

LUNCH SPECIALS



See Full Menu inside for detailed item descriptions

TUES.-FRI. 11:30am-2:30pm

RICE DISHES

Thai or Drunken Fried Rice 	Chicken or Veggie	10.95
	Beef or Shrimp	11.95
Pineapple Shrimp Fried Rice		12.95
Hot Basil or Peppery Garlic	Chicken or Veggie	10.95
	Beef or Shrimp	11.95
	Combination Seafood	13.95
Cashew Chicken 		10.95
Spicy Bamboo 	Chicken or Veggie	10.95
	Beef or Shrimp	11.95
	Combination Seafood	13.95

FRIED NOODLES

Pad Thai	Chicken or Veggie	10.95
	Beef or Shrimp	11.95
Dirty or Drunken Noodles 	Chicken or Veggie	10.95
	Beef or Shrimp	11.95
	Combination Seafood	13.95
Pad Kee Mao Noodles 	Chicken or Veggie	10.95
	Beef or Shrimp	11.95
Rad Na Noodles	Chicken or Veggie	10.95
	Beef or Shrimp	11.95

NOODLE SOUPS

Curry Noodles	Chicken or Tofu	11.95
Beef Boat Noodles		11.95
Seafood TomYum Noodles	Shrimp	11.95
	Combination Seafood	13.95
Old Siam Duck Noodles		13.95

CURRY

Red Curry 	Chicken or Veggie	10.95
	Beef or Shrimp	11.95
Green Curry 	Chicken or Veggie	10.95
	Beef, Shrimp or Scallops	11.95
Pineapple Seafood Curry 	Vegetarian	11.95
	Shrimp	12.95
Lime Leaf Curry 	Chicken, Tofu or Veggie	10.95
	Beef or Shrimp	11.95
Yellow Curry	Chicken or Tofu	11.95

SIDE ORDERS

DESSERTS

Jasmine Rice	2.00 / 4.00	Fried Bananas	
Add Meat / Tofu	4.00 / 5.00	w/ Ice Cream	7.95
Indian Puff Bread	4.95	Black Rice Pudding	6.95
Peanut (Satay) Sauce	2.00	Chocolate Lava Cake	7.95
Steamed Veggies	3.00	Mango Sticky Rice	7.95
Fresh Roll Sauce	2.00	Dragon Puffs	6.95
Cucumber Chutney	2.00	Coconut Ice Cream	6.95



Spicy dish - please specify spice level.

LOCATIONS



MARIGNY

2200 Royal Street



UPTOWN

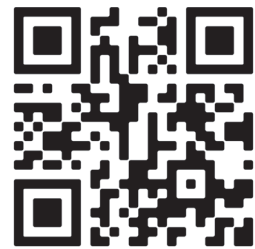
4519 Magazine Street

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SCAN ME
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Free Delivery available 5pm-9:30pm, within 3 miles of the restaurant location, by using our Toast Take-out link above. Or click the Online Ordering link on our website.

Our Other Delivery Partners



Uber
Eats



Daily Drink Specials

Tuesdays	Fridays
Tini Tuesdays - \$3 Tito's Martinis	Extended Happy Hour - All Night
	\$5 Cocktails / \$2 Domestic / \$3 Imports
Wednesdays	Saturdays
Wine Night - 30% off Bottles	\$3 Craft Beer
Thursdays	Sundays
Sake Night - 20% off all sake	\$5 Signature Cocktails



SukhoThai



CLASSICAL THAI CUISINE

MARIGNY

2200 Royal Street
New Orleans, LA 70117
504.948.9309

UPTOWN

4519 Magazine Street
New Orleans, LA 70115
504.373.6471

Tues - Fri 11:30am-2:30pm & 5pm-10pm | Sat - Sun 11:30am-10pm | Mon - Closed

www.sukhothai-nola.com

Take-out & Delivery

Use link to Toast Take-out App on Back page of this menu

SUKHOTHAI CUISINE

We endeavor to bring you the true cuisine of Thailand. Each item is prepared individually using fresh ingredients and our own homemade sauces. No preservatives or MSG are used.

