

Lots of Eats
Thai Kitchen Menu

Soups

Served with your choice of:

Chicken or tofu 6, shrimp 7

1. Tom Yum *(Gluten-Free)

Chicken broth with a touch of chilies and lime, oyster mushrooms and tomatoes, garnished with cilantro

2. Tom Kha(Gluten-Free)

Coconut-galangal broth, oyster mushrooms and tomatoes, garnished with cilantro

3. Vegetarian Soup(Vegetarian)

\$6

Healthy and spring flavor vegetarian soup with watercress, bok choy, soft tofu garnished with seaweed and scallions

Jaan Pak (Salad)

1. Lots of Eats Salad (Vegetarian)

\$8

Spring mix, avocado, grapefruit, pea shoots, edamame, and balsamic lime dressing

2. Crispy Watercress Salad*

\$8

Battered watercress with chili coconut dressing and garnished with cilantro, cashew nuts, fresh and crispy shallots

Kin Len (Appetizer& Snacks)

1. Kanom Krok (5pc) (Vegetarian)

\$8

Sweet coconut rice cakes with scallions and buttercup squash

2. Khao Jee(Vegetarian)

\$5

Thai grilled sticky rice with egg

3. Fresh Spring Roll (2pc) (Vegetarian)

\$7

Steamed rice paper wrapped with iceberg lettuce, red cabbage, carrots, cucumber and cilantro, served with sweet chili sauce and chopped peanuts

- 4. Fried Vegetarian Roll (Vegetarian) \$7**
Crispy rolls filled with cabbage, carrots, celery, glass noodles, served with plum sauce
- 5. Edamame(Vegetarian), (Gluten-Free) \$7**
Steamed soybeans with sea salt
- 6. Crispy Tofu (Vegetarian), (Gluten-Free) \$7**
Battered firm tofu topped with peanut and cucumber dressing garnished with crispy shallots and cilantro
- 7. Crispy Chive Cakes (Vegetarian) \$7**
Fried chive cakes, served with sweet soy sauce
- 8. Maine Crab Rangoon (5pc) \$8**
Crispy wonton sheet filled with Maine crab meat, cream cheese, carrots, and scallion, served with plum sauce
- 9. Gyoza (6 pc) \$8**
Pan-fried dumplings filled with minced pork, onions, and scallions garnished with crispy garlic, served with sweet soy sauce
- 10.Chicken Satay (4 pc) \$9**
Grilled Thai chicken skewers served with cucumber salad, toasted bread, and peanut sauce
- 11.Fried Calamari \$10**
Garnished with cilantro and lime slice, served with sweet chili sauce
- 12.Steamed Butterfly (6 pc) \$7**
Steamed Thai style dumplings filled with sweet turnips, minced chicken, and chopped peanuts, garnished with crispy garlic
- 13.Thai BBQ Beef Skewers (3 pc) \$10**
Grilled beef skewers with garlic butter, Sriracha sauce and garnished with cilantro

Jaan Lek (Small Plates)

- 1. Larb Tod*** **\$ 10**
Thai fried spicy minced chicken, tossed in spicy lime dressing, roasted rice, shallots, scallions, and mints, served with romaine lettuce
- 2. Spicy Beef *** **\$ 10**
Sliced grilled beef with Sriracha-lime dressing, roasted rice, garnished with crispy shallots, mints, and scallions
- 3. Garlic Pork Ribs** **\$ 9**
Fried marinated pork ribs, glazed with sweet chili sauce, garnished with crispy garlic and cilantro
- 4. Thai-style Fried Mussels** **\$ 10**
Pan-fried mussels and egg with bean sprouts, scallions, and cilantro, served with sweet chili sauce

JaanDeaw (Noodle and Fried Rice Dishes)

Served with your choice of:

Chicken or Tofu \$13 Shrimp \$14 Duck \$15 Seafood \$16

- 1. Pad Thai Noodle(Gluten-Free)**
Stir-fried rice noodles with egg, bean sprouts, scallions and chopped peanuts
- 2. Spicy Pad Thai Noodle***
Spicy stir-fried rice noodles with egg, onions, bell peppers, scallions, basil leaves, and chopped peanuts
- 3. Drunken Noodle***
Stir-fried flat rice noodles with garlic, chili, egg, broccoli, bell peppers, onion, carrots, and basil leaves
- 4. Pad See Ew**
Stir-fried flat rice noodles with egg, bok choy, broccoli, and baby carrots in a sweet soy sauce
- 5. Thai Lomein**
Stir-fried lomein noodles and bok choy, broccoli, snap peas, bell pepper and scallions in lomein sauce
- 6. Thai Fried Rice**
Stir-fried jasmine rice with egg, onions, tomatoes, edamame and scallions

7. Pineapple Fried Rice **\$14**
Stir-fried jasmine rice with shrimp, chicken, curry powder, egg, onions, pineapple, raisins, scallions and cashew nuts

