

Appetizers

Chicken or Beef Satay– on skewers marinated in rich Thai spices and served with peanut sauce.

Crispy Soft-shell Crab – Lightly fried and served with ginger soy sauce.

Summer Rolls Veggie, – fresh lettuce, mint leaf, cilantro, bean sprouts, somen noodles, cucumber, & carrots wrapped in rice paper.

Shrimp Summer Rolls

Chicken Summer Rolls

Spring Rolls – cabbage, carrots, onion, and celery wrapped in Lumpia and Deep Fried.

Fried Chicken Wings – marinated in garlic, lemon grass, ginger, and served with sweet chili sauce.

Crispy Calamari –rings marinated in garlic, salt, & pepper. Light batter & fried .

Fried Tofu– served with ginger soy sauce.

Coconut Shrimp–shrimp dipped in coconut milk batter and lightly fried.

Salads

All Salads can be made Mild, Medium, or Spicy except Thai Salad

Thai Salad – lettuce, tomato, cucumber, carrots, sliced egg, and cilantro, topped with ground peanuts. Served with creamy home made dressing.

Green Papaya Salad– freshly picked papaya shredded and mixed with garlic, lemon juice, diced tomato, and peanuts.

Beef Salad – thinly sliced beef mixed with mint leaf, cilantro, cucumber, tomatoes, lemon juice, onion, and rice powder.

Chicken Salad – sliced chicken breast mixed with mint leaf, cilantro, cucumber, tomato, lemon juice, onion, and ground peanuts.

Shrimp or Calamari Salad – glass noodles mixed with mint leaf, cilantro, cucumber, tomato, lemon juice, onion and ground peanuts.

Noodle Salad – glass noodles mixed with mint leaf, cilantro, cucumber, tomato, lemon juice, onion, and ground peanuts. Your choice of Chicken, Beef, or Tofu.

Soups (*All soups have spice*)

Tom Yum Goong – hot & sour flavored soup cooked with shrimp, lemon grass, ginger, mushrooms, celery, kaffir leaves, and onions.

Tom Yum Gai– hot & sour soup with Chicken or Tofu

Tom Kha Gai – Chicken or Tofu cooked in rich coconut milk, kaffir leaves, lemon grass, onion, and bamboo shoots.

Noodle Soup – rice noodles cooked with beef or chicken. Served with fresh basil, mint leaf, bean sprouts, and lemon.

Curries (*All Curries have spice*)

Add Chicken, Beef, Pork, or Tofu for the same price or Add Shrimp, Mahi, or Mussel for \$3.00 more•

Served with Your Choice of Jasmine or Sticky Rice

Green Curry – eggplant, zucchini, onion, and basil cooked in coconut milk. *

Yellow Curry – potatoes, carrots, bamboo shoots, onion, and basil cooked in coconut milk. *

Red Curry – bell peppers, onion, mushrooms, and basil cooked in coconut milk. *

Dried Curry – bell peppers & onion cooked in thick creamy coconut milk. *

Topped with ground peanuts and kaffir leaves.

Masaman Curry – potatoes, carrots, celery & onion cooked in rich creamy coconut milk. *

Noodles Dishes

Add Chicken, Beef, Pork, or Tofu for the same price or •Add Shrimp, Mahi, or Mussel for \$3.00 more•

Me Krob – stir fry vegetables over crispy egg noodles.*

Pad Lao– tasty egg noodles cooked with bean sprouts, onions, eggs, & diced cabbage. *

Pad Thai – rice noodles stir fried with green onion, peanuts, eggs, and bean sprouts. *

Rad Na – rice noodles cooked with broccoli, onion, and mushrooms. *

Pad Saiu– rice noodles cooked with eggs, bean sprouts, and soy flavored sauce. Topped with green onions, ground peanuts, sprouts, and lemon. *

Ka Num Jean – somen noodles cooked in coconut milk and ground pork. Topped with fresh mint, ground peanuts, and sprouts.

Me Ga Te – rice noodles stir fried in coconut milk and ground pork. Topped with mint, sprouts, peanuts, and lemon.