Please order your preferred level of spiciness:

MILD - MILD MEDIUM - MEDIUM - HOT - THAI HOT

CHEF'S RECOMMENDATIONS

Three Flavor Fish w/ Shrimp and Scallops

Our popular one to two pound fish-of-the-day, lightly battered and deep fried to seal in the flavor, served over our special three-flavor vegetable stir-fry, topped with large shrimp and sea scallops.

Whole Fish	Market Price
Filet	24.95

Lime Steamed Fish

One to two pound whole fish of the day steamed over crushed lemongrass, topped with our lime garlic sauce, and garnished with sliced lime, fresh chilies, and fresh garlic, and served with steamed broccoli, cabbage, and carrots.

Whole Fish	Market Price
Filet	19.95

Carribean Pirate

Spicy seafood combination wok-fired in a bouquet of galangal, lemongrass, lime leaves, peppercorn, basil and wild ginger, with bell pepper, onion, green beans, zucchini, and scallions, in roasted chili paste, served on a sizzling hot plate. 29.95

Drunken Duck

Wide rice noodles stir-fried in a spicy roasted chili paste with duck breast, onion, carrot, broccoli, cabbage, bell peppers, sweet basil and egg. Duck Breast 20.95
Boneless Half-Duck 34.95

Cashew Shrimp and Scallops

Gulf shrimp & sea scallops, fried or grilled, served over stir-fried cashew nuts, onion, bell peppers, carrots, green onions and dried chilies in roasted chili paste. 25.95

Grilled Waterfall Duck

Tender sliced duck breast seasoned with onion, lime juice, roasted rice, and sweet basil on a bed of lettuce and a mix of fresh spring greens. Served room temp. 19.95

Royal Basil Duck

Crispy and tender fried boneless half of a whole duck with savory basil sauce, a crisp medley of fresh vegetables, and garnished with crispy fried basil leaves. 34.95

Spicy Herbal Garden Whole Fish

Our popular one to two pound fish-of-the-day, deep fried and smothered in ginger, lime, lemongrass, mint, onion, chilies, shallots, garlic, lime leaves, and peanuts in a roasted chili lime sauce. Whole Fish Market Price

SukhoThai Royal TomYum Soup

A creamy version, bursting with flavors of fresh lime, lemongrass, Asian cilantro, lime leaf, galangal, and roasted chilies, with jumbo Gulf shrimp, red onion and mushroom. Serves two to three. 15.95

Tamarind Duck

Crispy and tender fried boneless half of a whole duck, with a medley of tempura or blanched vegetables including carrots, broccoli, zucchini and onion, served with a tamarind dipping sauce. 34.95



Spicy dish - please specify spice level.

SUKHOTHAISTANDARDS

APPETIZERS

Veggie Rolls (Vegan)

Deep-fried spring rolls stuffed with, cabbage, glass noodle, carrot, and wood ear mushroom with plum dipping sauce. 7.95

Fresh Rolls (Vegan)

Tapioca rolls stuffed with cucumber, lettuce, spring greens, avocado, tofu, bean sprouts, basil, mint leaf + spicy sambal satay sauce 7.95

Shrimp-In-A-Pouch

Gulf shrimp and herbal stuffing in a golden brown wonton pouch w/ plum dip. 8.95

SukhoThai Dumplings

Fresh shrimp and crab w/ minced pork & chicken, water chestnut, green onion in a steamed wonton w/ dim sum sauce. 9.95

Chicken or Shrimp Satay

Skewered and grilled strips of chicken breast or jumbo shrimp marinated in yellow coconut curry, served with satay peanut sauce & cucumber chutney. 8.95 / 10.95

Ahi Katsu Roll

Ahi tuna roll encrusted in nori seaweed and crispy Asian breadcrumbs, served with a yellow curry dip, mango tomato chutney, and wasabi. 11.95

Panko Softshell Crab

Softshell crab deep-fried in Asian bread-crumbs, w/ spring greens, spicy garlic aioli and mango tomato chutney. 11.95

