

You are about to enjoy traditional “Can-Tho-Nese” cooking from Mrs. Thoi’s kitchen. Recipes that have been passed down and brought to this country that we are continually trying to perfect. From utilizing the best ingredients from Southeast Asia that replicate our cuisine to working with local farms that bring the best, highest quality meats for our entrees. Our hope is that you enjoy the same cooking that our elders enjoyed; Cuisine that is non-filling, non-fattening, and offers nourishment that would sustain them through a tropical workday. This resulted in the evolution of wholesome, savory culinary dishes of unique distinction, now finding great appeal and high favor in Western diets.



Each dish and the sauces that accompany them have been handcrafted and precisely perfected for over three decades since our early days of being a small 15-seat eatery on Highland Street in 1986 in Arlington to where we are today as one of the longest standing Vietnamese restaurants serving the metropolitan area. From our kitchen to your table, we hope you enjoy your meal and we thank you for choosing Nam-Viet for your dining experience.

Bon Appétit,  
*The Nguyen Van Thoi Family*

## Specials

<b>NEW - Can Tho Crispy Glazed Baby Back Ribs</b>	Deep fried tender pork baby back ribs coated in Asian spices and seasonings sautéed in our homemade sweet fish sauce glaze.	<b>\$12</b>
<b>Mrs. Thoi’s Orange Pork Chops w/ Steam Rice</b>	Deep fried tender chunks of pork shoulder with Asian spices and seasonings sautéed in our house orange sauce. Perfect for fans of pork!	<b>\$16</b>
<b>Crispy Glazed Chicken Wings</b>	Deep fried wings coated with Asian spices and seasonings sautéed with our homemade sweet fish sauce glaze.	<b>\$10</b>
<b>Homemade Salt &amp; Pepper Tofu (GF)</b>	An appetizer of homemade deep fried tofu seasoned with salt and pepper served with a spicy & sweet chili sauce.	<b>\$10</b>
<b>Grilled Seafood Salad</b>	Tender, juicy, grilled scallops, shrimp, and calamari seasoned specially with Mrs. Thoi’s homemade spices and nuoc mam xa (lemongrass fish sauce) with shredded cabbage, cucumber, celery, onions, and bell peppers. Perfect as an appetizer or a quick and healthy meal.	<b>\$15</b>
<b>Crispy Whole Red Snapper - Market Priced - (Limited Availability)</b>	Deep fried whole red snapper served with Mrs. Thoi’s homemade Vietnamese sweet and tangy sauce with ginger, pineapple, bell peppers, onions, and spices. Perfect for seafood aficionados and large groups.	
<b>Crispy Whole Fried Flounder - Market Priced - (Limited Availability)</b>	Deep fried whole flounder served with Mr. Thoi’s ginger fish sauce. A favorite dish of Mr. Thoi’s that’s great for seafood lovers and fans of fried fish.	
<b>Saigon Style Soft-Shell Crabs (GF) – Seasonal - Market Priced</b>	Deep-fried soft-shell crabs sautéed with garlic, ginger, jalapeños, and house seasonings served on a bed of fresh salad served with homemade lemon pepper dipping sauce. A great seasonal entrée for seafood aficionados.	
<b>Saigon Style Sautéed Jumbo Shrimp</b>	Deep-fried jumbo shrimp sautéed with garlic, ginger, scallions, jalapenos, and house seasonings topped on a bed of fresh lettuce. Served with a side of steamed rice and lemon pepper dipping sauce.	<b>\$18</b>
<b>Spicy Lemongrass Seafood with Chili’s (GF)</b>	Fresh calamari, scallops, and shrimp caramelized and sautéed with onions, lemongrass, and fresh chili’s; A perfect melody of fresh seafood and our homemade sweet and savory sauce.	<b>\$18</b>
<b>Seafood Stir Fried Noodles</b>	Stir fried noodles with jumbo lump crabmeat, shrimp, calamari, scallops, eggs, onions, bean sprouts, and Mrs. Thoi’s homemade seasonings. This dish is good mild, but better spicy!	<b>\$18</b>
<b>Spicy Ginger Salmon (GF)</b>	Tender Chunks of wild Alaskan salmon caramelized with onions, fresh ginger, and fresh jalapeno peppers; a great dish for salmon aficionados.	<b>\$18</b>
<b>Steamed Chilean Sea Bass - Market Priced - (Limited Availability)</b>	Steamed Chilean sea bass flavored with our homemade ginger soy sauce with onions, fresh ginger, bell peppers, fresh asparagus, and jalapeno peppers.	
<b>Sauteed Eggplant with Fresh Seafood</b>	A trio of fresh seafood consisting of scallops, shrimp, and calamari sautéed in a special house garlic sauce with fresh Japanese eggplant, onions, carrots, mushrooms, and ginger.	<b>\$17</b>
<b>Curried Beef with Coconut Milk (GF)</b>	Tender chunks of beef sautéed in our yellow coconut curry with potatoes, carrots, onions, snap peas, and ginger, with steam rice.	<b>\$15</b>
<b>Five Spiced Beef or Chicken</b>	Tender chunks of beef or chicken sautéed in our homemade peanut based five-spice sauce with potatoes, carrots, onions, snap peas, and ginger served with jasmine rice.	<b>\$15</b>

