

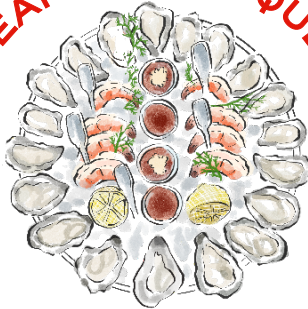
HUDSON HOUSE

restaurant + raw bar

THE RAW BAR

OYSTERS*	MP
ask about today's selections	
accoutrements - seasonal mignonette & cocktail sauce	
flown in fresh daily	
PRESSED TUNA SUSHI*	22
#1 ahi tartare, avocado & truffle	
SPICY SALMON CRISPY RICE*	16
3 per order, gochujang aioli & serrano pepper	

SEAFOOD BOUQUET



18 specialty oysters*, 8 shrimp cocktail, seasonal accoutrements

APPETIZERS

AVOCADO DIP	13
whipped avocado, lemon juice & maldon salt, served with ranch chips	
SHRIMP COCKTAIL*	22
poached diamond blue jumbo shrimp, chipotle remoulade & cocktail sauce	
POPCORN CHICKEN	15
flash-fried chicken breast, classic or spicy, served with sauce duo	
SHRIMP DYNAMITE	18
tempura-battered rock shrimp, sesame seeds, sweet & spicy dynamite sauce	

ENTRÉE SALADS

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

HOUSE SPECIALTIES

THE CHEESEBURGER*	16	FRENCH CHICKEN	24
double thin patties, American cheese, sliced pickles & minced onion, Hudson sauce		sous vide & thinly sliced, cajun spices, herb blend, skinny fries, Jack's salad, lemon beurre blanc	
FISH TACOS	23	MAPLE PLANKED SALMON	29
blackened redfish, mild cheddar, coleslaw & Jack's salad, aji verde		sweet soy glazed & broiled to order, served with seasonal vegetable	
LOBSTER ROLL	28	CHICKEN PARM	28
fresh Atlantic lobster, New England style, housemade roll, skinny fries limited availability		spicy fussili a la vodka, fresh mozzarella, fried basil, parmesan reggiano	
STEAK FRITES*	49	PAN SEARED REDFISH	31
USDA center cut filet, truffle parmesan fries, Jack's salad, herb compound butter		flown in fresh daily, lightly blackened, parmesan broccoli, lemon beurre blanc	

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

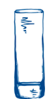
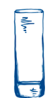
STONE FRUIT

peach vodka, orange liqueur, white cranberry

THE ESPRESSO

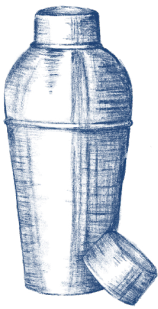
vodka, espresso, Kahlua & Bailey's

SIGNATURE DRINKS

	FROZEN BELLINI14 <i>strong amounts of vodka, Grand Marnier floater</i>
	STRAWBERRY SPRITZ13 <i>strawberry Aperol, grapefruit, brut</i>
	CLASSIC MARGARITA14 <i>Reposado, fresh lime, Limoncello foam</i>
	THE PALOMA14 <i>Mezcal or Silver, agave, fresh squeezed grapefruit</i>
	SPICY MEXICAN15 <i>cucumber and jalapeño tequila, fresh lime</i>
	MANHATTAN14 <i>Rittenhouse Rye Whiskey, vermouth, angostura bitters</i>
	MAKERS OLD FASHIONED16 <i>vanilla tincture, bitters</i>
	CHRIS & GINGER9 <i>(non-alcoholic), housemade ginger ale, candied ginger</i> Woodford Reserve +10

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

We would like to see that you make it home safely. If you do not have a designated driver we would be happy to help make arrangements.