Herbal Mussels

Mussels steamed over crushed lemon grass, lime leaf & sweet basil w/ dip of garlic, lime, cilantro & Thai chilies. 9.95

Edamame (Vegan)

Steamed young soybean pods. 6.95

Crispy Tofu (Vegan)

Fried tofu strips w/ peanuts & plum sauce. 7.95

Fried Eggplant (Vegan)

Tempura-fried sliced eggplant w/ sweet chili dipping sauce. 7.95

Chiang Mai Veggie Dip

Northern Thai traditional dip of ground pork, cherry tomato, red onion, garlic, & shrimp paste, w/ mixed steamed vegetables. 9.95
Add hard-boiled egg. 10.95

SukhoThai Sampler

Combo of Ahi Katsu roll, Veggie Rolls, and a pair of Shrimp-in-a-Pouch. 13.95

SOUPS

Tom Yum

A hot and sour feast of shrimp or fish, button mushrooms, lemon grass and exotic spices in a seafood lime broth.
Cup 4.95 / 5.95 Bowl 8.50 / 8.95

Tom Kha

Sliced chicken breast or fish and button mushrooms in a spicy coconut cream soup with galangal, lemon grass, lime leaves, topped with cilantro.
Cup 4.95 / 5.95 Bowl 8.50 / 8.95

Broken Net

A mixed seafood treat with shrimp, calamari, scallops, and mussels in a clear hot and sour basil broth. Bowl 10.95

Garden Soup (Vegan)

Vegan soup with tofu, seaweed, spinach, napa cabbage, cilantro, green onion and fried garlic. Cup 4.50 Bowl 6.95

SukhoThai Royal TomYum

Creamy version of this favorite, bursting with vivid herbal flavors and jumbo Gulf shrimp. Serves two to three. 14.95
Seafood Combo 18.95

THAI SALADS

Dancing Shrimp

Grilled shrimp, onion, tomatoes, lemongrass and basil with lettuce & spring greens in roasted chili-lime dressing. 11.95

Grilled Beef Salad

Slices of grilled beef w/ cucumber, lettuce, red onion, scallion, tomatoes and cilantro in roasted chili-lime dressing. 11.95

Minty Chicken Salad

Pan-seared, minced chicken breast, red onion, chilies & roasted rice powder in a spicy lime dressing, served with basil, lettuce, spring greens and mint leaf. 10.95
Authentic Laotian Style 12.95

Green Papaya Salad

Green papaya, carrots, long beans, cherry tomatoes and roasted peanuts tossed with lime juice, palm sugar, & chilies. 11.95

Seafood Glass Noodle Salad

A spicy tomato, cilantro and glass noodle salad with calamari, shrimp, scallops and mussels in a chili-lime dressing. 12.95

House Salad

Garden salad of lettuce, cucumber, tomato, onion, and boiled egg, served with a Thai peanut sauce and wonton chips. 8.50

FRIED NOODLES

Pad Thai

Thin rice noodles pan-fried in a tamarind sauce with egg, fresh bean sprouts, green onion, peanut, lime. Chicken or Veggie / 12.95
Beef or Shrimp / 14.95 Seafood Combo / 18.95

Tamarind Crispy Noodles

Crispy egg-noodles in sweet, tangy tamarind sauce w/ seafood combo, bean sprouts, green onion, peanuts & lime. 19.95

Dirty Noodles

Wide rice noodles, egg, garlic & Chinese broccoli or broccoli, stir-fried in a slightly sweet black soybean sauce. Chicken or Veggie / 12.95
Beef or Shrimp / 14.95 Seafood Combo / 18.95

Pad Kee Mao

Bangkok-style spicy wide rice noodles w/ fresh chilies, galangal, garlic, peppercorn, basil in a light soy sauce w/ red bell, green beans, onion, carrot & cabbage. Chicken or Veggie / 14.50
Beef or Shrimp / 15.50 Seafood Combo / 18.95

