



# *Thai On Main*

**Dine-In Menu**  
*(Revision 6/1/09)*

*117 Main Street, Seal Beach, CA 90740*  
*562-598-7030*

## APPETIZERS

<b>1- FRESH SPRING ROLLS</b>	6.95
Tiger shrimp, fresh spring mix, bean sprout, carrot, cucumber and vermicelli wrapped in rice paper, served with crushed peanut sweet & sour sauce	
<b>2- MEE KROB</b>	6.95
Crispy fried thin noodles in a sweet Thai sauce mixed with tofu, chicken, and green onions.	
<b>3- THAI BEEF JERKY</b>	6.95
Deep-fried marinated strips of beef, served with a tangy lime sauce.	
<b>4- CRISPY SHRIMP WONTONS</b>	6.95
Deep-fried crispy wontons stuffed with shrimp & mozzarella cheese, served with a sweet plum sauce	
<b>5- BLANKET SHRIMP</b>	6.95
Deep-fried lightly floured bacon wrapped Shrimp to a golden brown, served with a sweet & sour sauce.	
<b>6- THAI LETTUCE WRAPS</b>	6.95
Wok-seared minced chicken with Thai spices, served with been sprout, carrot, wonton strips, cool lettuce leaves and a sweet & sour sauce.	
<b>7- CRISPY EGG ROLLS</b>	5.95
Vietnamese style crispy rolls filled with ground pork, mushroom, glass noodles, carrot and onion, served with crushed peanut sweet & sour sauce.	
<b>8- SALT &amp; PEPPER FRIED CALAMARI</b>	6.95
Calamari curls with salt & pepper, scallions and flambéed with Chinese rice wine.	
<b>9- SATAY CHICKEN OR BEEF</b>	7.95
Traditional charbroiled chicken or beef on skewers, served with a peanut sauce and cool cucumber dip.	
<b>10- THAI ON MAIN ANGEL WINGS</b>	7.95
Golden-fried chicken wings stuffed with ground chicken, black mushroom, onion, carrot & glass noodles.	
<b>11- TOD MUN PLA- SPICY THAI FISHCAKES*</b>	7.95
Savory Deep-fried fishcakes with Thai herbs & spices, served with a cool cucumber dip.	
<b>12- FRIED TOFU</b>	6.95
Deep fried tofu cubes with sweet & sour dipping sauce.	
<b>13- FRIED CHICKEN WONTONS</b>	6.95
Deep-fried wontons filled with minced chicken and seasoning	

## SOUPS

	Bowl / Pot
<b>14- TOM YUM GOONG*</b>	6.50 / 13.00
Spicy sour soup with lemongrass, Kaffir lime leaves, mushrooms and shrimp.	
<b>15- TOM YUM GAI*</b>	6.00 / 11.50
Spicy sour soup with lemongrass, Kaffir lime leaves, mushrooms and chicken.	
<b>16- TOM YUM TALAY*</b>	7.50 / 15.50
Spicy seafood soup with shrimp, squid, scallops, mussels, and fish.	
<b>17- TOM KA GAI*</b>	6.00 / 11.50
Chicken, bamboo shoots, and mushrooms in a lime coconut milk soup.	
<b>18- VEGETABLES &amp; TOFU SOUP</b>	5.75 / 11.00
Tofu soup with assorted vegetables and glass noodles, Napa cabbage, Shiitake mushrooms and spring onions.	
<b>19- GLASS NOODLES SOUP</b>	5.75 / 11.00
Silver noodles, scallions, mushrooms and minced chicken.	

## SALADS

<b>20- SUKHO THAI SALAD</b>	8.95
Mixed greens, shrimp, chicken breast, tofu, and boiled egg with peanut dressing.	
<b>21- SOM TUM- PAPAYA SALAD*</b>	7.95
Shredded strands of green papaya mixed with tomatoes, peanuts, and carrots, in a lime-spice dressing.	
<b>22- YUM NUEA- SPICY BEEF SALAD*</b>	9.95
Grilled sirloin thinly sliced over bed of greens, lemongrass, tomato and red onions with special spicy dressing.	
<b>23- PLA-GOONG- SPICY SHRIMP SALAD*</b>	9.95
Grilled Tiger shrimp over bed of greens, lemongrass, tomato and red onions with special spicy dressing.	
<b>24-LARB- MINCED CHICKEN OR BEEF SALAD*</b>	9.95
Your choice of minced beef, chicken or pork, served with aromatic greens in a lime-spice dressing.	
<b>25- YUM YAI- GLASS NOODLES SALAD*</b>	10.95
Glass noodles with shrimp and lettuce served with lime-chili dressing.	
<b>26- YUM PLA MUK-SPICY SQUID SALAD*</b>	10.95
Squid over greens served with lime-chili dressing.	

