



SEA Modern Thai Cuisine

Organic and sustainable products used whenever possible

Call for Order (707) 766 6633

LUNCH MENU Tuesday - Friday 11:30am - 2:30pm

APPETIZERS

Panko crusted tofu 7
with roasted pine nuts, cucumber relish, asian pesto sauce

The little basket 7
crisp egg noodle, shallot, cilantro, tomato, carrot, cashew wrapped in lettuce

Golden spring roll 8
taro root, cabbage, glass noodle wrapped in romaine lettuce

Satay chicken 8
grilled chicken satay with peanut sauce and cucumber relish

Martini crispy prawns 9
with cucumber relish

Mummy chicken 8
chicken breast, bacon, cucumber relish, sriracha sauce

Portobello mushroom tempura 8
sesame seed, peanut sauce, cucumber relish

Calamari Fritters 10
with cucumber relish and mango chutney

Firecracker shrimp 10
with jalapeno, green onion, pine nuts and mango chutney

Thai bistro tempura 10
assorted vegetable and prawns, house plum sauce

Grilled ahi tuna 11
mint, carrot, cilantro, spicy asian soy glaze, sriracha sauce

Starter's Parade 16
golden spring rolls (2), crispy prawns (2), chicken satay (4), mummy chicken (2), little basket (2) with house dipping sauce

SOUP

Zen soup 5
with fresh tofu, mushroom, portobello, ginger, shallot, cilantro, seared garlic

Coconut spicy and sour soup 6
with chicken, white mushroom, cherry tomato, shallot

Shrimp lemongrass in lemongrass broth 8
shallot, tomato, zucchini, mushroom

Fisherman's wharf soup 15
mixed seafood, shallot, tomato, jalapeno, mushroom, zucchini, basil



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SALAD

- Martini cucumber salad** 5
shallot, tomato, pine nuts, roasted peanut vinaigrette
- Granny smith salad** 7
mints, tomato, roasted rice, shallot, spicy lemon-lime vinaigrette
- Organic green salad** 7
*with cherry tomato and mango vinaigrette
(with grilled chicken or grilled tofu add \$2
with grilled prawns add \$3)*
- Princess green papaya salad** 7
tomato, green bean, tamarind, palm sugar, romaine lettuce
- Grilled fish salad** 12
Dover sole fillet with romaine lettuce, mango vinaigrette
- Filet mignon salad** 12
lettuce, shallot, tomato, cilantro, mint, lemon-lime vinaigrette
- SEA's salad** 15
*mixed seafood, garlic, red wine sauce, organic green,
lemon-lime vinaigrette*

MEAT

- Choice of Chicken, Beef, Pork or Tofu.
For Prawns add \$3, Seafood add \$6.
(Served with jasmine rice and organic green salad,
roasted peanut vinaigrette)
- Golden cashew** 9
onion, carrot, bell pepper, pineapple, tomato, mushroom
- Holy basil** 9
onion, green bean, carrot, bell pepper, zucchini, mushroom, chili
- Royal sweet & sour** 9
onion, carrot, bell pepper, tomato, pineapple, mushroom
- Garlic delight** 9
in spicy asian soy glaze, onion, green onion, bell pepper, zucchini
- Angel eggplant** 9
japanese eggplant, onion, carrot, bell pepper, zucchini, mushroom
- Summer fire** 9
curry sauce, green bean, onion, bell pepper, zucchini, mushroom
- Red pumpkin curry chicken** 9
onion, carrot, bell pepper, zucchini, mushroom



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NOODLES

Choice of Chicken, Beef, Pork or Tofu.
For Prawns add \$3, Seafood add \$6.
(served with organic green salad, roasted peanut vinaigrette)

Black noodle	10
<i>wide rice noodle, egg, broccoli, tomato</i>	
Street fair noodle	10
<i>rice noodle, bacon strip, chili, egg, basil, vegetables, bean sprout</i>	
Peanut noodle	10
<i>rice noodle in peanut curry sauce, broccoli, carrot</i>	
Pad Thai noodle	10
<i>rice noodle, tofu, egg, ground peanut, bean sprout, green onion</i>	
Drunken man noodle	10
<i>wide rice noodle, egg, chili, basil, broccoli, bell pepper</i>	
Noodle Soup	10
<i>rice noodle, broccoli, carrot, bean sprout, basil</i>	
Filet mignon noodle soup	12
<i>rice noodle, broccoli, carrot, bean sprout, basil</i>	

