

ENTRÉE (CONT.)

Beef Macadamia *	7.95	13.95
Stir-fried with mushroom, red pepper, scallion served on a bed of fresh watercress		
Spicy Beef with Mixed Vegetables ***	7.95	12.95
Sautéed with mushroom, carrot, baby corn, onion, pineapple, broccoli, green and red pepper, with house special sauce		
Sri Racha Beef **	7.95	11.95
Sautéed with cashew nut, tofu, baby corn, carrot, celery, pepper, mushroom, scallion, and spicy house sauce		
Wild Boar Basil ***	7.95	11.95
Tender pork pan-fried with mushroom, peppercorn, hot chili pepper, basil leave and house curry sauce		
Pork Garlic	7.95	11.95
Sautéed with mushroom, summer squash, zucchini and dark sweet soy sauce		

MAPOW ON THE BEACH

Oriental Salmon Curry *	8.25	14.95
Sautéed with red onion, asparagus, mushroom, baby corn, green and red pepper, string bean simmered in red curry sauce		
Siam Seafood *	8.50	14.95
Shrimp, squid and scallop sautéed with cashew nut, onion, mushrooms, celery, baby corn, zucchini, yellow squash, scallion in a mild chili shrimp paste		
Swordfish Choo Chee *	n/a	14.95
Char-grilled and topped with shrimp, mussel, asparagus, mushroom, baby corn, red onion, pepper, basil in special house sauce		
Tender Squid **	8.50	13.95
Sautéed in minced hot pepper, sweet basil, onion, mushroom, pepper, white wine and garlic sauce		
Pik King Shrimp *	8.50	13.95
Sautéed with Pik King curry sauce, asparagus, string bean, mushroom and red pepper		
Shrimp Himaparn *	8.50	13.95
Sautéed in cashew nuts, onion, oyster mushroom, snow pea, yellow squash, zucchini, red pepper, scallion		
Scallops Bamboo **	8.50	13.95
Sautéed with minced chili garlic sauce, bamboo shoot, yellow squash, mushroom, scallion		
Spicy Scallop Eggplant **	8.50	13.95
Sautéed with eggplant, onion, white wine, basil, garlic sauce		
Shrimp Scampi	8.50	13.95
Stir-fried with tomato, pepper, onion, zucchini, mushroom, squash, with special house sauce on a bed of watercress		
Soft Shell Crab and Vegetable Tempura	n/a	17.95
Garlic Shrimp	8.50	13.95
Stir-fried with coriander root, white pepper, onion, peppers, mushroom served with fresh watercress		
Garlic Salmon	9.50	14.95
Turtle Island Treasure **	n/a	15.50
Shrimp, scallop, squid, mussel, salmon, sautéed with onion, mushroom, pepper, basil leave in house sauce		
Plarad Prik **	n/a	17.95
Fried seabass served hot special house sauce		

Jumbo Shrimp Fire	16.95
Marinated in yellow curry and skewered shish kebob style with onion, tomato, pineapple served with brown rice and vegetable	
Mapow Seafood (Pad Pong Karee) *	15.50
Shrimp, calamari, scallop, mussel, crab sautéed with scallion, pepper, curry powder, egg, mushroom and celery	
Hang Lay Curry (northern country style) *	11.95
Popular recipe, tendered pork served French bread	
Soft Shell Crab Curry *	15.50
Sautéed with scallion, peppers, carrots, onion, celery	
Lobster Grille	17.95
Served with brown rice and vegetables	
Steamed Lime Fish	17.95
Steamed whole striped bass with lime juice, scallion, red pepper and fresh garlic	
Yum Yum Salmon *	14.95
Topped with dice of fresh mango, green apple, onion, tomatoes with a refreshing house sauce	
Racha Trio	13.95
Beef, chicken, pork marinated in plum sauce, light soy sauce, and sautéed with pineapple, tomato, baby corn, mushrooms and snow pea	
Thai-Style Basil (chicken or beef) ***	10.95
Ground meat sautéed with minced hot pepper, garlic, white wine, basil leaves, pepper, mushroom, onion, and crispy basil	
Frog Legs Basil **	13.95
Breaded fried and sautéed with mushroom, pepper, onion, and basil in special house sauce	