\*SPICY (Non-spicy upon request)

## CURRY LOVERS

(Choice of beef, chicken, pork or tofu. Shrimp add \$2.00)

All entrees served with choice of steamed white rice or brown rice.

<b>28- KANG KIEW WAN- GREEN CURRY*</b>	8.95
Green coconut milk curry, with bamboo shoots, Japanese eggplant, bell, and basil.	
<b>29- KANG KAREE- YELLOW CURRY*</b>	8.95
Karee yellow curry with coconut milk, potatoes, and carrots	
<b>30- KANG DAENG- RED CURRY*</b>	8.95
Red curry, with coconut milk, bamboo shoots, zucchini, bell, and basil.	
<b>31- PANANG CURRY*</b>	8.95
Brown coconut milk curry with zucchini, bell, and basil.	
<b>32- CURRY TRIO*</b>	12.95
Assortment of Curries; chicken yellow curry, tofu red curry, and beef green curry.	

## MAIN ENTREES

(Choice of beef, chicken, pork or tofu. Shrimp add \$2.00.)

<b>32- KA PRAO*</b>	8.95
Choice of meat stir-fried with spicy chili basil, mushrooms, onion, red and green bell peppers.	
<b>33- SPICY CASHEW*</b>	8.95
Choice of meat stir-fried with zucchini, onion, and cashews in a light soy sauce.	
<b>34- PAD PRIG KING *</b>	8.95
Choice of meat sautéed with green beans, bell pepper, and onion in a chili-ginger sauce.	
<b>35- SWEET &amp; SOUR</b>	8.95
Choice of meat sautéed with onions, red and green bell in a tangy sweet/sour sauce.	
<b>36- GINGER</b>	8.95
Choice of meat stir-fried with sliced fresh ginger, green onion and black mushrooms.	
<b>37- GARLIC-PEPPER</b>	8.95
Choice of meat stir-fried with garlic, black pepper and white wine over a bed of lettuce.	
<b>38- GAI YAANG- THAI BBQ CHICKEN</b>	11.95
Our own charbroiled marinated chicken served with a sweet & sour plum sauce.	
<b>39- CRYING TIGER BBQ BEEF*</b>	12.95
Grilled seasoned sirloin steak served with chili-lime sauce.	
<b>40- NUA SAWAN</b>	12.95
Wok seared soy-honey marinated beef medallions on a bed of romaine. Served with special sweet pepper vinaigrette.	
<b>41- KANG KIEW WAN RIB EYE*</b>	16.95
Charbroiled rib eye steak topped with Japanese eggplant, onion and green curry sauce.	

## SEAFOOD

<b>42- CHAO PRAYA JUMBO PRAWNS</b>	14.95
Jumbo prawns simmered in a garlic-soy served over bed of glass noodles.	
<b>43- GARLIC-PEPPER SCALLOPS OR GREEN MUSSELS</b>	14.95
Garlic, black pepper and white wine over a bed of lettuce.	
<b>44- SWEET &amp; SOUR</b>	14.95
Zucchini, onion, and red and green bell peppers, sautéed in our own sweet and sour sauce. Choice of Scallops or green-lip mussels.	
<b>45- SPICY CLAMS *</b>	14.95
Manila Clams stir fried with sweet basil and onion in a black bean sauce.	
<b>46- CATFISH WITH SWEET CHILI SAUCE*</b>	14.95
Deep fried catfish filets covered with sweet chili sauce, basil and onion.	
<b>47- PHUKET SEAFOOD SPECIAL *</b>	16.95
Shrimp, scallops, and green-lip Mussels sautéed with garlic, bell peppers, onion, scallions with chili paste.	
<b>48- TRIPLE TASTE ROCK COD*</b>	12.95
Lightly battered rock cod in a spicy 3 flavors sauce.	
<b>49- ANDAMAN LEMONGRASS SEA BASS (SEASONAL)</b>	18.95
Steamed Chilean Sea Bass in a lemongrass butter sauce.	
<b>50- SEA BASS WITH SOY BEAN SAUCE (SEASONAL)</b>	18.95
Steamed Chilean Sea Bass with minced ginger, Shiitake mushrooms and scallions in a light soy sauce.	
<b>51- STRIPED BASS WITH GARLIC-LIME SAUCE (SEASONAL)</b>	21.95
Deep fried whole bass topped with a chili lime garlic sauce	

\*SPICY (Non-spicy upon request)

## HOUSE NOODLES

(Choice of beef, chicken, pork or tofu. Shrimp add 2.00.)

