

HUDSON HOUSE

restaurant + raw bar

THE SUSHI & RAW BAR

EAST COAST OYSTERS*.....A9	SPICY TUNA CRISPY RICE*.....16
ask server about today’s selections	chili mayo & eel sauce, <i>three per order</i>
SUNSET ROLL *.....21	GOLDEN ROLL *.....22
spicy tuna, cucumber, avocado, topped with salmon, thin lemon slice & <i>ginger vinaigrette</i>	tempura shrimp, fresh mango, crab, cream cheese, topped with salmon, mango & eel sauce
RAINBOW ROLL*.....22	PRESSED AHI TUNA ROLL *.....22
california roll topped with pristine sashimi <i>green goddess dipping sauce</i>	tuna sashimi & spicy tuna, avocado, spicy mayo, eel sauce & truffle oil
THE SIGNATURE ROLL *.....21	TRUFFLE HAMACHI ROLL*.....21
salmon, tuna, crab, avocado, tempura flake, spicy ponzu (<i>riceless</i>)	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 & 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 & 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	CHICKEN PARM.....28
double thin patties, American cheese, sliced pickles & minced onion, <i>Hudson sauce</i>	spicy fusilli a la vodka, fresh mozzarella, fried basil, parmesan reggiano
LOBSTER ROLL.....28	FRENCH CHICKEN.....24
fresh Atlantic lobster, New England style, served on brioche, skinny fries <i>limited availability</i>	thinly sliced with cajun spices & tomatoes, skinny fries, arugula salad, <i>lemon beurre blanc</i>
FISH TACOS.....23	STEAK FRITES*.....49
blackened redfish, mild cheddar, coleslaw & Jack’s salad, <i>aji verde</i>	served with truffle parmesan french fries, topped with herb compound butter & fresh herbs
PAN SEARED REDFISH.....31	MAPLE PLANKED SALMON*.....29
flown in fresh daily, lightly blackened, parmesan broccoli, <i>lemon beurre blanc</i>	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

Grey Goose: —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

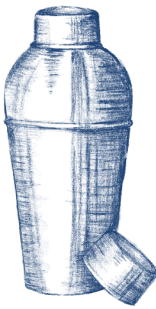
vodka, espresso, Kahlua & Bailey's

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>
	MANHATTAN15 <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 Woodford Reserve +10</i>

We Do Not Accept Cash
**GIFT CARDS AVAILABLE
ASK YOUR SERVER**

HAPPY HOUR



3 – 6 PM WEEKDAYS
BAR ONLY

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HALF PRICE

**MARTINIS & BELLINIS
WINE BY THE GLASS**

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**\$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.