

THAI MENU

571 665-5754

22510 S Sterling Blvd, Sterling, VA 20164
www.theseafoodloverva.com



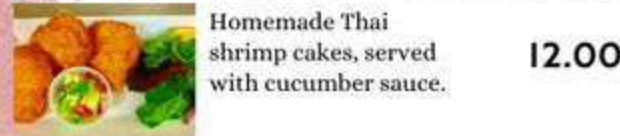
LOBSTER SPECIAL

STARTERS



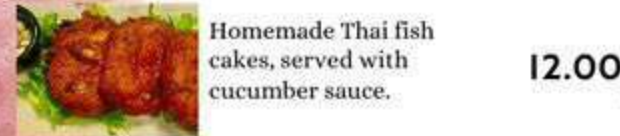
CHICKEN STAY (4) served with peanuts sauce. **SPRING ROLL (4)** chicken spring rolls served with sweet chilli sauce. **HOI OB (18)** Thai steamed mussels.

FISH CAKE (TOD MUN KOONG) (3)



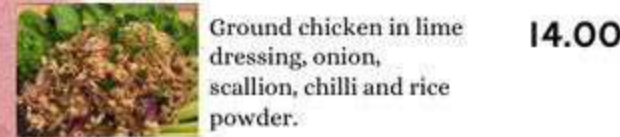
Homemade Thai shrimp cakes, served with cucumber sauce. **12.00**

FISH CAKE (TOD MUN PLA) (3)



Homemade Thai fish cakes, served with cucumber sauce. **12.00**

LARB CHICKEN



Ground chicken in lime dressing, onion, scallion, chilli and rice powder. **14.00**

CURRY PUFF (2) 8.00

Deep fried puff pastries stuffed with chicken, potato, onion in yellow curry powder served with cucumber sauce.

CHICKEN WING 10.00

Served with sweet chilli sauce.

STEAMED FISH FILLET 12.00

Chinese celery, fish ball and soybean paste sauce.

STEAMED SQUID 21.00

lemongrass and spicy lime sauce.

GRILLED PORK BALLS (3) 7

Homemade meatballs served with sweet chilli sauce.

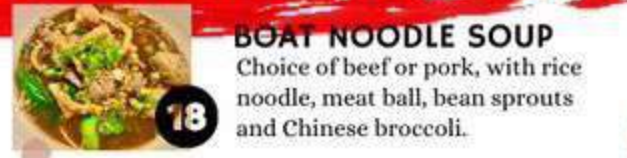
SOUP

CHICKEN, TOFU, VEGGIES 7 **SHRIMP SEAFOOD 8 12**

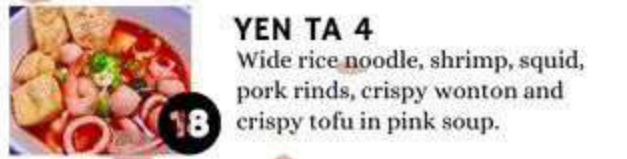
TOM YUM SOUP spicy and sour soup with galangal, lemongrass and mushroom.

TOM KA SOUP Coconut soup with galangal lemongrass and mushroom.

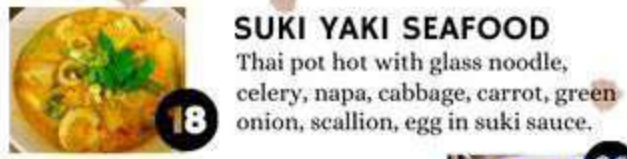
NOODLE & FRIED RICE



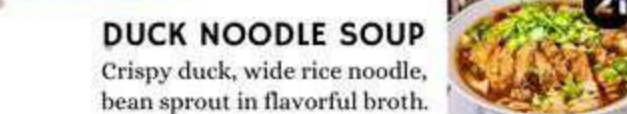
BOAT NOODLE SOUP (18) Choice of beef or pork, with rice noodle, meat ball, bean sprouts and Chinese broccoli.



YEN TA 4 (18) Wide rice noodle, shrimp, squid, pork rinds, crispy wonton and crispy tofu in pink soup.





