

# HUDSON HOUSE

restaurant + raw bar

## THE SUSHI & RAW BAR

EAST COAST OYSTERS*.....AQ	SPICY TUNA CRISPY RICE*.....16
ask server about today's selections	chili mayo & eel sauce, <i>four 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 &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	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

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

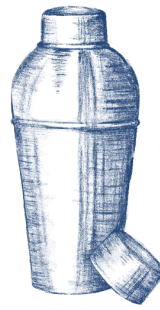
### STONE FRUIT

peach vodka, orange liqueur, white cranberry

### THE ESPRESSO

vodka, espresso, Kahlua & Bailey's

## HAPPY HOUR



3 - 6 PM WEEKDAYS  
BAR ONLY

•  
HALF PRICE  
MARTINIS & 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.....	16
<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**