

# HUDSON HOUSE

restaurant + raw bar

## THE SUSHI & RAW BAR

EAST COAST OYSTERS*.....AQ ask server about today's selections	SPICY TUNA CRISPY RICE*.....16 chili mayo & eel sauce, <i>four per order</i>
SUNSET ROLL*.....21 spicy tuna, cucumber, avocado, topped with salmon, thin lemon slice & <i>ginger vinaigrette</i>	GOLDEN ROLL*.....22 tempura shrimp, fresh mango, crab, cream cheese, topped with salmon, mango & eel sauce
RAINBOW ROLL*.....22 california roll topped with pristine sashimi <i>green goddess dipping sauce</i>	PRESSED AHI TUNA ROLL*.....22 tuna sashimi & spicy tuna, avocado, spicy mayo, eel sauce & truffle oil
THE SIGNATURE ROLL*.....21 salmon, tuna, crab, avocado, tempura flake, spicy ponzu ( <i>riceless</i> )	TRUFFLE HAMACHI ROLL*.....21 crab, tempura flake, avocado, hamachi, lemon, truffle ( <i>riceless</i> )

## APPETIZERS

POPCORN CHICKEN.....15 flash-fried chicken breast, classic or spicy, <i>served with sauce duo</i>
DYNAMITE SHRIMP.....18 tempura-battered rock shrimp, sesame seeds, <i>sweet &amp; spicy dynamite sauce</i>
AVOCADO DIP.....13 whipped avocado, lemon juice & maldon salt, served with house-made ranch chips
SHRIMP COCKTAIL*.....22 poached jumbo tiger shrimp served with <i>chipotle remoulade &amp; cocktail sauce</i>

## ENTRÉE SALADS

GREEK.....19 french chicken, greek feta, tomatoes, pepperoncinis, olives, cucumber, red onion, <i>oregano vinaigrette</i>
HUDSON.....17 popcorn chicken, avocado, cherry tomato, bacon, sharp cheddar, <i>green goddess dressing</i>
BEVERLY.....21 grilled shrimp, hearts of palm, avocado, radish, crispy shallots, tomatoes, <i>house vinaigrette</i>
SEARED TUNA & GINGER*.....27 pan-seared #1 ahi tuna, mango, tomato, radish, avocado & fresh herbs, <i>ginger vinaigrette</i>

## HOUSE SPECIALTIES

THE CHEESEBURGER*.....16 double thin patties, American cheese, sliced pickles & minced onion, <i>Hudson sauce</i>	CHICKEN PARM.....28 spicy fusilli a la vodka, fresh mozzarella, fried basil, parmesan reggiano
LOBSTER ROLL.....28 fresh Atlantic lobster, New England style, served on brioche, skinny fries   <i>limited availability</i>	FRENCH CHICKEN.....24 thinly sliced with cajun spices & tomatoes, skinny fries, arugula salad, <i>lemon beurre blanc</i>
FISH TACOS.....23 blackened redfish, mild cheddar, coleslaw & Jack's salad, <i>aji verde</i>	STEAK FRITES*.....49 served with truffle parmesan french fries, topped with herb compound butter & fresh herbs
PAN SEARED REDFISH.....31 flown in fresh daily, lightly blackened, parmesan broccoli, <i>lemon beurre blanc</i>	MAPLE PLANKED SALMON*.....29 sweet soy glazed & broiled to order, served with lemon parm broccoli

## SIDES & SWEETS

COLESLAW.....6	MAC & CHEESE.....11	JACK'S SALAD.....6
SKINNY FRIES.....7	LOBSTER MAC & CHEESE.....18	KEY LIME PIE.....11
TRUFFLE PARM FRIES.....11	LEMON PARM BROCCOLI.....7	CHOCOLATE SILK PIE.....11

\*We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.

