

## Blue Elephant Thai Cuisine

Open  
Sunday-Thursday  
5PM - 9PM

Friday-Saturday  
5PM-10PM  
(Reservation Only)

No Credit Cards

Cash or Check Only

Private Parties

Take Out

20% Gratuity for  
parties of 6 or more  
and no separate  
checks

4493C Highway 17  
Business  
Murrells Inlet, SC  
29576

(843) 651-5863  
FAX: 843-651-0118

**Go To the Blue  
Elephant Website**

# Blue Elephant



## Thai Cuisine

*The Blue Elephant menu comes from popular dishes cooked in Thailand. The preparation, style and taste of our cooking is found on every street corner in Thailand.*



*As in America, Thai food is eaten with a fork and spoon.*



*Ideally, eating Thai food is a communal affair involving two or more people. With more people there is the greater opportunity to share a variety of dishes. Soups are enjoyed together with the main dishes, not separately. The ideal Thai meal is a*

*harmonious blend of spicy, subtle, sweet and sour and is meant to be equally satisfying to the eyes, nose and palate.*



*A typical meal might include our Coconut Chicken Soup, and our special Thai Elephant Seafood with a combination of shrimp, scallops, calamari, salmon and mussels, with baby corn, ginger, black mushroom, carrots, peas and a special sauce served in a duck foil. Our Pineapple Fried Rice is always a favorite and is served in a pineapple with shrimp, chicken, rasins, mushrooms, tomatoes, snow peas and pork.*



*Dr. Paul Byington, Executive Chef and owner prepares all the meals and uses only the freshest ingredients, many imported directly from Thailand. No Monosodium glutamate is ever used in any or our dishes.*

[www.blueelephantthai.com](http://www.blueelephantthai.com)