

# Pho Lemongrass

239 Harvard St 02446-5004 · +16177318600 · Updated: Jan 14, 2026

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## APPETIZERS 7

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### Golden Rings \$9.95

fresh calamari fried in a thai beer batter sauce until golden brown and crispy, served with as sweet and tangy sauce and ground peanuts.

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### Tulip Dumplings \$6.95

chicken and crabmeat wrapped in a tulip shape, delicately steamed and server with soy vinaigrette

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### Satay \$6.95

a choice of chicken or beef marinated in thai spices and coconut milk, grilled to perfection and served on skewers with peanut sauce and cucumber relish.

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### Crispy Rolls \$3.99

filled with pork, bean thread and julienne vegetables, fried until crispy golden brown and server with sweet and sour sauce.

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### Thai Dumplings \$6.95

fried dumplings filled with ground pork, bamboo, shoots and black mushrooms served with soy and sesame sauce

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### Steamy Crepe \$9.99

steamed delicate rice crepes filled with chicken, turnips and ground peanuts-topped with crispy garlic and served on a bed of lettuce.

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### Between The Sheets \$9.99

crabmeat and shrimp intertwined between crispy golden sheets served with a mellow plum sauce

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## SOUP 4

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### Lemon Grass Soup \$4.95

traditional thai hot and sour soup with shrimp, lemongrass, mushrooms and lime juice

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### Chicken Coconut Soup \$3.95

slices of chicken breast in coconut milk with galanga, kaffir lime leaves and lime juice

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### Fisherman Soup \$4.95

hot and sour soup with a combination of seafood, lemon grass, basil, mushrooms and lime juice

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### Seafood Coconut Soup \$4.95

a seafood combination in coconut milk with galanga, kaffir lime leaves mushrooms and lime juice

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## SALADS 4

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### Glass Noodle Salad \$9.95

glass noodles with shrimp and ground chicken, seasoned with lime juice, roasted peanuts and a spicy sauce

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<b>House Salad</b>	<b>\$5.95</b>
the best pick of fresh mixed vegetables and bean curd, topped with a special house peanut dressing	
<b>Beef Salad</b>	<b>\$10.95</b>
grille, thinly sliced beef, tossed with toasted rice powder, onion, chili, scallion and lime juice	
<b>Seafood Salad</b>	<b>\$10.95</b>
a seafood combination scallops, shrimp, squid and green mussels tossed with lime juice, fresh lemon grass	

## TRADITIONAL THAI DISHES 9

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<b>Thai Basil</b>	<b>\$12.95</b>
slices of tender beef or chicken sauteed with red pepper, garlic, onions, green bean and fresh thai basil leaves	
<b>Seafood Lover</b>	<b>\$21.95</b>
stir-fried seafood combination - squid, scallops, shrimp, mussels with lemon grass, basil, onions, garlic, red pepper in a delicious and spicy sauce.	
<b>Green Curry</b>	<b>AVAILABLE OPTIONS</b>
the hottest of the thai curries, comes with your choice of chicken, beef or shrimp in green curry sauce with coconut milk, bamboo shoots and green beans.	\$10.95 Shrimp: \$12.95
<b>Mussaman Curry</b>	<b>\$10.95</b>
sauteed tender beef or chicken in a rich red curry peanut sauce with coconutmilk, onions and potatoes	
<b>Swimming Rama</b>	<b>\$16.95</b>
slices of marinated chicken breast grilled to perfection and served on a bed of wilted spinich with peanut sauce	
<b>Drunken Noodles</b>	<b>\$12.95</b>
sauteed jumbo rice noodles with chicken and spicy basil	
<b>Pad Thai</b>	<b>\$12.95</b>
stir-fried thin rice noodles with shrimp, bean curd, bean sprouts, scallions, egg and ground peanuts.	
<b>Royal Vegetables</b>	<b>\$13.95</b>
combination of chicken, beef and shrimp stir-fried with vegetable medley, bean threads and oyster sauce.	
<b>Fish Of The Day</b>	
pan-fried whole fish topped with a three flavored sauce of garlic, ginger and tamarind blended in perfect harmony.	

## CHEF'S SPECIALTIES 8

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<b>Basil Salmon</b>	<b>\$18.95</b>
char-grilled fresh of salmon in red curry sauce, flavored with fresh basil	
<b>Evil Jungle Princess</b>	<b>\$13.95</b>
boldly spiced chicken sauted with vegetable medley and exotic spices and herbs	
<b>Angle Breast</b>	<b>\$16.95</b>
roasted chicken breast filled with shitake mushrooms and spinach and served in a mellow orange sauce.	

**Young Gril On Fire****\$21.95**

roasted juicy cornish game hen, marinated in traditional seasonings with tender loving care, filled with pineapples and served with thai whiskey before your eyes and served with mild tamarind fruit sauce.

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**Chu Chee Duck****\$21.95**

crispy roasted half-duck (deboned), served in a special creamy red sauce, flavored with spices and pineapple

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**Tutti Fruity Duck****\$21.95**

roasted half duck (deboned) napped with a fruit medley, served with raspberry sauce and flavored with chambord liqueur

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**Eggplant Stinger****\$12.95**

steamed thai eggplant lightly sauted until golden brown, then braised with chicken, garlic, hot chili peppers and fresh basil.

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**Lamb Of Siam****\$21.95**

marinated rack of lamb grilled to your satisfaction and served with green curry and mushroom sauce, flavored with fresh rosemary and basil

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**DESSERTS** 6**Coconut Ice Cream****\$4.95**

homemade coconut ice cream served with tropical fruits

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**Ginger Ice Cream****\$4.95**

topped with sweetened ginger and pineapple

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**Tropical Island****\$6.95**

coconut ice cream blanketed with fried banana in a sea of mango sauce

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**Fried Banana****\$5.95**

banana battered with coconut and rice flour, fried until crispy and served with a vanilla custard sauce

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**Mango With Sticky Rice****\$5.95**

steamed sticky rice delicately tossed with sweetened coconut milk, served with fresh mango and sprinkled with sesame seeds

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**Mung Bean Custard****\$4.95**

mung bean perfectly blended in a custard mixture and baked until golden brown

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