

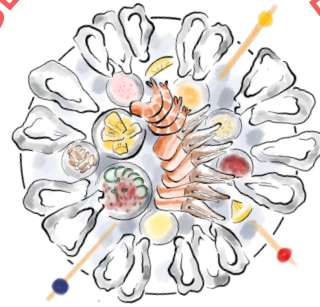
HUDSON HOUSE

restaurant + raw bar

THE RAW BAR

- OYSTERS** MP
—ask about today’s selections
accoutrements: shaved horseradish, classic cocktail,
pink peppercorn & pineapple cucumber mignonette,
fancy crackers (minimum order of 6)
- SHRIMP COCKTAIL**18
chipotle remoulade, cocktail sauce
- SNOW CRAB CLAWS**21
princely cut, horseradish cocktail

SEAFOOD BOUQUET



18 specialty oysters, 4 snow crab claws,
tuna tartare, 4 shrimp cocktail
85

THE START

- AVOCADO DIP**.....11
whipped avocado, ranch chips
- POPCORN CHICKEN**13
flash-fried chicken breast, sauce trio, *classic or spicy*
- SHRIMP DYNAMITE**14
tempura battered rock shrimp, dynamite sauce
- TUNA TARTARE**21
avocado toast, ginger ponzu dressing
- NANTUCKET CHOWDER**9
fresh shucked clams, black pepper & chives

CHOPPED SALADS

- HUDSON**.....16
popcorn chicken, avocado, cherry tomato, bacon,
sharp cheddar, *green goddess dressing*
- AMERICAN TUNA TOWER**.....23
perfect ahi tuna, avocado, cucumber, mango,
daikon radish, greens, *wasabi vinaigrette*
- BEVERLY**.....18
grilled shrimp, hearts of palm, avocado, radish,
crispy shallots, tomatoes, *house vinaigrette*
- THE GREEK**.....17
sliced french chicken, cucumber, fresh greek feta,
avocado oil, tomatoes, kalamata olives, red onion,
oregano vinaigrette



CATCH OF THE DAY

served with wasabi vinaigrette & lemon broccolini.....MP

THE PLATES

- FRENCH CHICKEN**21
thinly sliced cajun chicken breast, herb blend,
french fries, Jack’s salad
- STEAK FRITES**MP
USDA filet mignon, the “good butter,”
velvet peppercorn sauce, truffle parmesan fries
- CHICKEN PARM**22
classically prepared, spicy fussili a la vodka,
fresh mozzarella, fried basil, parmesan reggiano
- MAPLE PLANKED SALMON**26
served with wild rice pilaf
- SEARED AHI TUNA**.....27
with wasabi vinaigrette, light coleslaw & french fries

THE SANDWICHES

- THE CHEESEBURGER**14
thin patties, American cheese, pickles,
minced onion, Hudson sauce
often imitated, never duplicated
- HONEY GRILLED CHICKEN**16
white cheddar, special onion, vine-ripened tomato,
dressed arugula, *honey mustard dressing*
- FISH TACOS**19
blackened Atlantic redfish, mild cheddar, crispy coleslaw,
remoulade sauce & Jack’s salad
- ‘BIG BROTHER’ LOBSTER ROLL**24
1/4 lb of fresh Atlantic lobster, New England style,
lemon beurre blanc, the “good butter,” served on
poppy seed roll, Jack’s salad

SIDES

- JACK’S SALAD**.....6
- WILD RICE PILAF**.....8
- LEMON BROCCOLINI**.....8
- SKINNY FRIES**5
- MAC + CHEESE**10
- TRUFFLE PARM FRIES**11

SWEETS 8 EA

- KEY LIME PIE**
- CHOCOLATE SILK PIE**
- BUTTERSCOTCH SUNDAE**

We Are Cashless

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We are concerned for your well-being. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.

WORLD'S COLDEST



MARTINIS

CLASSIC12

Vodka or Gin: —Cold Cold Cold—

BLEU & GOLD14
vodka, olive juice, bleu
cheese salt, housemade
bleu cheese olives

THE CABO13
tequila blanco, fresh lime,
jalapeño, Peychaud's
bitters, agave

FRENCH 7513
gin, prosecco, fresh
lemon juice

MANHATTAN14
rye whiskey, vermouth,
angostura bitters, cherry

ESPRESSO14
vodka, espresso,
Kahlua & Bailey's

CUCUMBER13
gin & vodka, vermouth,
simple syrup, cucumber

STONE FRUIT13
peach vodka, orange
liqueur, white cranberry,
fresh lime

LEMON DROP13
lemon vodka, caribbean
sugar rim, fresh lemon
juice, fresh zest

COCKTAILS

 **FROZEN BELLINI**14
strong amounts of vodka, signature Grand Marnier floater

 **JOHN DALY'S DRIVER**11
*orange vodka, housemade lemonade,
country club iced tea, lemon garnish*

 **SUMMER IN SAG HARBOR**12
*vodka, St. Germain elderflower liqueur,
squeezed lime, Crème de Violette foam*

 **LOVERS MULE**11
*cucumber vodka, fresh lime, ginger beer
— an ode to old school Lovers Lane —*

 **APEROL SPRITZ**12
*Aperol, prosecco, St. Germain, soda
— the iconic Italian aperitivo —*

 **BLACK BETZY**12
*Canadian bourbon, fresh blackberries, basil,
squeezed lemon, local honey*

 **FRESH GRAPEFRUIT PALOMA**11
*tequila blanco, freshly squeezed grapefruit
and lime juice, small splash of soda*

 **FRESH LIME MARGARITA**11
tequila blanco, fresh lime juice, Patrón Citrónge

HAPPY HOUR

• 3-6 PM •

MONDAY - FRIDAY

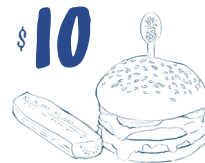
HALF PRICE



• MARTINIS & BELLINIS •
• EAST COAST OYSTERS •

&

• CHEESEBURGERS •



\$10

WINE

BUBBLES

Stellina Prosecco, Italy 12 . . . 45
Gratien & Meyer Brut Rose, France 15 . . . 56
Moet & Chandon Brut, France 18 . . . 72

ROSÉ

Jolie Folle Provence 11 . . . 36
Whispering Angel Provence 14 . . . 55
Miraval Provence 16 . . . 60

WHITE

Sonoma Cutrer Chardonnay, Russian River 13 . . . 50
Austerity Chardonnay, Salinas Valley 12 . . . 45
Rombauer Chardonnay, Napa Valley 18 . . . 72
Round Pond Sauvignon Blanc, Napa Valley 15 . . . 58
McBride Sisters Sauvignon Blanc, Marlborough. . . 13 . . . 50
Santa Margherita Pinot Grigio, Trentino 15 . . . 56
Au Bon Climat Pinot Blanc, Santa Barbara 12 . . . 42

RED

Meiomi Pinot Noir, California 12 . . . 45
Ken Wright Pinot Noir, Willamette Valley 16 . . . 60
Stags' Leap Merlot, Napa Valley 15 . . . 58
Robert Hall Cabernet Sauvignon, Paso Robles 12 . . . 45
Heritage Cabernet Sauvignon,
Columbia Valley 14 . . . 52
Buehler Cabernet Sauvignon, Napa Valley 18 . . . 70
Leviathan Red Blend, Napa Valley 16 . . . 60
Septima Obra Malbec, Mendoza 11 . . . 40