

APPETIZERS

- CHICKEN OR PORK SATE** 7
- TOFU SATE** 10
Skewers of chicken tender or pork tender or firm tofu marinated in Thai spices. Served with peanut sauce and sweet cucumber sauce.
- BLUE ELEPHANT SPRING ROLLS** 7
Crispy rolls stuffed with vegetables. Served with sweet & sour sauce.
- NAKED SHRIMP** 10
Deep-fried shrimp with wonton skin in special seasoning.
- CALAMARI DE THAI** 9
Lightly seasoned and deep-fried calamari steak with spicy mayo sauce.
- POT STICKERS OR**
- VEGGIE POT STICKERS** 7
Delicate vegetable & chicken or vegetable only stuffed dumplings, served in Panang sauce.
- ANGEL WING** 9
De-boned chicken wing stuffed with ground chicken, cabbage, carrot, and clear noodles.

 vegetarian

- CHINESE EGGPLANT TEMPURA** 9
Thin slices, breaded and deep-fried until golden crispy. Served with spicy mayo sauce.
- SHRIMP TEMPURA** 10
Fresh shrimp, breaded and deep-fried until golden crispy. Served with light soy sauce.
- GOLDEN TOFU** 7
Deep-fried until golden crispy. Served with sweet & sour sauce, topped with crushed peanuts.
- CRAB RANGOON** 8
Deep-fried wonton skin stuffed with cream cheese and imitation crab meat. Served with sweet & sour sauce.
- CRAB CAKE** 12
Blue crab meat, Thai herbs, and seasoned breadcrumbs. Served with sweet mango sauce.
- FISH CAKE** 10
Fish paste mixed with Thai herbs, and curry paste deep-fried and served with sweet & sour sauce, topped with cucumber and crushed peanut.
- MANGO CHICKEN WRAP** 12
Minced chicken stir-fried with garlic, pepper, and soy sauce, topped with crispy rice noodles and green onion. Served with Romaine, tamarind dressing and shredded coconut.

SOUP

Choice of chicken, pork, beef, tofu,  vegetarian shrimp add \$4 / combination add \$4

- TOM YUM** Cup 6 / Hot Pot 12
A famous hot & sour soup prepared with lemongrass, mushroom, and Thai chili. It will definitely rejuvenate your soul.
- TOM KAH** Cup 6 / Hot Pot 12
A rich coconut soup prepared with a combination of Thai herb, mushroom, and fresh Thai chili.
- SEAFOOD SOUP** Hot Pot 20
Lemongrass broth or rich coconut soup
A delicious mix of shrimp, scallop, calamari, fish, and mussel in choice of soup.
- WONTON SOUP** Cup 6 / Hot Pot 12
Chicken bouillon with chicken dumpling and Napa cabbage.
- TOFU SOUP** Cup 6 / Hot Pot 12
Vegetarian broth with soft tofu, skin tofu, black mushroom, and Napa cabbage.

SALAD

- GARDEN SALAD** Small 5 / Large 9
(chicken add \$2)
Mixed vegetables with house dressing or peanut dressing.
- GRILLED BEEF SALAD** 15
Grilled sliced medium rare beef with onion, mint leaf, chili, and lime dressing.
- BLUE ELEPHANT GREEN PAPAYA SALAD** 16
Fine shredded green papaya tossed with green bean, tomato, peanut, garlic, and hot chili. Served with grilled shrimp.
- CRYSTAL SALAD (Yum Woon Sen)** 16
Glass noodles mixed with shrimp and onion in spicy lime dressing.

TRADITIONAL

Choice of chicken, pork, beef,  tofu,  vegetarian / shrimp add \$4 / combination add \$4

- PRIG KING** 13
Choice of meat and green bean in special curry sauce.
- FRESH GINGER** 13
Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.
- BROCCOLI** 13
Stir-fried fresh cut broccoli in oyster sauce.
- SPICY BASIL** 13
Choice of meat with green bean, onion, basil, and hot chili sauce.
- CASHEW NUT** 13
Choice of meat with cashew, onion, bell pepper, and roasted chili.
- CASHEW NUT** 13
Choice of meat with cashew, onion, bell pepper, and roasted chili.
- KUNG PAO** 13
Choice of meat with peanut, onion, bell pepper, and hot sauce.
- SWEET & SOUR** 13
Thai sweet and sour sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.
- SPICY EGGPLANT** 13
Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce and sweet basil leaf.

