

# Appetizers

# Cozy Thai Appetizer Sampler

13.75

Combination of Chicken Satay, Cozy Thai Canapés, and Thai Spring Rolls served with three sauces (peanut, sweet & sour and sweet chili

# Steamed Mussels Thai Style

9.95

Steamed mussels in fresh lemongrass and basil broth, served with mildly spicy lime dipping sauce.

# Cozy Thai Canapés

7.50

Deep-fried shrimp & pork mixture spread on wheat bread, served with sweet & sour sauce.

# Chicken Satay (5pc.)

Grilled chicken tenderloin marinated in yellow curry and coconut milk, served with peanut dipping sauce and cucumber salad.

# Thai Spring Rolls

7.25

Deep-fried spring roll wrappers stuffed with shitake mushrooms, bean thread noodles, cabbage, and bean sprouts, served with sweet & sour sauce.

#### Thai-Style Crispy Shrimp

Deep-fried battered shrimp & zucchini served with pickled vegetables and sweet & sour sauce.

#### Mini Golden Cups

8.50

A tasty mixture of chicken, shrimp, corn, carrots, sweet peas, and Thai spices, filled in mini Thai egg pastry cups.

#### pv Tofu

7.50

Deep-fried firm tofu served with sweet chili sauce topped with and crushed peanuts.

9.25

Deep-fried mixture of shrimp, chicken, and Thai spices coated with bread crumbs. Served with pineapple and sweet & sour dipping sauce.





# .emongrass Shrimp Soup (Tom Yum) 🐚



full 11.95

A savory not and sour clear shrimp broth, seasoned with lemongrass, mushrooms, tomatoes, chili, and lime leaves. half 5.95

# Coconut chicken Soup (Tom Kah)

full 10.95

Chicken in creamy coconut broth with button mushrooms and fresh Thai herbs.

half 5.50

# Poh Taak



14.95

A combination of shrimp, mussels, and cod fish in a savory hot and sour clear broth seasoned with fresh Thai basil, lemongrass, mushrooms, tomatoes, chili, and lime leaves.

# Salads

# Thai Papaya Salad

7.95

with shrimp add 3.00

Shredded green papaya, tomatoes, green beans, julienned carrots tossed in a spicy lime dressing and topped with toasted peanuts.

#### Naam Tok Salad 💚

10.95

Grilled chicken, fresh cilantro, green onion, red onions tossed in a spicy and savory tamarind sauce.

#### Southern Thai Salad

10.75

Crispy tofu, hard boiled egg, fresh greens, tomatoes, onions, cucumbers, and broccoli, served with a peanut dressing.

# Savory Chicken Salad (Larb Kai)



Ground chicken seasoned with lime juice, fish sauce, cilantro, scallions, red onions, and Thai herbs ,served with fresh greens.

# Pla' Shrimp



11.50

Steamed shrimp, fresh lemongrass, and Thai herbs, tossed lightly in a savory tamarind sauce served on iceberg lettuce.

# Grilled Beef Salad



11.95

Grilled marinated beef, tomatoes, scallions, shallots, cucumbers, tossed in a spicy lime dressing.

All seafood entrées (except for noodle and rice dishes) are served with steamed jasmine rice (substitute fried rice add 2.50).

# Savory Crispy Cod Fish



16.95

Lightly battered fried cod with carrots, onions, and peppers in a spicy sweet and sour garlic sauce, garnished with cilantro.

Shrimp Spicy Basil (Pad Kra Pow)



Sautéed fresh basil, jalapeno, mushrooms, and green beans with oyster garlic sauce.

Pan-Fried Cod Chu Chi

16.95

Pan-fried Cod topped with red curry sauce, kaffir lime leaves, basil, cabbage, carrots, and green beans.

Shrimp Pik Khing Stir-fried

Stir-fried shrimp, green beans, button mushrooms, and fresh basil in red chili and garlic sauce.

Shrimp Ginger Stir-fried (Pad Khing) 16.75 Stir-fried shrimp, fresh ginger, Asian mushrooms, button mushrooms,

bell peppers, and onions with soybean garlic sauce.

Seafood Pik Pow Stir-fried mussels & shrimp, bell peppers, onions, jalapenos, and fresh Thai basil in sweet chili paste & oyster based sauce, garnished with fresh cilantro.

# Shrimp Royal Stir-fried



Stir-fried shrimp, bell peppers, yellow onions, and carrots with sweet chili paste, garnished with roasted cashew nuts.

#### Shrimp Assorted Vegetables Stir-fried

Savory Cod Fish

15.95

Stir-fried shrimp, broccoli, cabbage, bell peppers, shitake mushrooms, button mushrooms, and carrots in oyster garlic sauce.

### Shrimp Red Curry



15.95

Cherry tomatoes, green beans, Thai fresh basil, pineapple, and shrimp simmered in a traditional Thai red coconut curry sauce.



Shrimp Drunken Noodles



Pan-Fried Cod Chu Chi





# Shrimp Green Curry



Light coconut milk broth mixed with shrimp, Thai herbs & green curry sauce, bamboo shoots, eggplant, zucchini, and fresh basil.

# Shrimp Panang Curry



15.95

Creamy Thai red curry sauce & coconut milk mixed with shrimp, crushed peanuts, kaffir lime leaves, basil, and green beans, then reduced to a perfect consistency.

#### Shrimp Pad Thai

16.75

Fresh Thai rice noodles stir-fried with shrimp, sweet tamarind sauce, crushed peanuts, egg, bean sprouts, and green onions.

# Shrimp Laad Nah

# 15.95

Pan-fried rice noodles, carrots, Chinese broccoli, and shrimp sautéed in a light oyster gravy sauce.

#### Shrimp Pad See lew

16.75

Stir-fried fresh rice noodles with shrimp, broccoli, egg, and green vegetable in a sweet oyster garlic sauce.

# Shrimp Drunken Noodles

Stir-fried fresh rice noodles with shrimp, bean sprouts, jalapenos, and fresh basil in a spicy garlic sauce.

# Cozy Thai Fried Rice with Shrimp

15.95

Traditional Thai fried-rice with shrimp, broccoli, green vegetable, tomatoes, onions, and egg.











Seafood Pik Pow