SUKI YAKI SEAFOOD (18) Thai pot hot with glass noodle, celery, napa, cabbage, carrot, green onion, scallion, egg in suki sauce.




DUCK NOODLE SOUP (21) Crispy duck, wide rice noodle, bean sprout in flavorful broth.

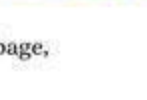
CHICKEN, VEGGIES, TOFU 15.00
PORK, BEEF 16.00
SHRIMP (5) 18.00
SEAFOOD 21.00

PAD THAI Thin rice noodle stir fried with bean sprouts, eggs, scallion and peanut. 

DRUNKEN NOODLE Wide noodle stir fried with onion, tomatoes, bell pepper, basil in chilli garlic sauce. 

PAD SEE EW Wide rice noodle stir fried with eggs and Chinese broccoli. 

KEE MAO SPAGHETTI SEAFOOD Thai spicy drunken noodle with onion, basil, bell pepper in chilli garlic sauce. 

PAD WOON SEN SEA FOOD Stir fried cellophane noodle with napa, cabbage, scallion, onion, eggs, carrot and celery. 

LAD NA NOODLE Stir fried wide noodle with Chinese broccoli in gravy sauce.

THAI FRIED RICE Stir fried rice with eggs, onion, tomatoes.

CRAB MEAT FRIED RICE Jasmine rice stir fried with eggs, peas, carrot and crab meat.

SPICY BASIL FRIED RICE (19) Jasmine rice stir fried with basil, onion, bell pepper in chilli garlic sauce. 

PINEAPPLE FRIED RICE 

MAIN COURSES

CHICKEN, VEGGIES, TOFU 15.00
PORK, BEEF 16.00
SHRIMP 18.00
SEAFOOD 21.00

KA POW Basil, onion, bell pepper in chilli garlic sauce. 

THAI GARLIC Garlic brown sauce stir fried served with steamed broccoli. 

KANA MOO KROB (21) Crispy pork belly stir fried with Chinese broccoli in chilli garlic sauce. 

SPICY EGGPLANT Stir fried eggplant with basil, onion, bell pepper, in chilli garlic sauce.

CASHEW NUT Stir fried cashew nut, carrot, scallion, onion, bell pepper in roasted chili paste.

GINGER PERFECT Stir fried fresh ginger, shitake mushroom, scallion, onion in soy bean sauce.

SWEET N SOUR Stir fried with tomatoes, cucumber, pineapple, onion in sweet and sour sauce.


PAD BROCCOLI Your choice of meat stir fried with broccoli in light brown sauce.

CHRISPY SHRIMP W/ THAI BASIL 25.00 Battered deep fried shrimp stir fried with bell pepper, onion in chilli garlic sauce.

CHRISPY CHICKEN W/ THAI BASIL 23.00 Battered deep fried chicken stir fried with bell pepper, onion in chilli garlic sauce.

KA PROW GAISUB (15) Ground chicken stir fried with bell pepper, onion, basil, in chilli garlic sauce. 

GARLIC SOFT SHELL CRAB (29) Deep fried soft shell crab sautéed with garlic, bell pepper, onion. 

CRISPY DUCK W/ THAI BASIL (32) Crispy boneless duck stir fried with basil, bell pepper in chilli garlic sauce. 

TWIN GARLIC LOBSTER TAIL (45) Deep fried twin lobster tails sautéed with garlic, bell pepper, onion served with rice. 

KHAO SOI LOBSTER (29) Steamed egg noodle with coconut yellow curry paste top with crispy noodle, onion, scallion, pickled cabbage. 

PAD THAI LOBSTER (29) Thin rice noodle stir fried with tamarind sauce, bean sprout, eggs, scallion, peanut. 

SEASIDE SAFFRON FRIED RICE (40) Steam lobster tail and seared scallop, THE SEAFOOD LOVER sauce, saffron fried rice and steam asparagus. 

CRAB FRIED RICE WITH MOHAWK LOBSTER (45) Jasmine rice stir fried with eggs, pea, carrot and crabmeat. 