## Appetizers

<b>Appetizer Combo</b>	<b>\$13.5</b>
Roll of Shrimp Toast, Crispy Roll, Crispy Veggie Rolls, Shrimp & Pork Garden Roll and Lemongrass beef.	
<b>Crispy Spring Rolls (2) (GF)</b>	<b>\$5.5</b>
Deep fried pork, chicken, crabmeat, carrots, onions, and vermicelli rolls.	
<b>Crispy Vegetarian Rolls (2) (GF)</b>	<b>\$5.5</b>
Deep fried mung beans, onions, tofu, Japanese yam, carrots and vermicelli rolls.	
<b>Shrimp Toast (2) (GF)</b>	<b>\$6</b>
Deep fried ground shrimp pate spread on baguette with sesame.	
<b>Fresh Garden Rolls (2) (GF)</b>	<b>\$5.5</b>
Rice paper wrapped rolls with your selection of Pork, Tofu, Shrimp, or Shrimp and Pork with shredded lettuce, mint bean sprouts and vermicelli.	
<b>Fried Quail (GF)</b>	<b>\$6.5</b>
Deep fried quail glazed sweet house fish sauce reduction with onions.	
<b>Fried Squid, Scallops, or Mix</b>	<b>\$14</b>
Deep fried squid, scallops, or mixture sautéed with ginger, onions, garlic, and house seasonings.	

## Salads

<b>Vietnamese Cabbage Salad (GF)</b>	<b>\$13</b>
Julienned cabbage, cucumber, mint, bell peppers, onions, and house dressing with your choice of <b>Shrimp, Chicken, or Mix of both</b> served with fried prawn crackers.	
<b>Green Papaya Salad (GF)</b>	<b>\$13</b>
Julienned green papaya with mint, pickled veggies, and house dressing served with your choice of <b>Beef Jerky or Shrimp</b> .	
<b>Grilled Calamari</b>	<b>\$14</b>
Julienned cabbage, cucumber, mint, bell peppers, onions, and house lemongrass dressing with marinated grilled calamari.	

## Soups

<b>Pho Ga* (GF)</b>	<b>Cup - \$5.5 Bowl - \$10</b>
Traditional rice noodle soup with chicken, onions, scallions, cilantro, and culantro.	
<b>Pho Bo* (GF)</b>	<b>Cup - \$5.5 Bowl - \$10</b>
Traditional rice noodle soup with beef onions, scallions, cilantro, and culantro. <i>(Add Brisket + Meatball for \$1)</i>	
<b>Hoanh Thanh** (GF)</b>	<b>Cup - \$5.5 Bowl - \$10</b>
Homemade hoanh thans (pork, chicken, and shrimp dumplings, also called Wonton) served with scallions, onions, chives, and Xa Xiu and Shrimp. (Vietnamese roasted barbeque pork)	
<b>Hu Tieu** (GF)</b>	<b>Cup - \$5.5 Bowl - \$10</b>
Clear rice noodle soup with scallions, chives, cilantro, and Xa Xiu and Shrimp. (Vietnamese roasted barbeque pork).	
<b>Bun Bo Hue* (GF)</b>	<b>Cup - \$5.5 Bowl - \$10</b>
Traditional spicy beef noodle soup with round rice noodles, onions, scallions, cilantro, and spicy broth.	
<b>Sup Chay** (GF)</b>	<b>Cup - \$5.5 Bowl - \$10</b>
Vegetable rice noodle soup with cilantro, chives, scallions, broccoli, carrots, napa cabbage, bok choy, snap peas, shitake mushrooms, and fried or steamed tofu. (Vegetable stock available upon request.)	
<b>Mi/Pho Seafood** (GF)</b>	<b>Cup - \$6.5 Bowl - \$11</b>
Seafood soup with scallops, shrimp, and calamari with scallions, onions, and chives with your choice of egg noodles or rice noodles.	
<b>Canh Chua Ca/Tom (GF)</b>	<b>Cup - \$6.5 Bowl - \$11</b>
Tamarind sweet and sour soup with cabbage, bean sprouts, tomatoes, culantro, and served with your choice of Salmon or Shrimp. Large sized served with rice.	

