

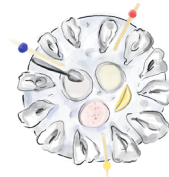
HUDSON HOUSE

restaurant + raw bar

THE RAW BAR

- OYSTERS** 3 EA
—ask about today's selections
accoutrements: shaved horseradish, classic cocktail,
champagne ginger pink peppercorn mignonette,
fancy crackers (*minimum order of 6*)
- SHRIMP COCKTAIL** 15
remoulade and classic cocktail sauce
- CRACKED CRAB** 18
Alaskan King Crab leg, princely cut, accoutrements
- TUNA TARTARE** 15
sesame, white grape, shoyu, wonton crisps

SEAFOOD TOWERS



THE ROYAL

specialty oysters, shrimp cocktail, tuna
tartare, cracked king crab, whole two lb. lobster
95

THE JUNIOR

specialty oysters, cracked king crab,
shrimp cocktail, grilled pineapple
45

THE START

- HUDSON'S AVOCADO DIP** 10
whipped avocado, green onion, herbs, ranch chips
- POPCORN CHICKEN** 10
flash-fried chicken breast, dried ranch, sauce trio
- LEMON FRITTO MISTO** 12
fried and sea salted calamari, rock shrimp, jalapeño
tossed with cherry peppers and old bay
- JUMBO LUMP CRAB CAKE** 18
mommas slaw, white balsamic glaze, mango puree

ATLANTIC CATCH OF THE DAY

- HALIBUT** 33 **SCALLOPS** 28
TROUT 24 **REDFISH** 25
WHOLE LOBSTER MP

pick your sauce: velvet sauce, salsa verde, lemon tartar,
wasabi vinaigrette, American curry, "good butter"

— served with light & crisp slaw —

THE PLATES

- FRENCH CHICKEN** 18
thinly sliced, herb blend, french fries, Jack's salad
- MAPLED & PLANKED SALMON** 26
sesame, maple ginger glaze, lemon broccolini, Jack's salad
- SHRIMP SCAMPI** 24
colossal & rock shrimp, lemon pecorino, mufaldi pasta
- JACK'S FILET** 36
center cut tenderloin, the "good butter," light salad,
potatoes au gratin
- CHICKEN PARM.** 16
classically prepared, creamy tomato pasta, reggiano

CHOPPED SALADS

- HUDSON** 12
popcorn chicken, avocado, cherry tomato, bacon,
sharp cheddar, green goddess dressing
- BEVERLY** 18
grilled shrimp, hearts of palm, avocado, radish,
crispy shallots, tomatoes, house vinaigrette
- CAESAR** 16
grilled salmon, egg, purple onion, capers, tomato,
garlic croutons, lemon dill dressing
- AMERICAN TUNA TOWER** 18
perfect ahi tuna, ginger, avocado, cucumber, mixed
greens + radishes, sesame, wasabi vinaigrette

THE SANDWICHES

- 'BIG BROTHER' LOBSTER ROLL** 22
1/4 lb of fresh Atlantic lobster, New England
style, yuzu pickles, lemon mayo, the "good butter,"
served on poppy seed roll
- THE FRIED CHICKEN** 12
southern fried chicken, Momma's slaw,
tomato, white cheddar, classic mayo
- N.Y. PASTRAMI** 16
toasted rye, Wagyu beef pastrami, gruyere,
kraut, deli mustard or Soviet dressing
- SEARED TUNA** 16
perfect ahi tuna, wasabi cream, minced
purple onion, spring mix, avocado fan
(*salad option available +2*)
- THE CHEESEBURGER** 12
thin patties, American cheese, pickles,
minced onion, Hudson sauce

EXTRAS

- ROSE'S O RINGS** 8 **SKINNY FRIES** 5
LEMON BROCCOLINI 6 **JACK'S SALAD** 5
MAC + CHEESE 7 **LOBSTER BISQUE** 6 / 12
SEASONAL VEG MP **POTATOES AU GRATIN** 8

SWEETS 10 EA

- KEY LIME PIE**
CHOCOLATE SILK PIE
PEACH COBBLER
—a la mode

WORLD'S COLDEST



MARTINIS

CLASSIC 10
Vodka or Gin: —Cold Cold Cold—

- | | |
|---|--|
| BLEU & GOLD 12
Chopin, 1888 olive juice,
bleu cheese salt, housemade
bleu cheese olives | THE CABO 12
Casamigos Blanco,
fresh lime, jalapeño,
Angostura bitters, agave |
| ESPRESSO 12
Grey Goose, espresso,
Kahlua, coffee beans | GIBSON 12
dry gin, dry vermouth,
onion brine |
| STONE FRUIT 12
Belvedere Peach, Combier,
white cranberry, fresh lime | WATERMELON 12
vodka, fresh watermelon,
fresh lime, agave |