<b>52- PAD THAI*</b>	8.95
Thin rice noodles stir-fried in a sweet sauce, with tofu and spring onions.	
<b>53- PAD SEE EW</b>	8.95
Stir fried rice noodles with Chinese broccoli in a light sweet soy sauce.	
<b>54- LAD NAH</b>	8.95
Stir fried rice noodles with Chinese broccoli in a brown gravy sauce.	
<b>55- PAD WOON SEN</b>	8.95
Wok seared glass noodles with egg and spring onions.	
<b>56- PAD KEE MOW- DRUNKEN NOODLES *</b>	8.95
Flat noodles with chili, onion, bell pepper, scallions, and sweet basil.	
<b>57- PAD PHUKET PASTA*</b>	12.95
Italian pasta with assortment of seafood in a homemade chili sauce	

## RICE DISHES

<b>58- THAI FRIED RICE</b>	8.95
Authentic Thai style with onion, tomato, choice of beef, chicken, pork or tofu. (Shrimp add 2.00.)	
<b>59- PINEAPPLE FRIED RICE</b>	8.95
Stir-fried with chicken, Thai sausage, cashews, and pineapple.	
<b>60- GREEN CURRY FRIED RICE*</b>	8.95
Fried rice with Green Curry. Choice of beef, chicken, pork, or tofu. Shrimp add \$2.00.	
<b>61- TALAY FRIED RICE</b>	12.95
Seafood fried rice with shrimp, mussels, calamari, and scallops.	
<b>62- COMBINATION FRIED RICE</b>	9.95
Fried rice with combination of beef, chicken, Chinese sausage, and shrimp.	
<b>63- VEGETARIAN FRIED RICE</b>	7.95
Fried rice with carrots, snow peas, onion, tomato, and tofu.	
<b>64- SPICY FRIED RICE*</b>	8.95
Wok fried with basil leaves, bell pepper, fresh garlic, and chili.	
<b>STEAMED JASMINE RICE/BROWN RICE</b>	1.50

## VEGETABLES

<b>65- CHINESE BROCCOLI STIR FRY</b>	7.95
Stir fried Gai-lan in sweet Hoisin-soy sauce.	
<b>66- KA PRAO VEGETABLES*</b>	7.95
Assorted vegetables in a spicy basil stir-fry.	
<b>67- VEGETABLES CURRY*</b>	7.95
Choice of red, yellow, or green Curry with assorted vegetables.	
<b>68- SWEET &amp; SOUR VEGETABLES</b>	7.95
Assorted vegetables in sweet & sour sauce.	
<b>69- ASPARAGUS IN GARLIC SOY SAUCE</b>	9.95
Crisp asparagus stems stir-fried in a light garlic soy sauce.	
<b>70 - JAPANESE EGGPLANT AND BASIL</b>	7.95
Stir fried Japanese Eggplant in a light sauce with basil leaves.	
<b>71- VEGETABLES CHOW MEIN</b>	
Chow Mien noodles stir fried with cabbage, carrots, and bean sprouts in a light soy sauce. *SPICY (Non-spicy upon request)	

## DESSERTS

<b>COCONUT CRUST DEEP-FRIED BANANAS</b>	6.95
Flambéed with Jamaican Rum	8.95
<b>KAO-NIEW-MOON</b>	
Sticky rice with Custard or Shredded Coconut.	5.95
Fresh Mango	6.95
Combination	8.95
<b>CHOCOLATE LAVA CAKE</b>	6.95
Flourless chocolate cake with Vanilla Ice Cream	
<b>FRESH FRUIT SORBETS</b>	4.95
Raspberry, Mango, Coconut and Lime	

## BEVERAGES

CHA YEN- THAI ICED TEA	3.25
KA FEAH YEN- THAI ICED COFFEE	3.25
FRESHLY BREWED TROPICAL ICE-TEA	2.50
WAIVERA MINERAL WATERS- NEW ZEALAND- Still/Sparkling	3.75
HOT TEA (JASMINE OR GREEN)	2.50
HOT COFFEE	
FOUNTAIN SODAS	
Pepsi, Diet Pepsi, Orange Crush, Sierra Mist	2.50

## BEERS

### DRAFT

STELLA ARTOIS, BLONDE, BELGIUM	4.95
RED HOOK PALE ALE, USA	
KIRIN ICHIBAN, JAPAN	
WIDMER HEFE WEIZEN, USA	
BUD LIGHT, USA	3.75