**\*Beef based stock      \*\* Chicken based stock**

## Grilled Entrees

<i>Vietnamese grilled meats and seafoods are marinated for 24 hours or more; Accompaniments with these dishes include your selection of steam jasmine rice or a vermicelli bowl served with shredded lettuce, mint, cucumber, and bean sprouts with a side of our homemade “Nuoc Mam” also known as fish sauce.</i>	
<b>(Add Crispy Spring or Crispy Veggie Roll to any dish for \$2.75)</b>	
<b>Grilled Pork on Skewer</b> w/rice or rice vermicelli	<b>\$14</b>
<b>Grilled Chicken</b> w/rice or rice vermicelli	<b>\$14</b>
<b>Grilled Lemongrass Beef</b> w/rice or rice vermicelli	<b>\$15</b>
<b>Grilled Pork Chops</b> w/sautéed vegetables and steam rice.	<b>\$17</b>
<b>Grilled Beef Short Ribs</b> w/rice or rice vermicelli	<b>\$18</b>
<b>Bo Dun on Skewers (celery and scallions wrapped beef)</b> w/rice vermicelli	<b>\$18</b>
<b>Grilled Jumbo Shrimp</b> w/steamed rice or rice vermicelli	<b>\$16</b>
<b>Hanoi Grilled Pork</b> w/rice vermicelli	<b>\$14</b>
<b>Grilled Shrimp &amp; Scallops</b> w/steamed rice or rice vermicelli	<b>\$19</b>
<b>Grilled Salmon</b> w/steamed vegetables served w/steamed rice.	<b>\$20</b>
<b>Grilled Combo</b> w/rice vermicelli	<b>\$20</b>

*Brown Rice can be substituted for \$1.25 wherever steam rice is listed in our menu.*

*Please be advised that Vietnamese cuisine features an abundant variety of spices and seasonings that may not be well suited to your dietary needs. Please alert your waiter to any food allergies that you may have with regards to certain products, peanuts, spices, dairy, etc.*

*Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## Vegetarian

<i>Mixed vegetables whenever listed include: broccoli, cauliflower, sugar snap peas, carrots, celery, and bell peppers. Also steam tofu can be substituted for fried tofu.</i>	
<b>Red* or Yellow Coconut Curried Mixed Vegetables (GF)</b>	<b>\$14</b>
w/steamed or fried tofu and steamed rice.	
<b>Lemongrass Tofu w/mixed vegetables &amp; steam rice (GF)</b>	<b>\$14</b>
Sautéed vegetables with fried tofu in a house soy sauce reduction.	
<b>Stir Fried Noodles w/mixed vegetables &amp; Tofu</b>	<b>\$14</b>
Stir fried rice noodles with egg, onions, mixed veggies, and tofu.	
<b>Eggplant with Vegetables and Tofu</b>	<b>\$14</b>
Japanese eggplant sautéed in a house ginger sauce with tofu and mixed vegetables.	
<b>Five Spiced Tofu w/ Mixed Vegetables</b>	<b>\$14</b>
Red or yellow five spiced peanut curry sautéed with mixed vegetables and tofu w/steamed rice.	
<b>*Denotes spicy</b>	

## Stir Fry

<b>Vietnamese Fried Rice</b>	<b>\$14</b>
Fried rice with eggs, peas, carrots, onions, scallions and soy sauce with your choice of:	
• <i>Veggie (Mixed Veggies and Tofu),</i>	
• <i>Pork</i>	
• <i>Chicken</i>	
• <i>Shrimp</i>	
• <i>Combination (Shrimp, Pork, Chicken)</i>	
• <i>Seafood add \$2.75 (Calamari, Shrimp, Scallops, &amp; Crabmeat) (Best with Brown Rice)</i>	

<b>Stir-Fried Noodles w/Shrimp, Pork, Chicken “Pad Thai”</b>	<b>\$15</b>
Stir-fried noodles with shrimp, xa xiu (Vietnamese roasted barbeque pork), and chicken with eggs, bean sprouts, chives, onions, scallions, special house sauce, and flat rice noodles.	