LOBSTER OR SOFT SHELL CRAB CURRY (29) Lobster or soft shell crab with spicy curry sauce, onion, scallion, bell pepper, celery and eggs. 

SPICY BASIL LOBSTER FRIED RICE (29) Fried rice with basil leaves, white onion, bell pepper in chilli garlic sauce. 

TWIN LOBSTER W/ 3 FLAVORED SAUCE (45) 

RED OR GREEN CURRY LOBSTER (26) Steam lobster tail with eggplant, bamboo shoot, bell pepper in red curry paste top with crispy noodle and bread. 

PANANG CURRY LOBSTER (29) Steamed lobster tail with panang curry sauce served with steamed broccoli and rice. 

SEAFOOD MENU



STARTERS

FRIES

6



21

OYSTER SHANGHAI

Home made sauce, ginger, cilantro.



21

GRILLED WHOLE SQUID

Served with spicy lime dressing.



21

SHRIMP 3 WAYS

PLATTER

Cocktail, melted butter and spicy mayo sauce.

FRIED CALAMARI

Spicy mayo

13

FRIED SOFT SHELL CRAB

Spicy mayo and tempura broccoli.

15

SPICY CALAMARI

Bell pepper, onion and garlic

15

FISH AND CHIPS (2)

Tatar sauce.

16

STEAMED SHRIMP 1/2 LB=\$12, 1 LB=\$22

Butter and cocktail sauce.

GRILLED SHRIMP 1/2 LB=\$12, 1 LB=\$22

Butter and cocktail sauce.

FRIED SHRIMP 1/2 LB=\$13, 1 LB=\$24

Spicy mayo.

BAKED NEW ZEALAND MUSSELS 16



21

WINE MUSSELS



21

OYSTERS

ROCKEFELLER (6)

Spinach cream and parmesan cheese.

GRILLED FRESH WATER

SHRIMP. Served with spicy lime dressing.

28



13

OCTOPUS LEGS

Spicy mayo



15

FRIED OYSTER

Tartar sauce.

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 8

Caesar Salad

Romaine, croutons and parmesan cheese.



7

house salad

5

+BACON

+2

+CHICKEN

+4

+SHRIMP

+6

+SALMON

+13

Choice of dressing balsamic or ranch.

MAIN COURSES

CAJUN CHICKEN & SHRIMP PASTA

Cajun-spiced cream sauce with garlic, parmesan cheese.



21

SEARED SCALLOPS

Served with THE SEAFOOD LOVER sauce and grilled asparagus.



25

SURE AND TURF

Lobster tail & ribeye (12oz) served with melted butter and tartar sauce and your choice of 2 side.



49

RIBEYE STEAK 12 OZ

Served with spicy sauce and your choice of 2 side.



26

GRILLED SALMON

served with teriyaki sauce your choice of 2 side



25



SEAFOOD COMBO

Family or party set: Snow crab legs, NZ mussel, clams, shrimp, crawfish, corn, red potatoes and sausage.

75

RAW OYSTERS



HALF DOZEN 16

DOZEN 29

*Consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or egg may increase your risk of food-borne illness. please inform our crews of any allergies.

SIDES

Steamed rice	2	Garlic bread	5
Sticky Rice	3	Mashed potatoes	5
Corn on the cob	3	Spaghetti w/ garlic	6
Steamed broccoli	4	Roasted potatoes	5
Green beans	4	Grilled asparagus	5
Steamed mix vegetables	4	Steamed asparagus	5
Fried egg	3	Andouille sausage	6
		Egg fried rice	6



SEAFOOD BUCKET

*CHOOSE FROM BELOW AND CHOOSE YOUR SAUCE. ALL IN CLUDES POTATOES & CORN.

PICK YOUR SEAFOOD

SHRIMP (Head on)	1/2	21
SHRIMP (Headless)	1/2	22
CLAMS		16
CRAWFISH		16
NEW ZEALAND MUSSELS		20
LOBSTER TAIL		21
TWIN LOBSTER TAILS		39
SNOW CRAB LEGS 1/2 Cluster		39

PICK YOUR FLAVOUR SAUCE

SEAFOOD LOVER	GARLIC BUTTER
LEMON PEPPER	MELTED BUTTER

HOW SPICY CAN YOU HANDLE?