Sukho Drunken Noodles

Wide rice noodles stir-fried in a spicy roasted chili paste with garlic, onion, carrot, broccoli, cabbage, bell peppers, sweet basil and egg. Chicken or Veggie / 13.95
Beef or Shrimp / 14.95 Seafood Combo / 18.95
Duck Breast / 20.95 Half-Duck / 34.95

Rad Na Noodles

Wide rice noodles in a hearty sesame soy sauce with rice wine, Chinese broccoli and/or broccoli, fermented soybean, carrot, and two mushroom varieties. Chicken or Veggie / 13.95
Beef or Shrimp / 14.95 Seafood Combo / 18.95

NOODLE SOUPS

Beef Boat-Noodle Soup

Stewed lean beef flank chunks, Thai meatballs, Chinese broccoli with thin rice noodles, with fresh bean sprouts, basil leaves, and dried chilies and lime. 13.95

Curry Noodles

Noodle soup with yellow curry, red onion, pickled cabbage, cilantro, and roasted chili paste, with steamed and crispy fried thin egg noodles. Chicken or Tofu / 14.95

Old Siam Duck Noodles

Egg noodles, anise-cinnamon marinated duck breast in a light broth with Chinese broccoli and Chinese celery, topped with fried garlic & green onion. 15.95

SukhoThai Sukiyaki

Glass noodle stew w/ Chinese broccoli, Napa cabbage, celery, carrot, onion, button mushroom, scallion & egg w/ sesame & pickled garlic chili sauce. Chicken or Veggie / 13.95
Beef or Shrimp / 14.95 Seafood Combo / 18.95

Seafood TomYum Noodles

Thin egg noodles and seafood in a creamy hot & sour lemongrass soup with mushrooms, tomato, cilantro, and herbs. Shrimp / 14.95
Seafood Combo / 17.95

Pork TomYum Noodles

Egg noodles, ground pork and pork meatballs in a hot and sour lemongrass soup with green onions and cilantro. 13.95

FRIED RICE

Pineapple Fried Rice

A tropical favorite, Thai jasmine rice wok-fried in Madras yellow curry spice w/ gulf shrimp, pineapple, raisins, cashews, onions, carrots, and egg. Tomato, cucumber & lime garnish. 15.95

Seafood Fried Rice

Shrimp, crab, or combination seafood wok-fried with Thai jasmine rice, green onion, onion and egg, w/ tomato, cucumber & lime garnish. Seafood Combo / 19.95
Shrimp / 17.95 Crab / 18.95
Shrimp & Crab 18.95

Kee Mao Fried Rice

Bangkok-style spicy fried rice w/ fresh chilies, galangal, garlic, peppercorn & basil in light soy sauce w/ red bell, green beans, onion, carrot & cabbage. Chicken or Veggie / 14.50
Beef or Shrimp / 15.50 Seafood Combo / 18.95

Thai Fried Rice

Thai jasmine rice wok-fried with egg, Chinese broccoli, green onion and white onion, w/ tomato, cucumber & lime garnish. Chicken or Veggie 12.95
Beef, Pork Belly, or Shrimp 14.95

Sweet Sausage Fried Rice

Thai sweet sausage fried rice with egg, onion, Chinese broccoli and/or broccoli. Garnished with cucumber, tomato, cilantro and lime. 15.95

Drunken Fried Rice

Jasmine rice wok-fried in a spicy chili paste with sweet basil, garlic, onion, bell pepper, broccoli, cabbage and egg, garnished with tomato, cucumber and lime. Chicken or Veggie 13.95
Beef, Pork Belly or Shrimp 14.95

WOK

Hot Basil

Fresh vegetables stir-fried in a spicy holy basil and Thai chili garlic sauce.

