

HUDSON HOUSE

restaurant + raw bar

THE RAW BAR

OYSTERS.....MP	THE SUNSET ROLL*.....21
ask about today's selections - <i>flown in fresh daily</i> accoutrements - seasonal mignonette & cocktail sauce	spicy tuna, cucumber, avocado, topped with salmon, thin lemon slice & ginger vinaigrette
PRESSED TUNA ROLL*.....19	THE BEST ROLL*.....19
#1 blue fin ahi sashimi & tartare, avocado, spicy mayo, eel sauce	salmon, #1 ahi tuna, crab, avocado, tempura flake, spicy ponzu & carrot salad (<i>riceless</i>)
COCONUT SHRIMP ROLL*.....18	CRUNCHY AVOCADO ROLL.....14
macadamia nut, avocado, coconut, fresno pepper	with macadamia nuts and jalapeño
TRUFFLE SALMON CRUDO*.....18	SPICY SALMON CRISPY RICE.....16
crystallized soy, citrus vinaigrette & avocado oil	(3) gochujang aioli & serrano pepper

APPETIZERS

AVOCADO DIP.....14
whipped avocado, lemon juice & maldon salt, served with house-made ranch chips
POPCORN CHICKEN.....17
flash-fried chicken breast, classic or spicy, <i>served with sauce duo</i>
SHRIMP COCKTAIL.....21
poached diamond blue jumbo shrimp, <i>chipotle remoulade & cocktail sauce</i>
SPINACH ARTICHOKE DIP.....19
melted pecorino & black pepper, housemade chunky salsa and warm tortilla chips

ENTRÉE SALADS

HUDSON.....19
popcorn chicken, avocado, cherry tomato, bacon, sharp cheddar, <i>green goddess dressing</i>
GREEK.....22
sliced french chicken, olives, feta, pepperoncinis, tomatoes, cucumber, red onion, <i>oregano vinaigrette</i>
BEVERLY.....24
grilled shrimp, hearts of palm, avocado, radish, crispy shallots, tomatoes, <i>house vinaigrette</i>
CAESAR SALAD.....17
shaved parmesan, cornbread croutons <i>Grilled Chicken 6 Popcorn Chicken 6</i>

HOUSE SPECIALTIES

THE CHEESEBURGER*.....18
double thin patties, American cheese, sliced pickles & minced onion, <i>Hudson sauce</i>
LOBSTER ROLL.....32
1/4 lb of fresh Atlantic lobster, New England style, housemade roll, skinny fries <i>limited availability</i>
FISH TACOS.....19
blackened white fish, mild cheddar, coleslaw, small salad, <i>chipotle remoulade</i>
LEMON SHRIMP SCAMPI.....28
fresh capellini pasta, mixed herbs, grilled jumbo shrimp, lemon beurre blanc
PAN ROASTED FISH OF THE DAY.....MP
locally sourced pacific catch, lemon beurre blanc, served with parmesan broccoli or tabbouleh salad

FRENCH CHICKEN.....27
sous vide & thinly sliced, cajun spices, herb blend, skinny fries, arugula salad, <i>lemon beurre blanc</i>
STEAK FRITES*.....48
USDA center cut filet, truffle parmesan fries, arugula salad, <i>the “good butter”</i>
CHICKEN PARM.....29
spicy fusilli a la vodka, locally sourced mozzarella, fresh basil, parmesan reggiano
VEGETARIAN THAI NOODLES.....21
baby bok choy, macadamia nuts, fresh mango, heirloom carrot, spicy thai dressing
MAPLE PLANKED SALMON*.....32
sweet soy glazed & broiled to order, served with seasonal vegetable

SIDES & SWEETS

SKINNY FRIES.....8	TABBOULEH SALAD.....8	KEY LIME PIE.....12
TRUFFLE PARM FRIES.....14	LEMON PARM BROCCOLI.....9	CHOCOLATE SILK PIE.....12



A 5% surcharge will be added to all guest checks to defray the increased cost of wages & benefits. Thank you for supporting our staff.
*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

20

THE CLASSIC

Vodka or Gin: —Cold Cold Cold—

BLEU & GOLD

vodka, olive juice, bleu cheese salt,
housemade bleu cheese olives

FRENCH 75

gin, prosecco, fresh lemon juice

LEMON DROP

lemon vodka, fresh lemon juice, Limoncello foam

STONE FRUIT

peach vodka, orange liqueur, white cranberry

ESPRESSO

vodka, espresso, Kahlua & Bailey's

SIGNATURE DRINKS



FROZEN BELLINI.....14

strong amounts of vodka, Grand Marnier floater



STRAWBERRY SPRITZ.....15

strawberry Aperol, grapefruit, prosecco



CLASSIC MARGARITA.....16

tequila, fresh lime, Limoncello foam



THE PALOMA.....16

mezcal, agave, fresh squeezed grapefruit



SPICY MEXICAN.....17

tequila, jalapeño, cucumber, fresh lime



MANHATTAN.....18

rye whiskey, vermouth, angostura bitters, cherry



OLD FASHIONED.....17

bourbon, vanilla tincture, house bitters & orange



CHRIS & GINGER.....11

(non-alcoholic), housemade ginger ale, candied ginger

GIFT CARDS AVAILABLE
ASK YOUR SERVER

HAPPY HOUR

HALF PRICE

MARTINIS & BELLINIS

WINE BY THE GLASS

•
THE RAW BAR
& BURGERS

2 - 6 PM DAILY



WINE

BUBBLES

Gratien & Meyer Crémant France.....	16.....64
Schramsberg Mirabelle Brut Rosé North Coast.....	20.....80
Taittinger Brut France.....	75
Moet & Chandon Brut France.....	105

CHARDONNAY

Talbott Sleepy Hollow Santa Lucia Highlands.....	16.....56
Bravium Anderson Valley.....	17.....60
Rombauer Napa Valley.....	76
J.M. Boillot Burgundy, France.....	21.....73
Patz & Hall Sonoma Coast.....	18.....63

ROSÉ & MORE WHITES

Rumor Rosé Provence.....	18.....63
Attems Pinot Grigio Friuli, Italy.....	15.....53
McBride Sisters Sauvignon Blanc Marlborough.....	14.....49
Jolie Folle Sauvignon Blanc Loire Valley.....	15.....53
Villebois Sancerre France.....	17.....60

CABERNET & BLENDS

The Paring Cabernet Blend Santa Ynez.....	16.....56
Chateau Pey La Tour Bordeaux France.....	15.....53
Mt. Veeder Cabernet Sauvignon Napa Valley.....	22.....77
Justin Isosceles Cabernet Sauvignon Napa Valley.....	116
Hall Cabernet Sauvignon Napa Valley.....	100

PINOT NOIR

Four Graces Willamette.....	15.....53
Freeman Russian River.....	18.....63
Sanford Santa Rita Hills.....	75

MORE REDS

Frank Family Zinfandel Napa Valley.....	21.....73
Duckhorn Merlot Napa Valley.....	75
Bosquet Des Papes CDP France.....	87