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ESAN SPECIAL



SOM TUM & YAM SAB

ESAN APETIZER

E-SAN SAUSAGE

Spicy pork sausage from Northeastern side.



GRILLED SAI AUA

spicy herbal pork sausage from Northern side served with sticky rice.



PLA MUK TOD

Deep fried dried squid served with sriracha sauce.

15.00



BAMBOO SHOOT SALAD

Bamboo shoot sliced seasoned with fresh mints, scallions, onion in spicy lime dressing.

NUM TOK SALAD BEEF

Beef seasoned with roasted rice powder, chilli, onion, scallion, in lime sauce.



NUM TOK SALAD PORK

Pork seasoned with roasted rice powder, chilli, onion, scallion, in lime sauce.

13.00

SUN-DRIED BEEF

Deep fried marinated beef with Thai seasoning served with sriracha sauce.



SUN-DRIED PORK

Deep fried marinated pork with thai seasoning served with sriracha sauce.

12.00

KAI YANG ROD FAI

Chicken on skewer Thai sty served with sweet chilli sauce and sticky rice.



CRYING TIGER

Grill marinated flank steak served with homemade spicy rice powder sauce.

13.00

*SHRIMP NUM PLA (RAW)(5)

Dine in only Spicy lime sauce and garlic.

12.00



MOAK (2)

steamed pork inside banana leaves with bamboo shoots, lemongrass in curry sauce.



MOO PING (4)

Grilled Thai style marinated pork on skewers.



SOM TUM THAI

Traditional spicy shredded green papaya, carrot with roasted peanuts, tomatoes, green bean, dried shrimp in sweet-tangy dressing.



SOM TUM PA

Hot & Wild jungle style shredded green papaya, carrot, tomatoes, green bean, thai eggplant, acacia pellets, vermicelli, clean cooked apple snails, pork sausage, bamboo shoot in tasty fermented fish dressing.



*SOM TUM PU DONG

Shredded green papaya, carrot, green bean, thai eggplant, fermented blue crab in spicy fermented fish sauce. 🍷



*SOM TUM GOONG SOD

Shredded green papaya carrot pickled shrimp, tomatoes, green bean, thai eggplant, acacia pellets in spicy fermented fish dressing.



SOM TUM PU

shredded green bean papaya, carrot, tomatoes, thai eggplant, green bean, acacia pellets with preserved salted crab in spicy fermented fish dressing.



TUM THAI KAI KEM

Shredded green bean papaya, carrot, tomatoes, thai eggplant, green bean, acacia pellets with salted eggs in fermented fish dressing.



SOM TUM LAO

Traditional spicy shredded green bean papaya, carrot, tomatoes, thai eggplant, green bean, acacia pellets in fermented fish dressing.



TUM TANG KAI KEM

Chopped fresh cucumber, tomatoes with salted eggs in spicy fermented fish sauce. 🍷



TUM SUA

Lightly Shredded green papaya, carrot, green bean, thai eggplant with vermicelli in spicy fermented fish sauce.



*TUM SALMON

Raw salmon, tomatoes, green bean in spicy fermented fish and tamarind sauce.



TUM TOUR

Long green bean, tomatoes, thai eggplant in spicy fermented fish sauce.



*TUM KOONG SOD

Raw shrimp, tomatoes, green bean in fish anchovy and tamarind sauce.



YUM WOON SEN TALAY

Shrimp, squid, scallop, mussel with cellophane noodle, onion, scallion, cilantro, tomatoes, celery in spicy lime dressing.



YUM TALAY

Shrimp, squid, scallop, mussel with onion, tomatoes, onion, cilantro, bell pepper in spicy fresh lime juice.



*TUM PU DONG

Fermented blue crab, tomatoes, green bean in fish anchovy and tamarind sauce.