Chicken or Veggie	14.95
Crispy Pork Belly	15.95
Beef, Shrimp or Calamari	17.95
Seafood Combo	22.95

Cashew Chicken

Sliced chicken breast, stir-fried with cashew nuts, onion, bell, carrots, green onions, in a roasted chili paste. 14.95
Shrimp & Scallops 24.95

Peppery Garlic

Choice of meat stir-fried with fresh garlic and black pepper, carrots, onions and broccoli, on a bed of fresh cabbage, topped w/ crispy fried garlic and cilantro. Chicken or Veggie 14.95
Beef, Shrimp or Calamari 16.95
Scallops 19.95
Combination Seafood 22.95

I Love You, My Sweetheart

Asian eggplant, zucchini, bell pepper and onion, with ground chicken or beef, soy sauces and sesame oil in a hotpot. 17.95

Ginger Duck

Sliced duck breast stir-fried w/ ginger, bell pepper, onion, button and wood ear mushrooms, in a sesame soy sauce. 23.95

Eggplant Lover

Eggplant, green onion, sweet basil, bell pepper stir-fried in chili-garlic & fermented soybean sauce with your choice of meat. Seafood Combo / 19.95 Beef, Pork Belly or Shrimp / 15.95 Chicken or Veggie / 13.95

Heavenly Beef

Tender beef slices sautéed in a sweet soy reduction sauce w/ dried chilies, coriander seeds, over crispy cabbage. 17.95

Crispy Pork & Chinese Broccoli

Crispy fried pork belly w/ Chinese broccoli, split whole garlic, red bell pepper, black pepper, oyster sauce and chilies. 16.95

Spicy Bamboo

Bamboo shoots, bell pepper, green beans, and sweet basil stir fried in red herbal chili paste. Chicken or Veggie 15.95
Beef, Shrimp or Calamari 16.95

Thai Garlic Trinity

Fresh garlic, cilantro, and black pepper sauce over sliced cabbage, w/ fresh cucumber, cilantro & Thai Sriracha sauce. Chicken or Veggie 16.95
Beef, Shrimp or Calamari 18.95

CURRY

Red Curry

Spicy red curry in coconut milk with bamboo shoots, bell pepper and sweet basil sautéed with choice of meat. Chicken or Veggie 13.95 Beef or Shrimp 15.95
Seafood Combo 19.95

Green Curry

Green curry in coconut milk with zucchini, Asian eggplants, bell pepper and basil. Chicken or Veggie 13.95 Beef or Shrimp 15.95
Seafood Combo 19.95

Panang Duck Curry

Panang curry with strips of pan-fried boneless duck breast, zucchini, green beans, bell pepper, sweet basil, topped with fresh coconut milk and lime leaves. Duck 19.95 Beef or Shrimp 16.95
Chicken or Veggie 13.95

Pineapple Seafood Curry

Shrimp or shrimp / mussel combo in red coconut curry with chunk pineapple, bell pepper, broccoli, zucchini and sweet basil. Shrimp / 16.95 Seafood Combo / 20.95

Massaman Beef Curry

Cardamom, cinnamon, tamarind, and Thai herbs fill a rich coconut curry with tender stewed beef, potato, red onion, and peanuts. 17.95

Lime Leaf Curry

Full-flavored spicy stir-fried red curry paste with lime leaves, green beans, basil, and bell pepper. Dry non-coconut curry. Seafood Combo / 19.95 Beef, Pork Belly or Shrimp / 15.95 Chicken or Veggie / 13.95

Yellow Curry

An aromatic curry of saffron, cumin spices and coconut milk, stocked with potato, carrots, and onions. Chicken or Veggie 13.95 Beef or Shrimp 15.95

CHAR-GRILL

Crying Tiger Beef Steak

Marinated flank steak, grilled and served over stir-fried vegetables w/ garlic, and a lime chili dipping sauce. 24.95

Waterfall Beef (or Duck)

Seared flank steak or duck breast w/ onion, lime juice, roasted rice powder, and basil, served room temp w/ mixed greens. Beef 15.95 Duck 19.95

Salmon Pineapple Curry

Grilled salmon filet in pineapple red curry with broccoli, bell pepper, zucchini and sweet basil. 20.95

SEAFOOD SPECIALTIES

Three-Flavored Fish

Whole fish deep-fried to a crisp but tender inside, or grilled fish filet, served over vegetables in a triple flavored chili sauce. Filet / 19.95 Whole Fish / Market \$