<b>Eggplant with Choice of Chicken, Beef, or Pork</b>	<b>\$15</b>
Japanese eggplant sautéed in a house ginger sauce with your choice of chicken, beef, or pork.	

# Chef Specialties

<b>Lemongrass Chicken w/steam rice (GF)</b> All white meat chicken sautéed in our homemade fish sauce reduction with fresh lemongrass, and onions.	<b>\$14</b>
<b>Caramelized Pork with black pepper w/steam rice (GF)</b> Tender pieces of pork shoulder sautéed in our homemade fish sauce reduction with fresh cracked black pepper and onions.	<b>\$14</b>
<b>Caramelized Chicken with fresh ginger w/steam rice (GF)</b> All white meat chicken sautéed in our homemade fish sauce reduction with fresh ginger, and onions. <b>Substitute Shrimp \$3</b>	<b>\$14</b>
<b>Vietnamese Orange Chicken w/steam rice</b> Tender, dark meat chicken, seasoned and breaded in corn starch sautéed with our house soy orange sauce with onions, and oranges. <b>Substitute Beef \$2    Substitute Shrimp \$4</b>	<b>\$14</b>
<b>Vietnamese Chicken Curry w/steam rice (GF)</b> Tender white meat chicken sautéed with carrots, snap peas, potatoes, ginger, lemongrass, and yellow coconut milk curry. (Substitute Mixed Seafood (Calamari, Shrimp, & Scallops for Chicken +\$3)	<b>\$14</b>
<b>Vietnamese Crepe (GF)</b> Vietnamese crepe made from mung bean flour filled with bean sprouts, onions, chives, chicken and shrimp. <b>(Vegetarian option available)</b>	<b>\$14</b>
<b>Vietnamese Steak w/steam rice</b> Tender chunks of beef tenderloin marinated in Vietnamese seasonings sautéed with onions, potatoes, and bell peppers.	<b>\$18</b>

## Sides

Brown or White Rice	<b>\$2.75</b>	Steam Tofu	<b>\$3.00</b>
Steam Vegetables	<b>\$3.00</b>	Grilled Shrimp	<b>\$6.50</b>
Rice Noodles	<b>\$2.75</b>	Extra Takeout Sauces	<b>\$0.50</b>

## Desserts

Fried Banana w/ Ice Cream	<b>\$7</b>
Ice Cream	<b>\$5.50</b>
Caramel Custard	<b>\$5.50</b>

## Craft Cocktails (Fall/Winter)

“ <b>New Trend</b> ” Rye Whiskey, Cynar, Punt E Mes (Italian Vermouth), Mezcal, Agnostura Bitters, Lemon Twist.	<b>\$12</b>
“ <b>Gone Till November</b> ” Rye Whiskey, Mezcal, Maple Spiced Syrup, Calamansi Juice, Bittercube Jamaican #1 Bitters.	<b>\$10</b>
“ <b>Sunshine in Saigon</b> ” Bourbon, Aperol, Pineapple Hibiscus Syrup, Bittercube Jamaican #2 Bitters, Club Soda.	<b>\$11</b>
“ <b>When Doves Cry</b> ” Thai Chili Infused Gin, Pear Butterpea Flower Syrup, Calamansi Juice, Bittercube Jamaican #2 Bitters, Club Soda..	<b>\$11</b>
“ <b>So Much Nguyen-ing</b> ” Mekhong Thai Rum, Homemade Apple Shrub, Calamansi Juice, Club Soda.	<b>\$10</b>
“ <b>Mama Nguyen’s Hot Toddy</b> ” Mekhong Thai Rum, Litchi Liqueur, Chrysanthemum Tea.	<b>\$10</b>
“ <b>StarGazing</b> ” Rye Whiskey, Peach Oolong Syrup, Calamansi Juice, BittercubeTrinity Bitters, Club Soda.	<b>\$10</b>
“ <b>Sagat’s Shandy</b> ” Tiger Beer, Pineapple Hibiscus Syrup, Calamansi Juice.	<b>\$9</b>

## Beers

### Lagers:

Singha (ABV 5%) Thailand
Lucky Buddha (ABV 4.8%) China
Sapporo (ABV 5.0%) Japan
Stella Artois (ABV 5%) Belgium
Pacifico Clara (ABV 5%) Mexico
Devil’s Backbone Vienna Lager (ABV 5.2%) Virginia
Samuel Adams Boston Lager (ABV 4.9%) Massachusetts
Tsingtao (ABV 4.8%) China
Tiger (ABV 5%) Singapore
Beer Lao Lager (ABV 4.9%) (Laos)
Heineken (ABV 5%) Holland
Asahi (ABV 5%) Japan