### BOTTLES

SINGHA, THAILAND	4.95
CHANG, THAILAND	
TIGER, SINGAPORE	
FISHER AMBER, FRANCE	
HINANO, TAHITI , FRENCH POLYNESIA	

## WINE SELECTION

### SPARKLING

	Glass/ Bottle
ROEDERER ESTATE BRUT, NV, Anderson Valley, California	10/40
DEUTZ CLASSIC BRUT, NV, France	75/.75L
40/.375 L	

### WHITES

	Glass/ Bottle
BRANDER, Sauvignon Blanc 2008, Santa Ynez Valley	5/22
SHANNON RIDGE, Sauvignon Blanc 2007, Lake County	6/25
PACIFIC RIM, Chenin Blanc 2007, Columbia Valley	4.5/19
BRIDLEWOOD, Chardonnay 2007, Monterey County	5/22
FESS PARKER, Chardonnay 2006, Santa Barbara	6/25
SONOMA-CUTRER, RUSSIAN RIVER RANCHES, Chardonnay 2007, Sonoma	32
DELAS CÔTES DU RHONE ST. ESPRIT, Viogner2006, France	6/25
SCHLUMBERGER PINOT GRIS, PRINCE ABBES 2006, France	35
GLINTZBERG, Gewurztraminer 2007, France	37
RIESLING "LES ELEMENTS", 2007, France	8.5/37

### ROSÉ

	Glass/ Bottle
DELAS, Tavel 2006, France	35
CHATEAU LA CANORGUE, CÔTES DU LUBERON 2006, France	7/30

### REDS

	Glass/ Bottle
HAHN ESTATES, Merlot 2006, Monterey	5/22
PETITE PETIT by Michael David, Petite Syrah/Verdot 2006, Lodi	6.5/28
MACMURRAY RANCH, Pinot Noir 2007, Sonoma Coast, California	8/32
SILVER PALM, Cabernet Sauvignon 2005, North Coast	6/25
LOUIS M. MARTINI 2005, Cabernet Sauvignon, Napa, California	8/32
MONTHELIE, CÔTE DE BEAUNE, Bourgogne, France	45
CHATEAU MONT PERAT, Bordeaux-Entre-Deux-Mers, France	

## LUNCH SPECIALS 11:00 am to 2:30 pm Monday to Friday

Served with our daily soup or salad, steamed white rice or brown rice.

### ENTREES

Choice of meat; beef, chicken, pork, tofu or shrimp add \$2.00.

<b>KA PRAO*</b>	7.95
Choice of meat, stir-fried with spicy chili basil and assorted vegetables.	
<b>SPICY CASHEW*</b>	7.95
Choice of meat with assorted vegetables, stir fried with cashews in a tasty light soy.	
<b>PAD PRIG KING*</b>	7.95
Choice of meat sautéed with green beans, bell pepper, and onion in a chili-ginger sauce.	
<b>GAI YAANG- THAI BBQ CHICKEN</b>	8.95
Our own charbroiled marinated chicken served with a sweet & sour plum sauce.	
<b>SWEET &amp; SOUR</b>	7.95
Choice of meat sautéed with red and green bell pepper, and onion in a tangy sweet/sour sauce.	
<b>GINGER</b>	7.95
Choice of meat stir-fried with fresh sliced ginger, onion and black mushrooms.	
<b>GARLIC-PEPPER</b>	7.95
Choice of meat stir-fried with Garlic, black pepper and white wine over a bed of lettuce. Choice of beef, chicken, pork or tofu.	

### NOODLES

<b>PAD THAI*</b>	7.95
Thin rice noodles stir-fried in a sweet tamarind sauce, with tofu and assorted veggies.	
<b>PAD SEE EW</b>	7.95
Stir fried rice noodles with Chinese broccoli in a light sweet soy sauce.	
<b>PAD PHUKET- SPICY SEAFOOD PASTA*</b>	11.95
Pasta in a spicy sweet basil sauce with an assortment of seafood.	
<b>LAD NAH</b>	7.95
Stir fried rice noodles with Chinese broccoli in a brown gravy sauce.	
<b>PAD KEE MOW- DRUNKEN NOODLES*</b>	7.95
Flat noodles with chili, onions, bell, scallions, and basil.	

### CURRY DISHES

<b>KANG KIEW WAN- GREEN CURRY*</b>	7.95
Green coconut milk curry, with bamboo shoots, Japanese eggplant, bell, and basil.	
<b>KANG DAENG- RED CURRY*</b>	7.95
Red coconut milk curry, with bamboo shoots, zucchini, bell, and basil.	
<b>KANG KAREE- YELLOW CURRY*</b>	7.95
Karee yellow curry with coconut milk, potatoes, and carrots.	
<b>PANANG CURRY*</b>	7.95
Brown coconut milk curry with zucchini, bell, and basil.	

**\*SPICY (non-spicy upon request)**