SEAFOOD

(Served with jasmine rice and organic green salad,
roasted peanut vinaigrette)

Fish Market	14
<i>grilled Dover sole fillet with green curry reduction sauce, vegetables</i>	
Crispy Ahi Tuna	14
<i>with spicy sweet and sour sauce, grilled mixed vegetables</i>	
Curried grilled prawns	14
<i>in yellow curry reduction sauce, vegetables, cucumber relish</i>	
Grilled salmon curry	14
<i>with mixed vegetable in red curry reduction sauce</i>	
Spicy Calamari	14
<i>in red wine reduction sauce, basil, onion, mushroom, bell pepper</i>	
Panko Crusted Prawns	14
<i>with cashew nut, pineapple, tomato, onion, bell pepper, mushroom</i>	



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VEGETABLES

(served with jasmine rice and organic green salad, roasted peanut vinaigrette)

Spicy green bean 8
in red curry reduction sauce

Garlic broccoli 8
in red wine reduction soy sauce

Spicy Japanese eggplant 8
in basil black bean sauce

Spicy mixed mushroom 8
in garlic red wine reduction soy sauce

FRIED RICE

Spicy fried rice 10
with chicken, garlic, chili, onion, bell pepper, broccoli, tomato, basil

King Crab fried rice 16
pineapple, onion, bell pepper, broccoli, cashew nut, dried cherry

ACCOMPANIMENT

Jasmine Rice 1
Brown Rice 2
Steamed noodle 2
Peanut sauce small 2 / large 4

Executive Chef Tony Ounpamornchai

MSG Free Zone | 18% gratuity will be added to party of six or more

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DINNER MENU

Tuesday - Sunday 5:00pm - 9:00pm

APPETIZERS

Panko crusted tofu <i>with roasted pine nuts, cucumber relish, asian pesto sauce</i>	7
The little basket <i>crisp egg noodle, shallot, cilantro, tomato, carrot, cashew wrapped in lettuce</i>	7
Golden spring roll <i>taro root, cabbage, glass noodle wrapped in romaine lettuce</i>	8
Fresh Summer Roll <i>noodle, mint, carrot, cilantro, lettuce, grilled chicken (limited order)</i>	8
Satay chicken <i>grilled chicken satay with peanut sauce and cucumber relish</i>	8
Martini crispy prawns <i>with cucumber relish</i>	9
Mummy chicken <i>chicken breast, bacon, cucumber relish, sriracha sauce</i>	8
Portobello mushroom tempura <i>sesame seed, peanut sauce, cucumber relish</i>	8
Calamari Fritters <i>with cucumber relish and mango chutney</i>	10

Firecracker shrimp <i>with jalapeno, green onion, pine nuts and mango chutney</i>	10
Thai bistro tempura <i>assorted vegetable and prawns, house plum sauce</i>	11
Grilled Ahi Tuna <i>mint, carrot, cilantro, spicy asian soy glaze, sriracha sauce</i>	11
Starter's Parade <i>golden spring rolls (2), crispy prawns (2), chicken satay (4), mummy chicken (2), little basket (2) with house dipping sauce</i>	16

SOUP

Zen soup <i>with fresh tofu, mushroom, portobello, ginger, shallot, cilantro, seared garlic</i>	5
Coconut spicy and sour soup <i>with chicken, white mushroom, cherry tomato, shallot</i>	6
Shrimp lemongrass in lemongrass broth <i>shallot, tomato, zucchini, mushroom</i>	8
Fisherman's wharf soup <i>mixed seafood, shallot, tomato, jalapeno, mushroom, zucchini, basil</i>	15