VEGAN CORNER

Spicy Tofu ***	7.50	10.25
Fried tofu sautéed with bamboo, string beans, baby corn, onion, chili, garlic, oyster sauce, white wine.		
Sweet Basil Eggplant	7.50	9.95
Royal purple eggplant sautéed in garlic, soybean paste and basil		
Vegan Rainbow	7.50	9.95
Broccoli, carrots, baby corn, snow pea, squash, zucchini, string bean, mushroom, garlic, Chinese broccoli and oyster sauce		
30 Second Tofu Bean Sprout *	7.50	9.95
Stir-fried tofu with bean sprout, carrot, scallion, garlic, white pepper		
Green Garden	7.50	9.95
Steamed asparagus, green bean, baby corn, broccoli, cauliflower, zucchini, squash, Chinese broccoli, snow pea, served with peanut sauce		
Jungle Curry Tofu **	7.50	9.95
Sautéed pumpkin, dill, string bean, asparagus, mushroom, baby corn, bamboo, squash, zucchini, eggplant, with Thai country style sauce		
Vegan Curry *	7.50	9.95
Sautéed eggplant, baby corn, bell pepper, squash, zucchini, carrot, broccoli, mushroom, string bean, cauliflower, bamboo shoot, pumpkin, in red curry sauce		

DESSERT & SIDE ORDER

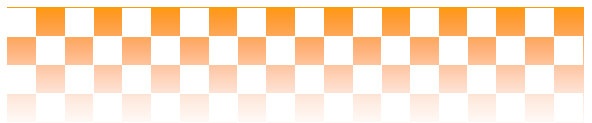
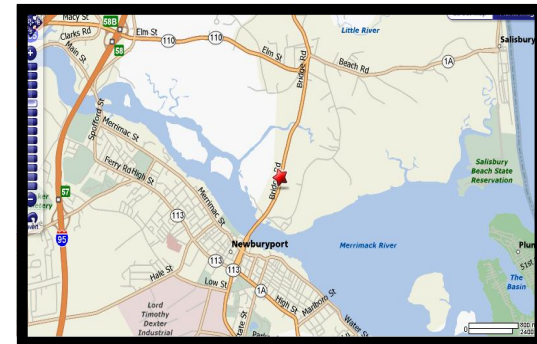
Khao Neow Sangkaya	4.95
A favorite Thai dessert, the firm texture of the sweet rice cooked in coconut milk paired with baked custard is an irresistible taste experience	
Mango with Sticky Rice	5.50
Typical Thai dessert of ripe mango and sweet sticky rice topped with house special coconut milk and sesame seed	
Ice Cream Delight	3.95
Coconut OR Ginger flavor served with sticky rice and topped with Thai palm seed and jack fruit	
Banana in the Blanket	2.95
Sliced banana wrapped in spring roll rice sheet, fried until golden brown drizzled with honey and sprinkled with sesame seed	
Fried Ice Cream	5.50
Topped with raspberry sauce	
Ice Cream	3.00
Coconut, Ginger, Vanilla, Butter Pecan, Green Tea and Strawberry	
Lychee Nut in Syrup on Ice	3.00
Rambutan Stuffed with Pineapple in Syrup	3.00
Cheese Cake (homemade)	3.95
Taro Custard (homemade)	3.50
Thai Custard	3.25

Steamed Vegetables	3.00	Sticky Rice	2.00
Steamed Rice	1.50	1 oz. Peanut Sauce	1.00
Brown Rice	1.50	5 oz. Peanut Sauce	5.00
Steamed Noodles	1.50		

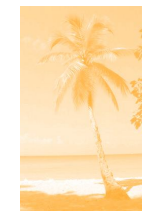
Cans of Soda are available for take out

Hours	
Monday-Friday	11.30 am—3 pm 4 pm—9.30 pm
Saturday	12 pm—10 pm
Sunday	12 pm—9 pm

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MAPOW Sushi Thai Restaurant



CULINARY THAI CUISINE
Dine In | Carry Out

<http://www.mapowtias.com/>



APPETIZER

Mango Rolls	5.95
Fresh rice paper stuffed with mango, vermicelli, basil leaves, carrots, cucumber, lettuce, served with special sauce	
Siam Rolls	5.95
Crispy spring rolls stuffed with ground chicken and vegetables, served with a sweet chili sauce	
Tofu Triangles	5.25
Deep-fried tofu, served with special sauce and peanuts	
Mapow Pancake	6.95
Pan fried wheat batter with caviar; scallions, shrimp, imitation crab with spicy or mild sauce	
Edamame	5.25
Light salted steamed Japanese green soybean	
Vegetable Tempura	5.25
Fried assorted vegetables served with sweet chili sauce	
Soft Shell Crab Tempura	8.95
Crab Rangoon	5.95
Wonton skin stuffed with cream cheese, vegetables, deep fried and served with sweet chili sauce	
Mee Krob	5.25
Crispy seasoning noodles served with special house sauce	
Bangkok Wings	5.50
Marinated chicken wings served with sweet chili sauce	
Shrimp in the Blanket	5.95
Deep fried shrimp in rice paper, served with sweet chili sauce	
Chicken or Beef Satay	5.95
Chicken or beef barbecue on skewers, served with cucumber dressing, peanut sauce and French bread	
Tod Mun (Mackerrel and Shrimp)	5.95
Deep fried marinated fish cake, served with cucumber chili sauce topped with ground peanut	
Shumai	5.95
Steamed or fried shrimp dumpling with ginger sauce	
Hoi Pad Nam Prik Pow *	6.50
Mussels sautéed with chili sauce, garlic, pepper and basil	
Golden Bags	6.25
Deep fried tofu skin stuffed with house recipe served with sweet plum sauce	
Steamed Mussels in the Pot	6.50
Flavored by house recipe served garlic chili lime sauce	
Grilled Calamari	6.50
Marinated squid with Thai herb served with special sauce	