8. Chicken Noodle Soup **\$12**
Stewed chicken thigh soup with shitake mushroom, thin rice noodles, bean sprouts, bok choy garnished with Chinese celery and garlic oil

Jaan Kang(Curry Dishes)

Substitution: Chicken or Tofu \$ 14 Shrimp \$18 Sirloin Steak \$18

(Your curry dishes served with Jasmine rice)

- 1. Green Curry Bronzini Fillet*** **\$ 24**
Pan-seared Mediterranean Sea bass in green curry, coconut milk, buttercup squash, edamame, eggplant, baby carrots, and basil leaves
- 2. Avocado Curry *** **\$ 16**
Red curry, chicken, shrimp, broccoli, bell peppers, and eggplant
- 3. Mango Curry**** **\$ 18**
Yellow curry, scallop, shrimp, snap peas, onions and cherry tomato
- 4. Massaman Curry Beef *** **(No Substitution)** **\$ 15**
Braised beef cubes in Massaman curry paste, coconut milk, potatoes, onions, baby carrots, and peanuts

Lots of Eats Signature

- 1. Fried Bronzini Fillet** **\$24**
Pan-seared Mediterranean Sea Bass topped with crispy garlic sauce, on a bed of sautéed bok choy and broccolini, served with jasmine rice
- 2. Grilled Seafood*** **\$23**
Grilled shrimp, scallop, squid and mussels, with side of sautéed vegetable, served with Thai seafood magic sauce and jasmine rice
- 3. Seafood Pad Pong Karee** **\$23**
Shrimp, scallop, squid and mussels stir-fried with curry powder, egg, Chinese celery, onions, bell pepper and scallions served with jasmine rice

- 4. Honey Crispy Duck** **\$23**
Pan-seared half duck with honey sauce, served with broccolini, buttercup squash, snap peas and carrot, served with jasmine rice
- 5. Spicy Crispy Duck*** **\$23**
Pan-seared half duck and smothered with roasted sweet chili sauce sautéed with broccolini, onions, bell peppers, oyster mushrooms, and basil leaves, served with jasmine rice
- 6. Crying Tiger** **\$20**
Grilled marinated sirloin steak, served with sticky rice, chili tamarind sauce, and romaine lettuce
- 7. Hot and Grilled Steak*** **\$20**
Grilled sirloin steak, smothered with brown sauce, sautéed garlic, chili, green beans, onion, bell peppers, baby carrots and basil leaves
- 8. Ginger Caramelized Shrimp*** **\$18**
Battered shrimp sautéed in Prik Pao sauce, palm sugar, ginger, scallions with steamed broccoli and bok choy, served with jasmine rice
- 9. Grilled Salmon Teriyaki (Grilled Chicken \$14)** **\$16**
Brushed off with teriyaki sauce, Serve with grilled baby carrots, buttercup squash, snap peas and broccolini
- 10. Pad Pork Belly** **\$14**
Stir-fried crispy pork belly with bok choy, snap peas, and baby carrots in garlic and black soy bean sauce, served with jasmine rice
- 11. Khao Kha Moo** **\$15**
Slow-braised pork, hard-boiled egg, and bok choy in five spice sauce served over jasmine rice
- 12. Chicken Cashew Nut*(Crispy or Grilled chicken)** **\$14**
Cashew nut, onions, bell pepper, pineapple, scallion sautéed in Prik Pao sauce, served jasmine rice
- 13. Thai Chicken Basil*** **\$14**
Thai-style stir-fried ground chicken with green beans, onions, bell peppers, garlic, basil leaves, served with jasmine rice and fried egg
- 14. Mango Crispy Chicken** **\$15**
Battered chicken sautéed with mango, snap peas, onions, and sweet chili sauce
- 15. Thai General Gao Chicken** **\$14**
Battered chicken with ginger sweet chili sauce and a side of steam broccoli and baby carrots

JAAN JAY (vegetarian Plate)

