

Appetizers

Thai Egg Rolls 3.95
Deep-fried wonton skin filled with vegetables and cellophane noodles, served with sweet and sour sauce.

Summer Rolls 4.95
Soft rice paper stuffed with rice noodles, carrots, cucumbers, lettuce, basil, and mint leaves with house sauce.

Thai Spring Rolls 4.95
Tofu, bean sprouts, cucumbers, carrot, wrapped in spring roll wrapper, served with a sweet tart plum sauce.

Fried Tofu 4.95
Deep-fried tofu served with sweet and sour sauce topped with ground peanuts.

Chive Dumpling 4.95
Pan-fried chive dumplings brushed with roasted garlic oil, served with sweet chili soy sauce.

Chicken Satay 5.95
Grilled spiced chicken on bamboo skewers served with cucumber salad and peanut sauce.

Potstickers 5.95
Thin pastry filled with ground chicken and vegetables pan-fried to perfection, served with sweet and sour soy sauce.

Tusk Wraps 5.95
Lettuce leaves served with a ground chicken mixture of cilantro, crispy noodles, and ground peanuts.

Shrimp Rolls 5.95
Deep-fried wonton wrapped shrimp rolls served with sweet and sour sauce.

Calamari 5.95
Calamari sautéed with fresh cilantro, garlic, chili, lemon juice, and olive oil.

Crab Rangoon 5.95
Imitation crab meat, cream cheese, and celery wrapped pastries deep-fried to a golden brown, served with sweet and sour sauce.

Tod Mun Pla (Fish Cakes) 5.95
Deep-fried ground fish blended with chili paste, served with ground peanuts in a sweet and sour cucumber salad.

Clay Pot Mussels 6.95
Half shell mussels steamed with galangal, basil leaves, lemon grass, kaffir lime leaves, and coconut milk.

Tempura 7.95
Deep fried shrimps and vegetables in tempura batter, served with sweet and sour sauce.

Coconut Shrimp 7.95
Fried butterflied shrimp encrusted with coconut flakes and served with sweet & sour sauce.

Soups

Chicken 3.95 Shrimp 4.95

Tom Yum 🍴
Thai hot and sour soup with mushroom, lemon grass, kaffir lime leaves, crushed chili, cilantro, and lime.

Tom Kar 🍴
Spicy soup in savory coconut milk broth with mushrooms, crushed chili, ginger, cilantro, and lime.

Dumpling Soup
Wonton skin filled with ground chicken in a clear broth.

Tofu Soup
Bean curd cakes, spinach, and peapods in clear broth.

Salads

Cucumber Salad 3.95
Fresh cucumber on a bed of lettuce and tomatoes with a homemade sweet dressing.

House Salad 6.95
Spring mix with tomatoes, cucumber, crispy tofu, and our homemade ginger dressing.

Larb Kai 🍴 6.95
Ground chicken with onions, mint, chili flakes, and lime dressing.

Yum Woon Sen 🍴 6.95
Boiled vermicelli noodles with a mixture of shrimp, sliced chicken breast, red onion, cilantro, and lime based dressing.

Yum Tofu 🍴 6.95
Fried tofu tossed with a special blend of greens and homemade dressing.

Nam Sod 🍴 6.95
Ground chicken tossed with red onions, ginger, roast peanuts, chili flakes, scallions, cilantro, and lime dressing.

Banana Blossom Salad 🍴 7.95
Steamed banana blossom in coconut milk mixed with chili paste, shredded chicken, shrimp, and fried onions.

Mango Seared Scallops 🍴 7.95
Marinated scallops on top of mango salsa.

Beef Salad 🍴 7.95
Grilled beef, onions, mint, chili flakes, and lime dressing.

Yum Seafood 🍴 8.95
Tossed shrimp, squid, scallops, imitation crabmeat, onion, lemongrass, kaffir lime leaves, mint leaves, and lime based dressing

Fried Rice

Chicken/Beef/Pork/Tofu 8.95 Shrimp add 2.00

Vegetable Fried Rice
Stir-fried with mixed vegetables, scallions, and eggs.

Thai Fried Rice
Stir-fried with onions, scallions, peas, carrots, and eggs.

Spicy Basil Fried Rice 🍴
Stir-fried with onions, basil leaves, and sweet peppers.

Pineapple Fried Rice
Stir-fried with pineapple, onions, eggs, and cashews.

Curry Fried Rice 🍴
Stir-fried with curry powder, bell peppers, eggs, and onions.