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SALAD

Martini cucumber salad <i>shallot, tomato, pine nuts, roasted peanut vinaigrette</i>	5
Granny smith salad <i>mints, tomato, roasted rice, shallot, spicy lemon-lime vinaigrette</i>	7
Organic green salad <i>with cherry tomato and mango vinaigrette</i>	7
Princess green papaya salad <i>tomato, green bean, tamarind, palm sugar, romaine lettuce</i>	7
Grilled fish salad <i>Dover sole fillet with romaine lettuce, mango vinaigrette</i>	12
Filet mignon salad <i>lettuce, shallot, tomato, cilantro, mint, lemon-lime vinaigrette</i>	12
SEA's salad <i>mixed seafood, garlic, red wine sauce, organic green, lemon-lime vinaigrette</i>	15

NOODLES

Choice of Chicken, Beef, Pork or Tofu. For Prawns add \$3, Seafood add \$6.	
Black noodle <i>wide rice noodle, egg, broccoli, tomato</i>	11
Pad Thai noodle <i>rice noodle, tofu, egg, ground peanut, bean sprout, green onion</i>	11
Drunken man noodle <i>wide rice noodle, egg, chili, basil, broccoli, bell pepper</i>	11
Street fair noodle <i>rice noodle, bacon strip, chili, egg, basil, vegetables, bean sprout</i>	12
Peanut noodle <i>rice noodle in peanut curry sauce, broccoli, carrot</i>	12



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MEAT

Choice of Chicken, Beef, Pork or Tofu.
For Prawns add \$3, Seafood add \$6.

Golden cashew 11
onion, carrot, bell pepper, pineapple, tomato, mushroom

Holy basil 11
onion, green bean, carrot, bell pepper, zucchini, mushroom, chili

Royal sweet & sour 11
onion, carrot, bell pepper, tomato, pineapple, mushroom

Garlic delight 11
in spicy asian soy glaze, onion, green onion, bell pepper, zucchini

Angel eggplant 11
japanese eggplant, onion, carrot, bell pepper, zucchini, mushroom

Summer fire 11
curry sauce, green bean, onion, bell pepper, zucchini, mushroom

CURRY

Choice of Chicken, Beef, Pork or Tofu.
For Prawns add \$3, Seafood add \$6.

Red Pumpkin Curry 15
coconut milk, pumpkin, onion, carrot, zucchini, bell pepper, basil

Spicy Green Curry 15
coconut milk, onion, carrot, zucchini, bell pepper, basil, green bean

Yellow Curry 15
coconut milk, onion, carrot, zucchini, bell pepper, potato, seared onion

Brown Curry 15
coconut milk, onion, carrot, zucchini, bell pepper, potato, ground peanut

ASIAN INSPIRED

Panko Crusted Prawns 18
with cashew nut, pineapple, bell pepper, onion, tomato, mushroom

Crispy Ahi Tuna 18
with spicy sweet and sour sauce, grilled mixed vegetables

Grilled salmon curry 18
with mixed vegetable in red curry reduction sauce

Curried grilled prawns 20
in yellow curry reduction sauce, vegetables, cucumber relish

Spicy Calamari 20
in red wine reduction sauce, basil, onion, mushroom, bell pepper

Oven Baked Duck Breast 20
dried cherry, ginger, spicy sweet & sour sauce, asparagus



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Spicy Lamb Sirloin 20
in red wine reduction sauce, onion, mushroom, bell pepper

Fish Market 20
grilled Dover sole fillet with green curry reduction sauce, mixed vegetables

Ocean Seafood 22
mixed seafood in yellow curry reduction sauce, mixed vegetables

Fruity Curry Seafood 22
coconut milk, lychee nut, pineapple, carrot, zucchini, onion

Grilled Mahi-Mahi 22
portabello tempura, grilled vegetables, ginger butter sake sauce

VEGETABLES

Spicy green bean 9
in red curry reduction sauce

Garlic broccoli 9
in red wine reduction soy sauce

Spicy Japanese eggplant 9
in basil black bean sauce

Spicy mixed mushroom 9
in garlic red wine reduction soy sauce

FRIED RICE

Spicy fried rice 11
with chicken, garlic, chili, onion, bell pepper, broccoli, tomato, basil

King Crab fried rice 16
pineapple, onion, bell pepper, broccoli, cashew nut, dried cherry

ACCOMPANIMENT

Jasmine Rice 1

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