

À LA CARTE

YEAR 'ROUND: Always, forever, perpetually available at Hudson's.

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 LITTLE NECK CLAMS* 🍤 - Dozen 12

Local clams, steamed or raw

STEAMED LOCAL CLUSTER OYSTERS IN THE SHELL* 🍤 Half bucket 11, Full bucket 20

SNOW CRAB LEGS 🍤 - Priced daily

Half or full pound

STEAMED COMBO 🍤 - 25

Local shell-on shrimp, local littleneck clams, local cluster oysters and corn, steamed with OLD BAY® Seasoning and served with cocktail sauce, butter and horseradish. *When local cluster oysters are out of season, snow crab legs will be substituted.*

SEASONAL: If there's the letter "R" in the month, and its home is a shell, they're in season—sort of.

SOUPS

FOR THE ROAD - Pint 10, Quart 17

Always hearty, good, and loaded with premium seafood.

SHE CRAB SOUP - Cup 6, Bowl 7.5

A tradition at Hudson's

SEAFOOD GUMBO - Cup 6, Bowl 7.5

A Cajun-style gumbo made with dark roux and loaded with fresh seafood, smoked andouille sausage and vegetables

NEW ENGLAND CLAM CHOWDER - Cup 6, Bowl 7.5

Classic cream-based clam chowder, made with bacon

Shrimp by the pound for retail sale in our Oyster Bar (headless, shell-on).
Ask your server for details.

APPETIZERS

Scrumptious items that can be savored in every season.

LOCAL FRIED GREEN TOMATOES - 11

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

COCONUT SHRIMP - 9

Fried and served with spicy orange marmalade dipping sauce

REAL DEAL BBQ SHRIMP - 13.5

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

SHRIMP COCKTAIL 🍤 - 10

Local shrimp steamed and served chilled with cocktail sauce

PEI MUSSELS MARINIÈRE 🍤 - 17

White wine, butter, herbs, lemon, onions, tomatoes, cream, garlic toasted French baguette

BLING BLING SHRIMP - 12

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

CAN'T DECIDE SAMPLER (FOR TWO) - 16

Two of each item: oysters hudson, oysters rockefeller, stuffed mushrooms, mini crab cakes and blackened scallops

CRAB CAKE - 16

100% jumbo lump and colossal blue crab, little filler

CRAB STUFFED MUSHROOM CAPS - 9

If there's a finer way to fill a mushroom, we can't think of it

SEASONAL: Determined by Mother Nature, ocean temperatures, tides, favorable winds, the Dow Jones Index, the proper attitude and just how lucky our fishermen are.

OYSTERS ON THE HALF-SHELL, SHUCKED TO ORDER* 🍤

See daily specials menu

OYSTERS HUDSON - 10

Half-dozen select oysters wrapped in bacon and deep fried. It is very popular, and you'll love them!

OYSTERS ROCKEFELLER - 12

First prepared in 1899 by the chef at Antoine's Restaurant in New Orleans—called Rockefeller because of its rich taste.

SIGNATURE SALADS

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 served on the side

CAESAR SALAD - Small 4.5, Large 7.5

Traditional Caesar salad with romaine lettuce wedge, 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 a protein? Add one of these items to the salads above.

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

Fried Oysters - 12

Grilled salmon* 🍤 - 11

Local fish 🍤 - 16

Grilled Chicken 🍤 - 7

Housemade Dressings: Ranch, 1000 Island, Honey Mustard, Lite Italian,

White Balsamic Vinaigrette 🍤, Blue Cheese, Ginger-Lime Vinaigrette 🍤,

Port Wine Vinaigrette, Tomato Vinaigrette 🍤, Oil and Vinegar 🍤.

SEAFOOD SPECIALTIES

Entrées served with hushpuppies, a vegetable side, and your choice of baked potato, red rice, or french fries, unless otherwise noted.

FISH N' CHIPS - 18

Fat Tire beer batter, malt vinegar, tartar sauce

LOCAL SHRIMP 🍤 - 20

Butterflied fried, pan sautéed, broiled or blackened

STUFFED SHRIMP - 25

Large shrimp, stuffed with crabmeat. Broiled or fried

ATLANTIC SALMON* 🍤 - 22

Fresh grilled Atlantic Salmon, honey-coriander glaze

MARYLAND-STYLE CRAB CAKES - 30

100% jumbo lump and colossal blue crab, little filler

SEAFOOD PASTA - 21

Chef's choice. Ask your server about today's preparation

Served with garlic bread and hushpuppies. À la carte.

Substitute the seafood for chicken - 16

Substitute the pasta sauce for Alfredo - add 2

CATCH OF THE DAY* - Priced daily

"The best of today's fresh catch." Filleted in house.

BLACKENED COD - 26

Cheddar grit cake, roasted tomato coulis, spinach, jumbo lump crab, Parmesan crust. À la carte.

FLOUNDER FILLET 🍤 - 22

Freshly-caught and skinless—fried, broiled, blackened or pan seared

STUFFED FLOUNDER - 25

Fresh flounder stuffed with our famous jumbo lump crab mixture. Broiled and served over a creamy shrimp Creole-bacon sauce

OYSTERS - 24

Plenty of oysters—lightly breaded and fried

NEPTUNE'S SEAFOOD PLATTER* 🍤 - 27.5

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

ALMOND CRUSTED GROUPE - 26

Pan sautéed and served with citrus beurre blanc

SCALLOPS* 🍤 - 26

Sweet, tender and delicious—fried, blackened or pan seared

LANDFOOD

Entrées served with hushpuppies, a vegetable side, and your choice of baked potato, red rice, or french fries, unless otherwise noted.

HUDSON'S GROUND BRISKET BURGER* - 8 OZ.

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

Angus ground brisket and chuck. Pan grilled and served with lettuce, tomato, onion, pickles, and choice of american, cheddar, swiss, provolone or blue cheese

FILET MIGNON* - 8 OZ. 🍤 - 28

Angus Beef tenderloin grilled to your preference

N.Y. STRIP STEAK* - 14 OZ. 🍤 - 26

Angus Beef grilled to your preference

CHICKEN PARMESAN - 18.5

Grilled or fried 8 oz. Claxton chicken breast topped with marinara and provolone cheese

VEGETARIAN RAVIOLI - 17

Chef's choice. Ask your server about today's preparation. À la carte.

Substitute the pasta sauce for Alfredo - add 2

SOUTHERN FRIED CHICKEN TENDERS - 15

Served with your choice of sauces: bbq, honey mustard, ranch

EXTRAS

Baked Potato 🍤 - 3.5

French Fries - 3.5

Red Rice with andouille sausage - 2.5

Side Pasta - 4

Garlic Bread - 3

Hushpuppies - 3.5

Broccoli 🍤 - 2.5

BEVERAGES

Fresh Brewed Iced Tea - 2.75

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

Coke, Diet Coke, Sprite, Ginger Ale,

Root Beer, Pink Lemonade - 2.75

HOMEMADE DESSERTS

KEY LIME PIE - 7

Smooth, tart and cool, the perfect ending

MUD PIE "ENOUGH FOR TWO" - 9.5

Hilton Head Ice Cream's cappuccino ice cream, chocolate fudge,
Oreo cookie crumb....mmm, so good!

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
See daily specials menu for additional dessert options.

🍤 These items can be prepared gluten free.

*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.*