Crab Meat Fried Rice
Stir-fried with imitation crab meat, carrots, peas, egg, and onions.

Tom Yum Fried Rice 🍴
Stir-fried with mushrooms, onions, and kaffir lime leaves.

Curry

Served with Steamed Jasmine Rice
Beef/Chicken/Pork/Tofu 9.95 Shrimp add 2.00

Green Curry 🍴🍴
Your choice of meat cooked in a coconut green curry with peas, bamboo shoots, sweet peppers, basil leaves, and Thai herbs.

Red Curry 🍴
Your choice of meat cooked in a coconut red curry with eggplant, bamboo shoots, sweet peppers, basil leaves, and Thai herbs.

Yellow Curry 🍴
Your choice of meat cooked in a coconut yellow curry with potatoes, and onions.

Panang 🍴
Your choice of meat cooked in Panang curry sauce with, sweet peppers, carrots, kaffir lime leaves, and basil leaves.

Mussamon
A thick stew made with your choice of meat with Mussamon curry, potatoes, pineapple, coconut milk, and peanuts.

Duck Curry 🍴
Red curry made with duck meat, pineapple, and tomato.

🍴 Mild 🍴 Medium 🍴🍴 SPICY!
Most dishes can be made mild or spicy upon your request.

Entrees

Chicken/Beef/Pork/Tofu 9.95

Basil 🍴🍴
Stir-fried meat with fresh minced chili peppers, basil leaves, mushrooms, garlic, onions, and bell peppers.

Cashew 🍴
Stir-fried meat of your choice with roasted cashew nuts, baby corn, pineapple, onions, and bell peppers.

Ginger
Stir-fried meat of your choice with shredded ginger, shitake mushrooms, onions, scallions, and bell peppers.

Chicken Sup-Pa-Ros
Grilled marinated chicken breast in rice wine honey, ginger, and soy sauce, garnished with pineapple.

Thai Fire Dish 🍴🍴🍴
Stir-fried meat of your choice with bamboo shoots, onions, basil leaves, chili peppers, Thai herbs and bell peppers.

Five Star 🍴
Stir-fried meat in roasted chili sauce, baby corn, water chestnuts, carrots, cabbage, and peapods.

Lemon Grass Beef 🍴
Stir-fried slices of beef with lemon grass, bell peppers, onions, carrots, peapods, and garnished with chili flakes.

Garlic and Pepper
Sautéed meat with garlic, cilantro, black pepper sauce, and olive oil; served with assorted steamed vegetables.

Grilled Eggplant 🍴
Grilled Eggplant topped with stir-fried meat of your choice, chili peppers, onions, sweet peppers, and basil leaves.

Chicken Teriyaki
Grilled chicken teriyaki, served with steamed vegetables.

Broccoli Oyster Sauce
Stir-fried meat with garlic, oyster sauce, and broccoli.

Sesame Chicken
Lightly battered chicken stir-fried with sesame sauce and seeds, served with steamed vegetables.

Chicken Peanut Sauce
Stir-fried chicken topped with peanut sauce and served with steamed broccoli.

Sweet and Sour Chicken
Lightly battered chicken meat stir-fried with sweet and sour sauce, carrot, sweet peppers, pineapple, onions, and tomatoes.

*****Most dishes can be made vegetarian or vegan*****

Noodles

Chicken/Beef/Pork/Tofu 8.95 Shrimp add 2.00

Pad Thai

Stir-fried thin rice noodles, bean sprouts, scallions, tamarind sauce, topped with peanuts.

Drunken Noodles

Stir-fried wide rice noodles, carrots, bamboo shoots, tomatoes, basil, bell peppers, bean sprouts, and chili peppers.

Lard Nar

Pan-fried wide rice noodles topped with black bean sauce, house gravy, and broccoli.

Pad See Ewe

Stir-fried wide rice noodles with sweet soy sauce, broccoli, and eggs.

Pad Woon Sen

Stir-fried vermicelli noodles, mixed vegetables, eggs, mushrooms, and scallions.

Peanut Noodles

Stir-fried spaghetti noodles with carrots, onions, peapods, and peanut sauce.

Mama's Noodles

Stir-fried spaghetti noodles with bell peppers, onions, carrots, broccoli, and bean sprouts.

Basil Noodles

Stir-fried wide rice noodles with, bell peppers, bamboo shoots, onions, garlic, chili peppers, and topped with basil leaves.