SOUP & SALAD

Thai Oxtail Soup	3.25	3.50
Oxtail, onion, potato, tomato, celery & carrot in clear broth		
Chicken Coconut Soup *	3.25	3.50
Chicken, mushroom, herb in coconut milk broth		
Tom Yum Kung **	3.25	3.50
Shrimp, chili, mushroom, lime juice and Thai herb		
Vegetable Tofu Soup	3.25	3.50
Fresh tofu with mixed vegetable in clear broth		

Thai Wonton Soup	3.25	3.50
House recipe wonton with green vegetable in clear broth		
Grass Noodle Soup	3.25	3.50
Shrimp, grass noodle, mushroom, green vegetable in clear broth		
Seafood Combination Basil Soup **	3.75	3.95
Salmon, squid, shrimp, mussel, scallop, oyster, mushroom, lime juice		
Papaya Salad *	6.95	6.95
Striped green papaya, carrot, tomato, garlic, palm sugar, lime juice		
Cucumber Salad *	4.95	4.95
Shredded cucumber, cherry, tomato, garlic, palm sugar, lettuce, shrimp flakes		
Yum Yum Fruit Salad *	6.95	6.95
Assorted fruits and macadamia nuts with special house dressing		
Seaweed Salad	5.95	5.95
Seasoned assortment seaweed with cucumber and sesame seeds		
Green Salad	4.95	4.95
Mixed green salad, cucumber, tomato, onion, carrot, in special peanut sauce dressing		
Jumping Shrimp **	7.95	9.95
Marinated grilled shrimp served on a green salad		
Jumping Conch **	n/a	8.95
Seafood Yum Yum **	n/a	9.25
Shrimp, squid, scallop and mussel, mushroom, onion		
Tiger's Tear (beef) **	7.95	8.95
Marrinated char-broiled beef, onion, scallion, roasted rice, Thai herb		
Larb Kai (chicken) **	7.50	8.50
Nam Sod (pork) **	7.50	8.50
Soft Shell Crab Mango Salad **	n/a	15.50
Soft shell crab, mango, cashew nut, mint, with special dressing		

NOODLE, FRIED RICE & CURRY

Pad Thai	7.95	9.50
Stirred fried thin rice noodle, egg, chicken, shrimp, bean sprout, ground peanut, onion		
Tofu or Vegetable Pad Thai	7.50	8.50
Crispy Pad Thai (fried crispy egg noodle)	8.95	9.95
Seafood Pad Thai (shrimp, calamari, scallop,)	9.95	12.95
Pad Woon Sen	7.95	8.50
Grass noodle, egg, chicken, shrimp, carrot, snow pea, shitake mushroom, onion, tomato, green pea, scallion		
Crazy Noodle	8.95	9.95
Shrimp, chicken, wide noodle, onion, basil, chili, egg, broccoli		
Chiang Mai Noodle	8.95	8.95
Chicken, egg noodle, red onion, broccoli, yellow curry sauce		
Thai Hot and Sour Noodle Soup	7.95	8.95
Rice noodle, ground pork, broccoli, topped with ground peanut		
Lard Nar	7.95	10.95
Wide noodle, shrimp, chicken, carrot, baby corn, mushroom, broccoli in house gravy sauce		
Boat Trip Noodle	7.95	8.95
Rice noodle, tender beef, bean sprout, watercress, celery in house delicious broth		
Seafood Basil Udon	9.95	12.95
Shrimp, scallop, calamari, mussel, basil and assorted vegetable		