### Ales:

Arrogant Bastard Ale Strong Ale (7.2%) California
Anderson Valley Boont Amber Ale (ABV 5.8%) California
Flying Dog Blood Orange Ale (ABV 7%) Maryland
Sierra Nevada Pale Ale (ABV 5.6%) California

### Witbier:

Port City Optimal Wit (ABV 5%) Virginia
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### Pilsener:

Port City Downright (4.8%) Virginia
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### Porters:

Flying Dog Gonzo Porter (11.8%) Maryland
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### IPA’s:

Port City Monumental IPA (ABV 6.3%) Virginia
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**\*Seasonal Beer**

## Weekly Specials

**(Dine in Only)**

**Monday** Half Priced Bottles of Wine from 4:00PM – 7:00PM

**Tuesday** 20% off Appetizers from 4:00PM – 7:00PM

**Wednesday** - **\$3All Day Beer Special**

Heineken - Sam Adams - Lucky Buddha - Boont Amber Ale - Flying Dog Gonzo

**Thursday** Half Priced Glasses of Wine from 4:00PM – 8:00PM

**Friday** 20% off Beers & Wine Bottles

## Wines

### Whites:

<b>\$6</b>	<b>Matakana Sauvignon Blanc (New Zealand)</b>	<b>Glass \$8    Bottle \$28</b>
<b>\$6</b>	Green apples and floral aromas on the nose.	
<b>\$7.5</b>	<b>Miles Post Pinot Gris (Oregon)</b>	<b>Glass \$8    Bottle \$30</b>
<b>\$6</b>	Juicy citrus and tropical fruit notes.	
<b>\$6</b>	<b>Chateau Gigognan Cotes Du Rhone Blanc</b>	<b>Glass \$8    Bottle \$30</b>
<b>\$5</b>	(France) White flowers and stone fruits	
<b>\$5</b>	<b>Camp Chardonnay (California)</b>	<b>Glass \$8    Bottle \$28</b>
<b>\$6</b>	Nose of fresh herbs and green fruit.	
<b>\$6</b>	<b>Perfectus Pinot Grigio (Italy)</b>	<b>Glass \$8    Bottle \$30</b>
<b>\$6</b>	Soft melon and white- citrus with great complexity, pairs best with shellfish dishes.	
<b>\$7.5</b>		

### Reds:

<b>\$6</b>	<b>Queen of Hearts Pinot Noir (California)</b>	<b>Glass \$9    Bottle \$32</b>
<b>\$5</b>	Cherry and bright red fruits.	
<b>\$5</b>	<b>El Sierrro Tinto (Spain)</b>	<b>Glass \$9    Bottle \$30</b>
<b>\$5</b>	Silky tempranillo blended with Cabernet Sauvignon	
<b>\$5</b>	<b>Gaucheenco Estate Malbec (Argentina)</b>	<b>Glass \$9    Bottle \$30</b>
	Rich dark fruits and silky tannins.	
<b>\$5</b>	<b>Chono Cabernet Sauvignon (Chile)</b>	<b>Glass \$9    Bottle \$30</b>
	Dark fruits with coffee and tobacco notes.	
<b>\$5</b>	<b>Croix D’Dor Pinot Noir (France)</b>	<b>Glass \$9    Bottle \$32</b>
	Darker fruit flavors of blackberry and cherry, pitch-perfect balance with bright acidity.	
<b>\$5</b>	Great with grilled dishes.	

## Beverages

Cold Brew Vietnamese Iced Coffee (Limited Quantity)	<b>\$5.5</b>
Add coffee ice cubes +\$1 (Very limited Quantity)	
Soft Drinks	<b>\$3</b>
Fresh Lemonade	<b>\$4.50</b>
Hot Tea (Per Person)	<b>\$3</b>
Thai Tea	<b>\$4.50</b>
Iced Tea	<b>\$3</b>
Seasonal Shrub	<b>\$4</b>
(Homemade Shrub syrup with club soda)	
Hot Vietnamese Coffee	<b>\$5</b>
Homemade Soda (Variety of Flavors)	<b>\$4</b>

✦ *A suggested 18% Gratuity Will be Added to Parties of 5 or More.* ✦

✦ *Note: We do not separate individual checks and we split a max of 3 cards per table* ✦

✦ *We have a \$10 Minimum for credit/debit card transactions.* ✦