Seafood Hot-Pot

Choice of seafood combination or shrimp & mussels in roasted chili sauce w/ bell pepper, onion, mushroom, zucchini, green onion, and basil served in a clay pot. Shrimp & Mussels 19.95
Seafood Combo 22.95

Curried Softshell Crab

Pair of crispy softshell crabs stir-fried w/ yellow curry, roasted chili paste, egg, celery, onions, carrots & bell pepper. 25.95

Basil Scallops

Sea scallops stir-fried in a Thai garlic sauce with sweet basil, onion, green beans, scal-lions and bell peppers. Scallops 19.95
Seafood Combo 22.95

Sizzling Salmon

Grilled salmon filet with sizzling panang coconut curry, zucchini, bell pepper, basil, & lime leaves, served over steamed carrots, cabbage & broccoli. 21.95

Lime Steamed Fish

Whole fish or fish filet steamed over crushed lemongrass, topped with our homemade spicy lime garlic juice, and garnished with sliced lime, chilies, fresh garlic, w/ steamed broccoli and carrots. Filet / 19.95 Whole Fish / Market \$

Whiskey Ginger Fish

Whole fish or fish filet steamed in a mild aromatic ginger, rice whiskey, celery, black pepper and sesame sauce, topped w/ shiitake mushroom, ginger, scallion. Filet / 19.95 Whole Fish / Market \$

Glass Noodle Shrimp Bake

Jumbo shrimp baked with crystal noodles, ginger, crushed black pepper, garlic, cilantro, Chinese celery, sesame oil and rice wine. Jumbo Shrimp / 21.95 Seafood Combo / 22.95

Tamarind Fish or Shrimp

Fried whole fish, grilled filet, or grilled shrimp in tamarind sauce, with tempura or blanched carrots, broccoli, zucchini and onion. Whole Fish Market \$
Jumbo Shrimp 24.95

Vegan Pad Thai

Our vegan take on Pad-Thai, w/ tofu. 13.95

Vegan Glass Noodles

Crystal noodles stir-fried with celery, broccoli, onion, mushroom, carrot, scallion, bell pepper, tofu and Napa cabbage. 13.95

Vegan Dirty Noodles

Our popular stir-fried noodles, here featuring tofu. 13.95

Vegan Kee Mao Noodles

Vegan version of the classic Bangkok-style spicy noodles, w/ tofu 14.95

Vegan Sukiyaki Noodles

Glass noodle stew w/ Chinese broccoli, Napa cabbage, celery, carrot, onion, button mushroom & scallion w/ sesame oil & pickled garlic chili sauce. 14.95

Vegan Lime Leaf Curry

Green beans and tofu stir-fried in lime leaf curry w/ bell pepper, basil & onion. 13.95

Vegan Yellow Curry

An aromatic golden tumeric and cumin curry with potatoes, onion, broccoli, cabbage, carrots and tofu. 13.95

Vegan Papaya Salad

Green papaya, carrots, long beans, cherry tomatoes and roasted peanuts tossed with lime juice, palm sugar, & Thai chilies. 11.95

Vegan Pineapple Fried Rice

Jasmine rice, yellow curry spice, pineapple, tofu, raisins, cashews, carrots, onions. 13.95

Char-grilled Eggplant Salad

Spicy warm salad of roasted eggplant in a lime chili garlic sauce, tossed w/ red and green onion, cilantro, mixed greens. 14.95

Vegan Peppery Garlic Tofu

Tofu stir-fried with garlic, black pepper, onion and green onion, served over steamed broccoli, carrots and cabbage, topped with cilantro and fried garlic. 13.95

Vegan Eggplant Lover

Wok-fried eggplant, tofu, green onion, bell pepper, and sweet basil in chili-garlic and sesame soy sauces. 13.95

Vegan Ginger Tofu

Fresh tofu stir-fried with ginger shoots, bell pepper, onion, button and wood ear mushrooms, in a sesame soy sauce. 14.95

Vegan Chinese Broccoli

Chinese broccoli stir-fried w/ tofu, garlic, fermented soybean and Thai chilies in sesame oil and Chinese rice wine. 13.95