See You	7.95	9.95
Chicken OR Beef stir-fried with wide flat noodle, broccoli, mushroom, carrot		
Veggie Fried Rice	7.50	9.50
Sautéed with assorted vegetables.		
Siam Fried Rice	7.95	9.50
Stir-fried with chicken, shrimp, snow pea, green pea, broccoli, tomato, onion, egg		
Spicy Chicken Fried Rice	7.95	9.50
Stir-fried with chicken, jalapeño, mushroom, basil leaves, onion and hot pepper		
Pineapple Fried Rice	7.95	10.50
Stir-fried with crab meat, shrimp, chicken, onion, shitake mushroom, tomato, green pea, curry powder		
Indonesian Fried Rice	7.95	9.50
Stir-fried shrimp, shitake mushroom, onion, red curry paste, BBQ chicken		
Seafood Fried Rice	8.95	11.95
Stir-fried shrimp, scallop, calamari, mussel, egg, bell pepper, onion, pea, tomato, mushroom, curry powder, chili sauce		
Chicken Turmeric Sauce	7.95	11.95
Sautéed in red curry sauce, carrot, potato, onion, tomato, green pea served with cucumber sauce		
Lamb Turmeric Sauce	n/a	15.95
Lamb Curry	n/a	15.95
Simmered in red curry sauce, asparagus, eggplant, mushroom, baby corn, string bean, red onion and basil leaves		
Green Curry	7.95	11.95
Chicken OR Beef, eggplant, string bean, bamboo shoot, zucchini, basil, green pepper		
Red Curry	7.95	11.95
Chicken OR Beef, eggplant, carrot, bamboo shoot, bell pepper, pumpkin		
Chicken Yellow Curry	7.95	11.95
Squash, onion, tomato, pineapple, carrot		
Shrimp Yellow Curry	8.50	12.95
Beef Panang	7.95	11.95
Come with string bean, pepper, mushroom, baby corn, served on a green salad		
Shrimp Panang	8.50	12.95
Crispy Duck Panang	n/a	16.95
Mango Curry	n/a	14.95
Shrimp and chicken, onion, tomato, squash, red pepper, baby corn in yellow curry sauce		

ENTREE

Thai Lime Chicken	n/a	11.95
Ground chicken, shrimp dipped in a light bread crumb batter & deep fried, with lime sauce and garnished with lime and crispy green sauce		
BBQ Chicken	8.95	11.95
Marinated with Thai herb and served with steamed vegetables, sweet chili sauce and peanut sauce		
Sweet and Sour Chicken	7.95	10.95
Stir-fried with baby corn, pineapple, onion, tomato, green and red pepper, cucumber		

Chicken Lost in the Garden	7.95	10.95
Pan fried with baby corn, snow peas, onion, summer squash, zucchini, cauliflower, carrots, broccoli, red pepper in a ginger sauce		
Chicken Cashew Nut	7.95	11.95
Pan-fried with onion, mushroom, summer squash, zucchini, pineapple, red pepper, and scallion in a mild honey lime sauce		
Chicken Pineapple	7.95	11.95
Stir-fried with snow pea, tomato, onion, squash, carrot		
Chicken Basil	7.95	10.95
Sautéed with minced hot peppers, garlic, white wine, soy sauce, onion, green and red pepper, mushroom		
Beef Basil	7.95	12.95
Crispy Duck Basil	n/a	16.95
Rama Chicken	7.50	11.95
Steamed with string beans, baby corn, broccoli, cauliflower, carrots, zucchini, summer squash and snow peas served with peanut sauce and ginger sauce		
Rama Crispy Duck	n/a	16.95
Chicken Ginger	7.95	10.95
Sautéed with shitake mushroom, baby corn, onion, scallion, red and green pepper		
Pork Ginger	7.95	11.95
Salmon Sugarcane	n/a	14.95
Served with steamed vegetable		
Bangkok Dicey	8.50	12.50
Diced tenderloin of beef, marinated and sautéed to perfection, served with refreshing pepper lime sauce		
Beef Broccoli	7.95	12.95
Sautéed with mushrooms and oyster sauce		
Shrimp Broccoli	8.50	13.95
Honey Pork	9.50	13.95
Thinly sliced pork loin, marinated in garlic oil, white pepper coriander and dark soy sauce, stir-fried with pineapple, mushroom, tomato, snow pea and green pea		
Crispy Squid	8.50	11.95
Sautéed with broccoli and garlic sauce		
Seafood Madness	9.50	15.50
Stir-fried calamari, shrimp, scallop, salmon and mussel sautéed with onion, mushroom, zucchini, summer squash, red and green pepper in house curry sauce		
Jumbo Pot	n/a	16.95
Steamed jumbo shrimp well prepared with herb, assorted vegetables and grass noodle		
Grilled Fish Banana Leaf (14 min)	n/a	17.95
A whole white fish marinated and wrapped in banana leaf while being grilled, served with vegetables and chili lime garlic sauce		
Tamarind Crispy Duck	n/a	16.95
Prepared with ginger, baby corn, tomato, mushroom, red pepper, pineapple, carrot		
Duck Choo Chee	n/a	16.95
Boneless roasted duck sautéed in curry sauce with mushroom, red pepper, green pea, pineapple, tomato, zucchini, squash, carrot, and basil leaves		