VEGETARIAN

- SPICY EGGPLANT** 13
Stir-fried eggplant with Thai basil in a special sauce.
- GREEN BEAN PRIG KING** 13
Sautéed green bean and chili paste make this Thai classic.
- GARLIC GREEN BEAN** 13
Sautéed string bean with garlic sauce.
- VEGGIE LOVER** 13
Sautéed seasonal veggies with soy sauce.
- GOLDEN TRIANGLE** 13
Golden fried tofu with seasoning, vegetables, and peanut curry sauce.
- ORANGE MOCK CHICKEN** 14
Deep-fried battered soy chicken in sweet and tangy orange sauce.

CURRY

Choice of chicken, pork, beef, 🌱tofu, or 🌱vegetarian 🌱mock chicken add \$2
shrimp add \$4 / combination add \$4 / seafood add \$8

YELLOW CURRY	13
<i>Indian curry Thai style with coconut cream, potato, and onion.</i>	
RED CURRY	13
<i>Blend of eight spices, bamboo shoot, and Chinese eggplant in coconut cream base.</i>	
GREEN CURRY	13
<i>Slightly sweet coconut cream curry with Chinese eggplant, bamboo shoot, and Thai basil accent.</i>	

PANANG CURRY	13
<i>Distinctive blend of Thai curry with coconut milk and kaffir lime leaf.</i>	
CURRY SAMPLER	
SAMPLE OF ANY THREE CURRIES.....	16
SAMPLE ALL FOUR CURRIES.....	20

RICE AND NOODLES

Choice of chicken, pork, beef, 🌱tofu, or 🌱vegetarian mock chicken add \$2
shrimp add \$4 / combination add \$4 / seafood add \$8

PAD THAI	13
<i>The dish that made Thai food famous. Thin rice noodles stir-fried with bean sprout, green onion, egg, tamarind sauce, and side of crushed peanut.</i>	
PAD SEE-EW	13
<i>Stir-fried flat rice noodles with garlic, broccoli, carrot, and egg. (Substitute broccoli with Chinese broccoli add \$2)</i>	
DRUNKEN NOODLE	13
<i>Stir-fried flat rice noodles, egg, onion, bell pepper, basil, and chili.</i>	
CHOW MEIN	13
<i>Egg noodle stir-fried with mixed vegetables.</i>	

SPICY FRIED RICE	13
<i>Stir-fried rice with egg, basil leaf, chili, bell pepper, and onion.</i>	
BLUE ELEPHANT FRIED RICE	13
<i>Thai classic style fried rice Stir-fried with egg, onion, green onion, and tomato.</i>	
PINEAPPLE FRIED RICE	17
<i>Sautéed rice, shrimp, chicken, raisin, cashew nut, egg, onion, and pineapple with a touch of curry.</i>	
BLUE CRAB FRIED RICE	19
<i>Jasmine rice sautéed with fresh blue crab meat, egg, onion, green onion and tomato.</i>	

SIGNATURE A LA CARTE

Choice of chicken, pork, beef, 🌱tofu, 🌱vegetarian shrimp add \$4 / combination add \$4

CRISPY GARLIC CHICKEN	13
<i>Breaded herb-marinated chicken breast with sweet tamarind sauce</i>	
ORANGE CHICKEN	13
<i>Deep-fried battered chicken in sweet and tangy orange sauce.</i>	
ROASTED DUCK WITH RED CURRY	17
<i>Boneless roasted duck in spicy red curry sauce, fresh basil, bell pepper, tomato, and pineapple.</i>	
PRAWNS & ASPARAGUS	19
<i>Sautéed in light soy sauce with garlic and Shitake mushroom.</i>	
CHOO CHEE RED SNAPPER	19
<i>Deep-fried Filet of white fish with red curry sauce, coconut milk, kaffir lime leaf, and basil.</i>	
SPICY GARLIC SHRIMP	19
<i>Shrimp in garlic sauce with black pepper, carrot, and mushroom.</i>	
CRISPY FRIED RED SNAPPER WITH THREE FLAVORED CHILI	19
<i>Fried red snapper with Thai chili and 3 flavors sauce.</i>	
PANANG BEEF SHORT RIBS	21
<i>Braised beef short ribs in Panang curry and coconut cream.</i>	
SALMON GREEN CURRY	21
<i>Steamed filet of salmon with our special spicy green curry. Served with fresh basil and eggplant.</i>	
CRISPY SALMON	21
<i>8 oz. Atlantic salmon deep-fried with a light drizzle of extra virgin olive oil.</i>	
<i>Topped with sauce of sauce:</i>	
<i>a). Mango curry sauce or b). Garlic sauce</i>	