## WORLD'S COLDEST MARTINIS

16

### THE CLASSIC

Tito's or Bombay: —Cold Cold Cold—

### BLEU & GOLD

Grey Goose, olive juice, bleu cheese salt, housemade bleu cheese olives

### FRENCH 75

gin, brut, fresh lemon juice

### LEMON DROP

lemon vodka, fresh lemon juice, Limoncello foam

### STONE FRUIT

peach vodka, orange liqueur, white cranberry

### THE ESPRESSO

vodka, espresso, Kahlua & Bailey's

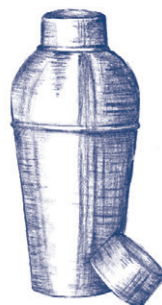
## SIGNATURE DRINKS

	<b>FROZEN BELLINI</b> .....14 <i>strong amounts of vodka, Grand Marnier floater</i>
	<b>STRAWBERRY SPRITZ</b> .....13 <i>strawberry Aperol, grapefruit, brut</i>
	<b>CLASSIC MARGARITA</b> .....14 <i>Reposado, fresh lime, Limoncello foam</i>
	<b>THE PALOMA</b> .....14 <i>Mezcal or Silver, agave, fresh squeezed grapefruit</i>
	<b>SPICY MEXICAN</b> .....15 <i>cucumber and jalapeño tequila, fresh lime</i>
	<b>MANHATTAN</b> .....15 <i>Rittenhouse Rye Whiskey, vermouth, angostura bitters</i>
	<b>MAKERS OLD FASHIONED</b> .....16 <i>vanilla tincture, bitters</i>
	<b>CHRIS &amp; GINGER</b> .....9 <i>(non-alcoholic), housemade ginger ale, candied ginger Woodford Reserve +10</i>

*We Do Not Accept Cash*

**GIFT CARDS AVAILABLE  
ASK YOUR SERVER**

## HAPPY HOUR



**3 - 6 PM WEEKDAYS  
BAR ONLY**

**HALF PRICE  
MARTINIS & BELLINIS  
WINE BY THE GLASS**

**\$3 EAST COAST OYSTERS  
\$10 CHEESEBURGERS**

## WINE

### BUBBLES

Gratien & Meyer Crémant <i>France</i> .....	15...56
Schramsberg Mirabelle Brut Rosé <i>North Coast</i> .....	18...72
Andre Clouet Gran Reserve Brut <i>France</i> .....	85
Moet & Chandon Brut <i>France</i> .....	95

### CHARDONNAY

Sonoma Cutrer <i>Russian River</i> .....	14...52
Talbott Sleepy Hollow <i>Santa Lucia Highlands</i> .....	16...60
Rombauer <i>Napa Valley</i> .....	70
La Chablisienne Chablis Le Finage <i>France</i> .....	20...75

### ROSÉ & MORE WHITES

Whispering Angel Rosé <i>Provence</i> .....	16...60
Rumor Rosé <i>France</i> .....	13...50
Whitehaven Sauvignon Blanc.....	15...54
Attems Pinot Grigio <i>Italy</i> .....	13...48
Domaine Hubert Brochard Sancerre.....	19...75

### CABERNET & BLENDS

The Paring Cabernet Blend <i>Santa Ynez</i> .....	15...58
Argiano Non Confunditur <i>Italy</i> .....	14...52
Post & Beam by Far Niente Cabernet <i>Napa Valley</i> ...22...86	
Justin Isosceles Cabernet Sauvignon <i>Paso Robles</i> .....	95
Hall Cabernet Sauvignon <i>Napa Valley</i> .....	105

### PINOT NOIR

Four Graces <i>Willamette</i> .....	14...52
Meiomi <i>California</i> .....	12...46
Sanford <i>Santa Rita Hills</i> .....	78

### MORE REDS

Cline 'Eight Spur' Zinfandel <i>Dry Creek Valley</i> .....	20...76
Duckhorn Merlot <i>Napa Valley</i> .....	65
Janasse Châteauneuf du Pape <i>France</i> .....	115