

HUDSON'S

LUNCH

#HUDSONSSEAFOOD



APPETIZERS

LOCAL FRIED GREEN TOMATOES - 11

Bacon and onion jam, tomato chutney, goat cheese, arugula, balsamic glaze

REAL DEAL BBQ SHRIMP - 13.5

Local beer-braised shell-on shrimp, garlic, butter, bell peppers, onions, French baguette

OYSTERS HUDSON - 10

Oysters wrapped in bacon and fried

OYSTERS ROCKEFELLER - 12

Roasted fennel, tarragon, parsley, spinach, bread crumbs, toasted Parmesan cheese

COCONUT SHRIMP - 9

Fried and served with spicy orange marmalade sauce

BLING BLING SHRIMP - 12

Local shrimp, Sambol aioli, Asian slaw, toasted sesame seeds, lettuce wrap

SHRIMP COCKTAIL - 10

Local shrimp steamed and served chilled with cocktail sauce

CRAB CAKE APPETIZER - 16

100% jumbo lump and colossal blue crab, little filler

MISS BESSIE'S SOUPS OF THE DAY - Cup 6, Bowl 7.5

SALADS

HUDSON'S SHRIMP SALAD - 11, Add a cup of soup - 14

FARMER'S SALAD - 11

Roasted local beets, fresh arugula, candied pecans, goat cheese, white balsamic vinaigrette

HOUSE SALAD - Small 4.5, Large 6

Mixed greens, tomatoes, cucumbers, red onion and your choice of dressing

CAESAR SALAD - Small 4.5, Large 7.5

Traditional Caesar salad with romaine lettuce, homemade croutons, Caesar dressing and grated Parmesan

Add anchovies for \$1

SPINACH AND PEAR SALAD - Small 5.5, Large 8

Baby spinach, candied Georgia pecans, poached pears, blue cheese crumbles, port wine vinaigrette

WEDGE SALAD - 8.5

Crisp, cool iceberg lettuce wedge, tomato, bacon and blue cheese crumbles, blue cheese dressing


7 DAY SLAW - 3.5

Hudson's own vinegar-based coleslaw, sweet and peppery

Add one of these items to the salads above

Shrimp (fried, broiled, blackened or pan sautéed) - 9

Fried Oysters - 12

Local Fish  - 16

Grilled Salmon*  - 11

Grilled Chicken  - 7

FROM THE OYSTER BAR

STEAMED LOCAL SHRIMP IN THE SHELL - Half order 10, Full order 17

Local shrimp steamed in the shell, OLD BAY® Seasoning

SHRIMP PINKIE - 14

Steamed local shell-on shrimp, smoked andouille sausage, corn, OLD BAY® Seasoning

LOCAL LITTLENECK CLAMS - 12

Local clams, steamed or raw

RAW OYSTERS ON THE HALF SHELL*

See daily specials menu. Shucked to order.

STEAMED LOCAL CLUSTER OYSTERS IN THE SHELL - Half 11, Full 20

Available in months with the letter "R"


SNOW CRAB LEGS - Priced daily

Half or full pound

STEAMED COMBO - 25

Generous serving of local shell-on shrimp, local littleneck clams, local cluster oysters, corn, OLD BAY® Seasoning.

When local cluster oysters are out of season, snow crab legs will be substituted.

 These items can be prepared gluten free. Please ask your server for assistance.

**As required by the State of South Carolina, we provide this information. "Advisory: The consumption of raw or undercooked foods such as meat, fish, shell fish, and eggs which may contain harmful bacteria, may cause serious illness or death."*

SANDWICHES/WRAPPS

All sandwiches are served with Hushpuppies, 7 Day Slaw, and your choice of fries or housemade potato salad.

BLACKENED SHRIMP PO' BOY - 16

Local shrimp served on fresh French bread (or wrap) with southwestern slaw

FRIED SHRIMP PO' BOY - 16

Local fried shrimp served on fresh French bread (or wrap) with shredded lettuce, tomato, house pickles, mayonnaise

FRIED OYSTER PO' BOY - 18

Fried oysters served on fresh French bread (or wrap) with shredded lettuce, tomato, house pickles, mayonnaise

FRIED FLOUNDER SANDWICH - 15

Local flounder with lettuce, tomato, and tartar sauce on the side

CRAB CAKE SANDWICH - 17

100% jumbo lump crab cake, pan seared, served with lettuce, tomato

CHICKEN CLUB SANDWICH - 12

Fried, grilled, or blackened 8 oz. chicken breast served on a brioche bun with lettuce, tomato, onions, pickles, bacon, and your choice of cheese

SHRIMP SALAD SANDWICH - 11

Served on whole grain wheat bread, fresh French bread or wrap with lettuce and tomato

HUDSON'S GROUND BRISKET BURGER*

Single 8oz - 12, Double 1lb - 16; Add bacon - 1

Ground brisket and chuck, pan grilled and served on brioche bun with lettuce, tomato, onion, pickles, and choice of cheese

½ SHRIMP SALAD SANDWICH AND CUP OF SOUP (À LA CARTE) - 10

BLT* - Single decker - 8, Double decker - 12; Add egg - 1.5

On white or wheat bread with tarragon aioli

SHRIMP BURGER - 16

Back by popular demand. Lettuce, tomato, Provolone, Cajun remoulade, brioche bun

LUNCH ENTRÉES

All entrées are served with Hushpuppies, 7 Day Slaw, and your choice of fries or housemade potato salad.

GUMBO, GRITS AND EGGS* - 11

Stone-ground grits, seafood gumbo, 2 fried eggs (à la carte)

LOCAL SHRIMP - Small 11, Large 16

Fried, broiled, blackened or pan sautéed

ATLANTIC SALMON* - 19

Grilled fresh Atlantic Salmon, honey-coriander glaze

FRIED OYSTERS - 20

Oysters, lightly breaded and fried to perfection

SCALLOPS* - 22

Fried, blackened or pan seared

NEPTUNE PLATTER* - 26

A veritable feast consisting of oysters, scallops, shrimp, deviled crab and seasonal fish. Fried, broiled, blackened or pan seared (Upgrade the seasonal fish to flounder for \$3)

HOMEMADE DESSERTS

KEY LIME PIE - 7

Smooth, tart and cool, the perfect ending

MUD PIE "ENOUGH FOR TWO" - 9.5

Hilton Head Island Ice Cream's cappuccino ice cream, chocolate fudge, Oreo cookie crumb

BESSIE'S PEANUT BUTTER PIE - 7

Bessie makes all the desserts, and this one is her favorite

BRANDY BREAD PUDDING - 7


A Southern sweet dessert made with brandy and pecans, winner of a local dessert contest in 2015

BEVERAGES

Douwe Egbert's 100% Colombian Dark Roast Coffee - 2.75

Fresh Brewed Iced Tea - 2.75

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Pink Lemonade - 2.75

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