauce on a bed of broccoli, carrot and zucchini.

Please No Substitutions. There is a sharing charge of \$2.00.

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