SPECIAL MENU

HAINANESS CHICKEN RICE

Famous khao mun kai -steamed chicken with thai aromatic herbs on seasoned rice served with chef's special chill sauce.



LARB PED ROI ED

Traditional duck salad seasoned with onion, scallion, roasted chili and rice powder served with sticky rice and fresh vegetables.

THAI RICE & SAUSAGE SALAD

Crispy rice mixed with thai sausage, fresh chili, ginger, red onion, peanut in tasty seasoning.



KHAO MOO DANG

Red barbecue pork over rice, scallion, onion, eggs.



KEANG OM CHICKEN, PORK, BEEF



Esaan-style choice of meat curry loaded with thai eggplant, onion, scallion, cabbage, napa and dill.



TOM ZAAP MOO

Pork ribs in spicy and sour soup with scallion, onion, lime leaf, galangal and lemon glass.

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COCKTAILS

- OCEAN LEMONADE** 11
Vodka, triple sec, and lemon juice.
- SEX ON THE BEACH** 11
Vodka, peach schnapps, cranberry and orange juice.
- GINGER BEER GARITA** 11
Gold tequila, ginger beer, lime juice and triple sec with salt on rim.
- SWEET SPICED PEAR** 11
Absolutpear, domaine de canton ginger, sour mix and rocky candy.
- PIECE OF HEAVEN** 11
Rum, pineapple, orange and peach
- CLASSIC MARGARITA** 11
Tequila, triple sec and sour mix.
- CARIBBEAN SCREWDRIVER** 11
Malibu, creme de banana, peach and pineapple.
- DARK AND STORMY** 11
Myer's dark rum and ginger beer.
- MALIBU** 11
Malibu rum and pineapple.
- FRESH BERRY SIDE CAR** 11
Brandy, chambord, lemon juice and berries.
- CLASSIC MOJITO** 11
Rum, triple sec, sour mix and lime.
- COSMOPOLITAN** 11
Vodka, cranberry juice and sour mix.
- MIAMI SUNSET** 11
Vodka, watermelon liquor, sour mix and melon.
- MAI TAI** 11
White rum, dark rum, triple sec, orange juice, pineapple juice and grenadine.

NON ALCOHOLIC

- SODA** 3
COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, SWEET TEA, UNSWEET TEA.
- JUICES** 4
APPLE, PINEAPPLE, ORANGE, CRANBERRY.
- COCONUT JUICE** 6
- THAI TEA** 4
- THAI COFFEE** 4

RED WINE

- | | |
|-------------------------|----------------|
| | Glass Bottle |
| MERLOT | 9 34 |
| Kenwood vineyards, 2019 | |
| CABERNET | 9 34 |
| Mercer Bros, 2018 | |
| PINOT NOIR | 9 34 |
| Mark West, 2019 | |

WHITE WINE

- | | |
|----------------------|--------|
| CHARDONNAY | 9 34 |
| Hidden crush, 2018 | |
| PINOT GRIGIO | 9 34 |
| Ruffino, 2022 | |
| BLANC | 9 34 |
| Seaglass, 2021 | |
| RIESLING | 9 34 |
| Kangfu Girl, WA 2021 | |
| PROSECCO | 11 |

PLEASE JOIN US
— For —

DRINKS

BOTTLE BEER

- | | |
|-------------------|---|
| SINGHA | 6 |
| CORONA | 5 |
| HEINEKEN | 5 |
| BLUE MOON | 5 |
| SAPPORO | 5 |
| MILLER LITE | 5 |
| THREE NOTCH'D IPA | 5 |

DRAFT BEER

- | | |
|-------------------|-----------------|
| | Glass Pitcher |
| MILLER LITE | 5 20 |
| SAPPORO | 7 25 |
| BLUE MOON | 7 25 |
| THREE NOTCH'D IPA | 7 25 |

OUR DESSERT

- | | |
|--------------------------|---|
| VANILLA ICE CREAM | 6 |
| TARO CUSTARD | 8 |
| MANGO & STICKY RICE | 8 |
| BROWNIE SUNDAE | 9 |
| BLACK BEAN & STICKY RICE | 9 |