

Blue Pea

STARTER

Crispy Wings	8
Crispy Chicken Wing with Spicy sweet and sour sauce	
Taro Samosa	9
Fried stuffed taro root with Cucumber salad	
Avocado Fresh Roll (Limited)	10
Red leaf, Avocado, Carrot, Cucumber, and Mint with Peanut sauce	
BLUE Pea POKE	12
Tuna with Seaweed, Cucumber, and Fried taro in House kimchee sauce	
AHI AHI	12
Seared tuna steak with Pickled ginger and house balsamic sauce	
Chicken Wrap	10
Ground chicken, Chili paste, and Butter lettuce with Lemongrass sauce	
Bacon wrapped Scallop	12
Lightly seared Scallop and Bacon with Cilantro sriracha sauce	
Jalapeño Calamari	10
Fried Calamari and Jalapeño with Spicy avocado sauce	
Shrimp Tempura	10

SOUP & SALAD

Spicy Sweet Potato Soup (Tofu, Chicken, Shrimp +2)	8
Sweet Potato, Tomato, Mushroom, and Onion in Spicy and Sour soup	
Chicken Crisp Salad	13
Crispy Chicken Tenders with Romaine, Mix greens, Carrot, Tomato, and Crispy noodle with Cilantro dressing	
Crispy Tofu Salad	12
Romaine, Mix greens, Cucumber, Tomato, Red & Green onions, Mint, and Cilantro with Lime dressing	
Salmon Sashimi Salad	15
Mango, Mint, Green onion, Lemongrass, and Sesame oil in Spicy lime dressing	

NOODLES

Garlic Noodle (Tofu, Chicken +1, Shrimp +2, Crispy Chicken +3)	10
Stir fried Egg noodle, Jalapeño, Green onion with House garlic sauce	
Crispy PAD THAI (vegetarian option available)	13
Crispy egg noodle with Chicken and Shrimp, Egg, Beansprout, Peanut, and Onion	
PAD C U (Tofu, Chicken, Shrimp +2)	11
Stir fried Flat rice noodle, Egg, Broccoli, Carrot, in Black bean sauce	
Intoxicated Udon (vegetarian option available)	12
Spicy Ground chicken with basil, Jalapeño, Tomato, Bell pepper, Onion, and Broccoli with Garlic sauce	
Udon Tom Yum Noodle Soup (vegetarian option available)	14
Shrimp Tempura, Boiled egg, and Pork sausage patty in Spicy & Sour Miso	

OUR SIGNATURES

**served with Jasmine Rice (Blue Pea Rice +1)

Crispy Chicken Fried Rice	13
Crispy chicken over Fried rice with Sweet Thai chili sauce	
Curry Noodle Bowl (vegetarian option available)	14
Chicken breast with Egg noodle, Cilantro, Red onion, Cabbage, and Egg in Coconut base curry	
VEGETARIAN Pot	15
Tofu, Asparagus, Mushroom, Ginger, Green onion, Cilantro, and Sesame oil with Lemongrass sauce	
Tuna POKE Rice Bowl	15
Tuna, Edamame, Tobiko, Seaweed, Ginger, and Cucumber with Blue pea rice	
Salmon Garlic Noodle	17
Seared salmon, Broccoli with Spicy garlic noodle	
Tango Tango Curry** (vegetarian option available)	17
Shrimp, Calamari, Scallop, Carrot, Bell Pepper, Basil, and Fresh Mango in Yellow coconut curry base	
Kurobuta Pork Chop**	20
with Crispy taro and Cucumber Salad	
Teriyaki Lamb**	20
Grilled lamb with Teriyaki lemony-onion vinaigrette and Sautéed garlic Zucchini and String bean	
BLUE Pea's Duck**	18
Marinated duck breast with Tomato, Pineapple, Bell pepper, and Grape in Rich red coconut curry	
Raspberry Chipotle Duck**	20
Marinated duck breast with Spinach, Asparagus, in Raspberry chipotle sauce	
Peppery Beef**	23

SIDE

Garlic Broccoli	8
Spicy String Beans	8
Steamed Mixed Vegetables	5
Cucumber Salad	5
House Salad	4
Steamed Noodle (Flat rice, Udon, Egg noodle)	3
BLUE Pea Rice	3
Jasmine Rice	2

LET'S DRINK

Hot Tea (Jasmine, Green, Earl Grey, Camomile, English Breakfast)	3
Unsweetened Iced Tea	3
Jasmine Green Iced Tea	4
Lychee Ice Tea / Thai Iced Tea	4
Arnold Palmer	4
Fresh Young Coconut / Coconut Juice	7 / 4
Sparkling Water	3
Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale)	2