

Thaitation

129 Jersey St 02215-5116 · +16175859909 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Fresh Summer Rolls **\$6.95**

shrimp, shredded carrot, cucumber, fresh lettuce, sweet basil leaves, wrapped in rice paper. served with house special turnip sauce topped with crushed peanuts. - available vegetarian.

Thai Spring Rolls **\$5.95**

crispy spring rolls, filled with chicken, vegetable, scallion and cilantro. served with house turnip sauce. available vegetarian

Satay Chicken Or Beef **\$7.95**

charcoal grilled chicken or beef on bamboo skewers. served with thai peanut sauce and cucumber relish.

Tod Mun* **\$6.95**

fried shrimp cakes mixed with thai spices and herbs. served with cucumber relish and crushed peanuts.

Honey Glazed Spareribs **\$8.95**

grilled spareribs marinated in herbs with house special honey glazed.

SOUP 5

Tom Yum Goong* **\$3.95**

hot and sour soup with shrimp, lemon grass, kaffir lime leaves, lime juice, tomatoes, mushroom, and cilantro. available with chicken or vegetarian

Tom Khar Gai **\$3.95**

chicken in thai coconut soup, with lemon grass, galangal, baby corn and mushroom

Cucumber Egg Drop Soup **\$3.95**

egg drop soup with fresh cucumber, shrimp, snow pea, baby corn, black mushroom, and carrot

Seafood Rice Soup **\$4.50**

assorted seafood and rice in chicken broth with celery and garlic oil.

Liang Soup* **\$4.50**

shrimps, spinach and vegetable in mildly spiced broth fragrance with basil.

SALADS 5

Som Tum Papaya With Sticky Rice** **\$10.95**

shredded green papaya, shrimp, tomato, and peanut are tossed in spicy thai chili-lime dressing. complement with fresh vegetable and sticky rice

Yum Nua*	\$11.95
sliced charcoal grilled beef on bed of lettuce, cucumber, mushroom, onion, tomato, scallion, and mint leaves in spicy lemon dressing with mint leaves.	
Plar Goong*	\$12.95
blushing fresh shrimp tossed in lime juice and sweet chili sauce with lemon grass, mushroom, onion, tomato, scallion, red pepper and mint leaves.	
Bangkok Salad	\$8.95
grilled chicken, sliced tofu, hard boil eggs, croutons, fresh green, and peanut sauce.	
Fenway Salad	\$7.50
romaine lettuce, cucumber, tomato, red and green pepper, crouton, and house citrus dressing.	

HOUSE SPECIALS 5

Seafood Volcano	\$17.95
chunks of salmon, shrimp, sea scallop, squid and mussel in spicy choo chee curry sauce with bok choy, green bean, pepper, sweet basil and chiffanade kiffir lime leaves.	
Poo Pad Pong-garee	\$18.95
a quick stir-fried maryland soft shell crab and crab claws with large shrimp, onion, red and green peppers, scallion, egg, curry powder in the chefs special sauce	
Bird Of Paradise*	\$17.95
chunks of salmon, shrimp, sea scallop, squid, mussel and vegetable are steamed in hot and sour broth spiced with lemon grass, kaffir lime leaves and thai basil.	
Siamese Twins*	\$14.95
shrimp and sliced chicken, pineapple chunk, pepper, water chestnut, onion, and scallion sauteed in a spicy-sweet and sour sauce.	
Mango Curry*	\$13.95
ripe mango, sliced chicken, summer squash, onion, red and green pepper simmered in coconut milk and thai yellow curry.	

FROM THE GULF 5

Virgin Island *	\$17.95
shrimp in thai red curry sauce with, fresh young coconut meat, red pepper sweet basil leaves, napa cabbage, and top with kaffir lime leaves. served in fresh coconut shell.	
Lobster Pad Ped **	\$20.95
sauteed chunks of lobster and shrimp in mild red curry, summer squash, zucchini, egg plant, green bean, bamboo strip, red and green pepper, sweet basil and topped with pepper corn and chiffanade kaffir lime leaves.	
Choo Chee Fisherman **	\$16.95
chunks of salmon, shrimp, sea scallop, squid and mussel in spicy choo chee curry sauce aromatized with kaffir lime leaves, peppers and sweet basil.	
Shrimps Cashew *	\$15.95
large succulent shrimp sauteed with cashew nut, chunk of pineapple, scallion, onion, mushroom, red and green pepper, and a touch of dried chili.	

Salmon Choo Chee **

\$18.95

charcoal grilled fresh atlantic salmon steak topped with thai hot choo chee curry sauce, snow pea, green pea, onion, tomato, carrot, zucchini, summer squash, red and green pepper, sweet basil and chiffanade kaffir lime leaves.