

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, served with <i>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	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

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

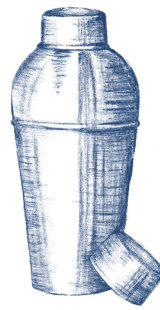
STONE FRUIT

peach vodka, orange liqueur, white cranberry

THE ESPRESSO

vodka, espresso, Kahlua & Bailey's

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
Decoy Limited Brut Rosé <i>California</i>	18...70
Taittinger Brut 'La Francaise' Champagne <i>France</i>	95

CHARDONNAY

Sonoma Cutrer <i>Russian River</i>	14...52
Girard <i>Carneros</i>	17...66
La Chablisienne Chablis Le Finage <i>France</i>	20...75
Rombauer <i>Napa Valley</i>	80

ROSÉ & MORE WHITES

Whispering Angel Rosé <i>Provence</i>	16...60
Kunde Sauvignon Blanc <i>Sonoma Valley</i>	13...50
Whitehaven Sauvignon Blanc <i>New Zealand</i>	15...54
Attems Pinot Grigio <i>Italy</i>	13...50
Villebois Sancerre <i>France</i>	20...75

CABERNET & BLENDS

The Paring Cabernet Blend <i>Santa Ynez</i>	16...60
Quilt Cabernet Sauvignon <i>Napa Valley</i>	22...80
Clos Pegase Cabernet Sauvignon <i>Napa Valley</i>	90
Pahlmeyer 'Jayson' Bench Cabernet <i>Napa Valley</i>	115

PINOT NOIR

Four Graces <i>Willamette</i>	14...52
Belle Glos 'Balade' <i>Arroyo Seco</i>	19...72
Flowers <i>Sonoma Coast</i>	95

MORE REDS

Louis Latour 'Chameroy' <i>Beaujolais-Villages</i>	14...52
Maal 'Biutiful' Malbec <i>Argentina</i>	15...56
Duckhorn Merlot <i>Napa Valley</i>	65
Stags' Leap Petite Sirah <i>Napa Valley</i>	90

SIGNATURE DRINKS

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

We Do Not Accept Cash

**GIFT CARDS AVAILABLE
ASK YOUR SERVER**