COCKTAILS

MAKES US FAMOUS

- FROZEN BELLINI** 8
strong vodka, fresh peaches, orange bitters
- YANKEE BOMBER** 10
*Casamigos Blanco, mango shrub, mezcal, yellow chartreuse,
lime juice, red pepper rim*

MAKES US INTERESTING

- JOHN DALY'S DRIVER** 8
Ketel One Orange, housemade lemonade and iced tea
- SUMMER IN SAG HARBOR** 10
Titos, elderflower, lime, violette foam
- PORT CHESTER REVIVER** 12
gin, cucumber, sage, lime, pepper
- SANGUINA ST** 12
Casamigos Blanco, mezcal, coconut, cilantro, lime
- BARRETT'S DRINK** 12
Flor de Cana rum, strawberry, lemon, peychaud's
- WEST VILLAGE WEEKEND** 12
vodka, apple, mint, lemon, pinot float
- BLACK BETZY** 12
aged bourbon, blackberries, basil, lemon, local honey
- WHITE NEGRONI** 12
dry gin, Italicus, lemon
- THE ROYAL BLOODY** 17
*Absolut Elyx, housemade bloody mix, bleu cheese olives,
shrimp cocktail, shucked oyster, chili rim*
- FRESH GRAPEFRUIT PALOMA** 10
Sauza Silver, fresh grapefruit and lime juice, soda
- CLASSIC MANHATTAN** 12
*Makers 46, Antica vermouth, housemade bitters,
maraschino cherry*
- MINT JULEP** 12
Woodford Reserve, mint syrup, cherry bitters, shaved ice
- FRESH LIME MARGARITA** 10
Hornitos, fresh lime juice, Patrón Citrónge
- CHAMPAGNE COCKTAIL** 10
Champagne, St. Germain, grapefruit

HUDSON HOUSE

restaurant + raw bar

COME SEE US

HAPPY HOUR

WEEKDAYS 4-6PM
• AT THE BAR •

— HALF PRICE —
Oysters, Martinis, & Cheeseburger

WINE

BUBBLES

- Schramsburg *Brut, California* 12 . . . 46
Maison Albert Bichot *Brut Rose, France* 15 . . . 60
Moët & Chandon *Brut, France* 16 . . . 65
Dom Perignon *Brut, France* 50 . . 350

ROSE

- Jolie Folle *Provence* 10 . . . 35
Whispering Angel *Provence* 14 . . . 55
Miraval *Provence* 13 . . . 50

WHITE

- Sonoma Cutrer *Chardonnay, Russian River* 11 . . . 40
Luli *Chardonnay, Santa Lucia Highlands* 12 . . . 46
Rombauer *Chardonnay, Napa Valley* 16 . . . 65
Round Pond *Sauvignon Blanc, Napa Valley* 12 . . . 46
Forefathers *Sauvignon Blanc, Marlborough* 11 . . . 40
Santa Margherita *Pinot Grigio, Trentino* 15 . . . 60
Eyrie Vineyards *Pinot Gris, Oregon* 12 . . . 46
Amity Vineyards *Pinot Blanc, Willamette Valley* 12 . . . 46
Viña Zaco *Albariño, Spain* 11 . . . 40

RED

- Meiomi *Pinot Noir, California* 11 . . . 40
Merriman *Pinot Noir, Oregon* 14 . . . 55
Siduri *Pinot Noir, Willamette Valley* 16 . . . 65
L'ecole No 41 *Merlot, Washington* 12 . . . 46
Joseph Carr *Cabernet Sauvignon, Paso Robles* 12 . . . 46
Heritage *Cabernet Sauvignon, Columbia Valley* 14 . . . 55
Buehler *Cabernet Sauvignon, Napa Valley* 16 . . . 65
Silver Oak *Cabernet Sauvignon, Alexander Valley* 28 . . . 120
Lucas and Lewellen *Cabernet Franc,
Santa Barbara* 16 . . . 65
Baby Blue *Red Blend, Alexander Valley* 16 . . . 65
Orin Swift Locations E-5 *Red Blend, Spain* 12 . . . 46
The Prisoner *Red Blend, Napa Valley* 22 . . . 85
El Libertador *Malbec, Mendoza* 10 . . . 35
Halter Ranch *Syrah, California* 12 . . . 46

FOR THE TABLE

- Veuve Clicquot *Brut Yellow Label, France* 85
Cakebread *Sauvignon Blanc, Napa Valley* 60
Belle Glos Las Alturas *Pinot Noir,
Santa Lucia Highlands* 80
Cakebread *Pinot Noir, Anderson Valley* 120
Cade *Cabernet Sauvignon, Napa Valley* 175
Cyrus *Cabernet Sauvignon, Alexander Valley* 95
Penfolds Koonunga Hill *Shiraz, Australia* 170