Lunch \$ 10 (Monday – Friday 11.30 A.M.-2.30 P.M.) Dinner \$ 13

- 1. Jay Gra Prao Grob***(Tofu or Soy Vegetarian Nugget)*
Crispy basil with battered tofu or soy vegetarian nugget in sweet Thai chili sauce, served on a bed of assorted steam vegetables
- 2. Jay Pad Thai***(Tofu or Soy Vegetarian Nugget)*
Classic wok-fried rice noodles with bean sprouts, peanuts, and scallion
- 3. Jay Fried Rice***(Tofu or Soy Vegetarian Nugget)*
Fried rice with pineapple, bok choy, onions, tomatoes and edamame
- 4. Jay Pad Pak***(Tofu or Soy Vegetarian Nugget)*
Wok-fried crispy chunk of tofu or Soy vegetarian nugget with bok choy, snap peas and baby carrots in garlic Jay house sauce, served with jasmine rice
- 5. Jay Eggplant Pad Cha***(Tofu or Soy Vegetarian Nugget)*
Stir-fried crispy chunk of tofu or Soy vegetarian nugget with eggplant, bell peppers, peppercorn, krachai (Thai herbs) and lime leave in Jay chili sauce, served with jasmine rice
- 6. Larb Hed Yang**
Grilled oyster mushroom with shallots, mint, scallion, roasted rice with lime and chili, served with romaine lettuce and sticky rice
- 7. Jay Gang Kiew Whan***(Tofu or Soy Vegetarian Nugget)*
Traditional green coconut curry with tofu or soy vegetarian nugget, bell peppers, eggplant and basil leaves, served with jasmine rice
- 8. Jay Drunken Noodle** *(Tofu or Soy Vegetarian Nugget)*
Spicy wok-fried wide rice noodles with tofu or soy vegetarian nugget, bok choy, bell peppers, fresh chili and basil leaves
- 9. Jay Pad See Ew***(Tofu or Soy Vegetarian Nugget)*
Mild wok-fried wide rice noodles with tofu or soy vegetarian nugget bok choy, broccoli, and carrots

Side orders

Egg fried rice \$6

Rice \$2.5

Sticky rice \$3

Khao Jee (Thai grilled sticky rice with egg) \$5

(Please indicate the degree of spiciness desired)

Mild	*
Medium	**
Hot	***
Very hot	****

Thai Desert (\$7)

Sweet mango with sticky rice

Khao Tom Mad : Sticky rice, coconut milk, black bean and bananas

Coconut Ice Cream

Mango Sherbet

Pineapple Sherbet

Lunch Special Menu (Monday-Friday 11.30A.M- 2.30 P.M.)

Noodle and Fried Rice :Served with your choice of :

Chicken or Tofu \$10 Shrimp \$11 Seafood \$12

1. Pad Thai Noodle(Gluten-Free)

Stir-fried rice noodles with egg, bean sprouts, scallions and chopped peanuts

2. Spicy Pad Thai Noodle*

Spicy stir-fried rice noodles with egg, onions, bell peppers, scallions, basil leaves, and chopped peanuts

3.Drunken Noodle*

Stir-fried flat rice noodles with garlic, chili, egg, broccoli, bell peppers, onions, carrots, and basil leaves

4. Pad See Ew

Stir-fried flat rice noodles with egg, bok choy, broccoli, and carrots in a sweet soy sauce

5. Thai Fried Rice

Stir-fried jasmine rice with egg, onions, tomatoes, edamame and scallions

6.Thai Lomein

Stir-fried lomein noodles and bok choy, broccoli, snap peas, bell pepper and scallions in lomein sauce

7. Pineapple Fried rice

\$11

Stir-fried jasmine rice with shrimp, chicken, curry powder, egg, onions, pineapple, raisins, scallions and cashew nuts

8. Chicken Noodle Soup

\$12

Stewed chicken thigh soup with shitake mushroom, thin rice noodles, bean sprouts, bok choy garnished with Chinese celery and garlic oil

9. Avocado curry (Chicken or Tofu \$12)

\$ 13

Red curry, chicken, shrimp, broccoli, bell peppers and eggplant

10. Mango Curry (Chicken or Tofu \$12)

\$ 14

Yellow curry, scallop, shrimp, snap peas, onions and cherry tomato

11.Massaman Curry Beef * (No Substitution)

\$ 12

Braised beef cubes in Massaman curry paste, coconut milk, potatoes, onions, baby carrots, and peanuts

12. Pad Pork Belly **\$12**

Stir-fried crispy pork belly with bok choy, snap peas, and baby carrots in garlic and black soy bean sauce, served with jasmine rice

13. Chicken Cashew Nut*(Crispy or Grilled chicken) **\$11**

Cashew nut, onions, bell pepper, pineapple, scallion sautéed in Prik Pao sauce, served jasmine rice

14. Thai Chicken Basil* **\$12**

Thai-style stir-fried ground chicken with green beans, onions, bell peppers, garlic, basil leaves, served with jasmine and fried egg

15. Mango Crispy Chicken **\$12**

Battered chicken sautéed with mango, snap peas, onions and sweet chili sauce

16.Thai general Gao Chicken **\$11**

Battered chicken with ginger sweet chili sauce and a side of steam broccoli and baby carrots

17.Grilled Chicken Teriyaki **\$11**

Brushed off with teriyaki sauce, Serve with grilled baby carrots, buttercup squash, snap peas and broccolini

18. Ginger Caramelized Shrimp* **\$14**

Battered shrimp sautéed in Prik Pao sauce, palm sugar, ginger, scallions with steamed broccoli and bok choy, served with jasmine rice

19. Seafood Pad Pong Karee **\$ 16**

Shrimp, scallop, squid and mussels stir-fried with curry powder, egg, Chinese celery, onions, bell pepper and scallions served with jasmine rice