Stir Fry Dishes

Add Chicken, Beef, Pork, or Tofu for the same price •

Add Shrimp, Mahi, or Mussel for \$3.00•

Dishes can be made Mild, Medium, or Spicy with your choice of Jasmine or Sticky Rice

Pad Na Man Hoy – broccoli, onion, carrots, and ginger stir fried in oyster sauce. *

Stir Fry Vegetables– carrots, broccoli, onion, mushrooms, and bamboo shoots stir fried. *

Baby Pak Choy – bean sprouts, onion, carrots, garlic stir fried with Baby Pak Choy. *

Fried Rice– Jasmine rice cooked with diced onion, carrots, celery and topped with green onions. *

Pineapple Fried Rice – Jasmine rice cooked with mix veggies and pineapple. *

Spicy Chicken– stir fried onion, chili, ginger, kaffir leaves, bamboo shoots, bell peppers, and basil.

Sweet & Sour Pork – bell peppers, onion, tomatoes, and pineapple cooked with pork.

Pad Tofu – Tofu stir fried with bean sprouts, broccoli, onion, and carrots.

Cashew Chicken – cashews stir fried with bell peppers, onion, and chicken.

Pad Talay (seafood stir fry dishes)

Dishes can be made Mild, Medium, or Spicy with your choice of Jasmine or Sticky Rice

Shrimp Mushroom – shrimp stir fried with onion, broccoli, and mushrooms.

Shrimp Bamboo – shrimp stir fried with onion, bamboo, shoots, and tomatoes.

Shrimp Zucchini– shrimp stir fried with onion, garlic, zucchini, and oyster sauce.

Sweet Sour Shrimp – bell peppers, onion, tomatoes, and pineapple cooked in sweet sour sauce.

Pad Shrimp or Calamari – zucchini, bell peppers, onion, and bean sprouts stir fried.

Spicy Calamari – Calamari stir fried with chili, bell peppers, bamboo shoots, basil, and onion.

Shrimp Woon Sen – glass noodles stir fried with onion, tomatoes, and eggs. Topped with green onion and fried garlic. This dish does not include rice.

Combination Dishes

1. Papaya Salad, Summer Rolls, Chicken or Beef Satay, and Jasmine or Sticky Rice.
2. Pad Thai, Fried Chicken Wing, Spring Rolls, and Chicken Satay.
3. Thai Salad, Fried Chicken Wings, and Chicken Satay.

Charley's House Specials

Served with Jasmine or Sticky Rice

1. Deep Fried Snapper – Whole Snapper deep fried over bed of sweet and sour stir fried vegetables. Market Price
2. Mekong– shrimp, scallops, & lobster tail sautéed in sweet pepper sauce with bell peppers, onion, & mushrooms.
3. Mahi Mahi Special – Mahi Mahi sautéed and covered with buttered sweet chili sauce. Served over stir fried vegetables. Market Price
4. Prah Nam Pik – Deep Fried Opakapaka over stir fried baby pak choy, onion, broccoli, carrots, garlic, salt, and pepper. Market Price
5. Garlic Shrimp– Shrimp sautéed in garlic and cooked in tasty curry coconut sauce. Served over fresh cucumbers and tomatoes.
6. Seafood Combination – mussels, scallops, and shrimp stir fried with mix vegetables.
7. Deep Fried Shrimp & Vegetables
8. Roast Chicken– with stir fried vegetables & with sweet chili sauce.
9. Thai Chicken Larb – diced chicken breast cooked with diced onion, mint, parsley, sprouts, and lemon juice.
10. Sizzling Teriyaki Beef–sautéed with onion and mushrooms topped with teriyaki sauce served on Hot platter
11. Grilled Pork Chops with Sautéed onion

Beverages

Coke, Diet Coke, Sprite, Mountain Dew, Root beer

Thai Ice Tea

Thai Ice Coffee

Lemon Grass Ice Tea

Unsweetened Ice Tea

Hot Jasmine or Green Tea

Pineapple Juice or Fruit Punch



Desserts

Mango Sticky Rice

Tapioca Pudding

Deep Fried Banana with Ice Cream

Ice Cream Flavors:

Toasted Coconut

Caramel Ginger

Lychee

Strawberry