BLUE ELEPHANT CHA CHA	21
<i>Millionaire's soul food. Fried sole fish sautéed with our special curry paste – a secret blend of rare and expensive fresh Thai herbs and spices. Prepared true to our roots – spicy.</i>	
SEA SCALLOP GARLIC	22
<i>Sautéed sea scallop with house special garlic sauce on a bed of fresh spinach.</i>	
TALAY THAI	22
<i>Shrimp, scallop, mussel, squid, and fish stir-fried with chili pepper, basil, and hot chili sauce.</i>	
COCONUT PARADISE	22
<i>Rich in protein and high in lauric acid. This isotonic "fruit of life" helps fight bacteria and infections while increasing metabolism. Enjoy its meat and milk together with an assortment of shrimp and scallop with our family's spicy green curry paste made daily from fresh Thai herbs, spices, and green chili for a deliciously HOT tropical experience.</i>	
SMOKIN' SEAFOOD	25
<i>An assortment of sizzling fresh seafood with spicy red curry.</i>	
FRIED FISH 3 WAYS	29
<i>Deep-fried whole fish, topped with 3 flavors sauce and crispy basil leaf.</i>	
LIME FISH	29
<i>Whole fish steamed with Thai spicy lime juice.</i>	
SIDE ORDER	
JASMINE RICE	2
BROWN RICE	2
STICKY RICE.....	3
COCONUT RICE	3



Blue Elephant

FINEST AUTHENTIC THAI CUISINE



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BEVERAGE

PREMIUM THAI ICED TEA	3
PREMIUM THAI ICED COFFEE	3
<i>Above items add Boba \$0.75</i>	
POMEGRANATE LEMONADE	3
POMEGRANATE ICED TEA	3
PINK LEMONADE	3
LEMONGRASS ICED TEA	3
HOT TEA JASMINE OR GREEN	3
HOT COFFEE	3
SPARKLING WATER	5
FRESH YOUNG COCONUT	6
BOTTLED DRINKS	3
<i>Coke, Diet Coke, Sprite, Dr. Pepper, Orange Fanta.</i>	





Blue Elephant

FINEST AUTHENTIC THAI CUISINE

DESSERTS

CHEESE CAKE

With choice of strawberry or blueberry topping.

7

MANGO MOUSSE CAKE

Light, airy, and delicious tropical taste.

7

TIRAMISU

Mocha coffee soaked with mascarpone cheese.

7

CRÈME BRÛLÉE

Custard cream topped with burnt brown sugar.

7

SWEET STICKY RICE WITH MANGO

Thai sticky rice cooked with coconut milk and sugar, served along side with ripe sweet mango.

10

SWEET STICKY RICE WITH DURIAN

Thai sticky rice cooked with coconut milk and sugar, served along side with ripe durian.

10

THAI COCONUT CUSTARD

The combination of sweet and salty in the same bite, old fashion Thai dessert.

7

BAR-B-QUE STICKY RICE

Sweet sticky rice with banana inside, wrap with banana leaf.

7

BANANA ROLL WITH HONEY

Banana wrap with egg roll skin, deep fried to golden crispy. Served with honey on the top.

6

With coconut Ice Cream add \$2.

BANANA PUFF

Breaded banana with sweet shredded coconut, wrapped with roti sheet, deep fried, and served with condensed milk.

10

COCONUT ICE CREAM

Made with fresh coconut milk and coconut fresh. Enjoy with sweet sticky rice just \$2 more.

6

GREEN TEA ICE CREAM

Made with real Japanese green tea powder.

6