Panang Noodles

Crispy thick rice noodles topped with panang curry sauce, bell peppers, carrots, kaffir lime leaves, sweet basil, and coconut milk.

Green Curry Noodles

Boiled thin rice noodles topped with curry sauce, peas, bell peppers, bamboo shoots, sweet basil, and coconut milk.

Rama Noodles

Steamed wide rice noodles with broccoli, carrots, and Thai peanut sauce.

Extras

Vegetables	1.00
Rice	1.50
Noodles	2.00
Meat	2.00
Shrimp	3.00

Seafood

Served with Steamed Jasmine Rice 12.95

Pad Pik Khing

Your choice of shrimp or tilapia stir-fried in traditional Thai curry, green beans, kaffir lime leaves, and red curry.

Cashew Shrimp

Stir-fried shrimp with roasted cashew nuts, baby corn, pineapple, onions, bell peppers, and basil leaves.

Sweet and Sour Shrimp

Lightly battered shrimp stir-fried with sweet and sour sauce, carrot, bell peppers, pineapple, onions, and tomatoes.

Koong Kra Tiem

Grilled marinated shrimp with crushed garlic, ground pepper, chopped lemongrass, and cilantro, served with steamed vegetables.

Seafood Combination

A combination of stir-fried shrimp, scallops, and squid in a house sauce with baby corn, ginger, basil leaves, cabbage, and carrots.

Samsahai

Stir-fried chicken, scallops, and shrimp with ginger, baby corn, pea pod, scallions, and shitake mushrooms.

Ginger Shrimp

Stir-fried shrimp with shredded ginger, shitake mushrooms, onions, scallions, and bell peppers.

Basil Shrimp

Stir-fried shrimp with fresh minced chili peppers, basil leaves, garlic, mushrooms, onions, and bell peppers.

Gaeng Khua Koong

Vermicelli noodles topped with sautéed shrimp in delicate red curry sauce containing coconut milk, scallions, bell peppers, and pineapple.

Pad Ped Catfish

Deep-fried catfish slices stir-fried with a spicy sauce, basil leaves, green beans, eggplant, and kaffir lime leaves.

Shrimp Casserole

Stir-fried vermicelli noodles with shrimp, onions, baby corn, shitake mushrooms, peapods, black bean sauce and house sauce.

Steamed Tilapia

Tilapia filet steamed with assorted vegetables, black bean sauce, lime juice, and topped with garlic.

We do not use MSG in any dishes.
Please inform us of any food allergies you may have (seafood, peanuts, eggs)

Tusk Specials

Served with Steamed Jasmine Rice

Pad Pik Khing Tofu

Traditional Thai curry stir-fry of tofu, green beans, kaffir lime leaves, and red curry. 9.95

Basil Eggplant

Stir-fried eggplant with garlic, pepper, basil, mushroom, tomato and onion. 9.95

Chicken Makhani

Chicken marinated in Indian spices in a tomato yogurt sauce served with naan or rice. 9.95

Scallops in Garlic Sauce

Stir-fried scallops in ginger, onion, carrot, and pea pods. 12.95

Ho-Mok Talay

Mixed seafood in a spicy curry coconut soufflé on a bed of cabbage and basil leaves. 12.95

Panang Salmon

Salmon filet with panang curry sauce, onions, bell peppers, and basil. 12.95

Shrimp in Coconut Curry

Shrimp in a fragrant coconut curry sauce with tomatoes and peas. 12.95

Teriyaki Salmon

Grilled salmon with a teriyaki glaze, served with assorted steamed vegetables. 12.95

Red Snapper Deluxe

Deep-fried red snapper fillet topped with an exotic Thai sauce. 14.95

Roast Duck

Honey marinated duck served with vegetable fried rice. 15.95

Basil Duck

Roast duck with spicy sauce and crispy basil leaves. 15.95

Desserts/Drinks

Thai Custard

Soft classic Thai custard made with taro, eggs, and coconut milk. 3.95

Pumpkin Custard

Thai custard made with coconut cream, palm sugar and kabocha pumpkin pieces. 3.95

Mango with Sticky Rice

Sweet sticky rice bathed in coconut milk & palm sugar served with sliced ripe mango. 4.95

Thai Iced Coffee/Tea

2.50



102 N. River St
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Hours

Mon-Thurs	11:00-9:00
Fri	11:00-10:00
Sat	12:00-10:00
Sun	4:00- 9:00

We Accept:



www.tuskthai.com