

HUDSON'S

BRUNCH

#HUDSONSSEAFOOD



BRUNCH ENTRÉES

THREE EGGS ANY STYLE* - 10.5

Breakfast potatoes or SC stone-ground grits; choice of pork sausage or applewood smoked bacon; choice of Cathead biscuit or toast

FRIED OYSTER BENEDICT* - 18

Fried oysters, fire-roasted poblano peppers, English muffin, hollandaise; breakfast potatoes or SC stone-ground grits

MARYLAND-STYLE CRAB CAKE BENEDICT* - 19

Jumbo lump crab cakes, poached eggs, toasted French bread, Cajun hollandaise; breakfast potatoes or SC stone-ground grits

CLASSIC EGGS BENEDICT* - 12

Toasted English muffin, Canadian bacon, hollandaise; breakfast potatoes or SC stone-ground grits

BUTTERMILK PANCAKES - 10

Syrup, honey whipped butter, topped with seasonal fruit; choice of pork sausage or applewood smoked bacon

BLUEBERRY BUTTERMILK PANCAKES - 11

Syrup, honey whipped butter, topped with seasonal fruit; choice of pork sausage or applewood smoked bacon

SMOKED ATLANTIC SALMON BENEDICT* - 16

Smoked Atlantic salmon, red onion, capers, hollandaise, toasted French bread, salmon roe; breakfast potatoes or SC stone-ground grits

CATHEAD BISCUITS AND GRAVY - 9.5

Cracked black pepper and pork sausage gravy; breakfast potatoes or SC stone-ground grits (add two eggs any style \$3)*

CATHEAD HOMEWRECKER SANDWICH* - 9.5

Two eggs, pork sausage, American cheese, pork gravy, homemade freshly baked Cathead biscuit

SMOKED ATLANTIC SALMON & BAGEL - 11

Red onion, capers, cream cheese, toasted bagel, hard boiled egg

GREEN CHILI BACON BRISKET BURGER* - 14

Ground brisket and chuck, fire-roasted poblano peppers, applewood smoked bacon, American cheese, chipotle aioli, hushpuppies, 7 Day Slaw, and your choice of fries or potato salad

OYSTERS

OYSTERS ROCKEFELLER - 2 each

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

CHARGRILLED OYSTERS - 2 each

Cajun butter, garlic, thyme, smoked paprika, lemon, Parmesan cheese

OYSTERS HUDSON - 10

Oysters wrapped in bacon and fried

RAW OYSTERS ON THE HALF SHELL*

- Priced daily

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"

SIDES

Applewood smoked bacon - 3

Pork sausage - 3

SC stone-ground grits - 2.5

Cathead biscuit - 3

Breakfast potatoes - 3

White or wheat toast - 1.5

Seasonal fruit bowl - 6

Bagel with cream cheese - 2.5

Egg* - 1.5

BEVERAGES

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

Fresh Brewed Iced Tea - 2.75

Orange Juice (per glass) - 2.75

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

Mimosa - Glass 3, Carafe 10

Bloody Mary - Glass 4, Carafe 14

**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."*



SOUPS/SALADS

MS. BESSIE'S SOUPS OF THE DAY

She crab soup - Cup 6.5, Bowl 8

Seafood gumbo - Cup 6.5, Bowl 8

New England clam chowder - Cup 6.5, Bowl 8

HUDSON'S SHRIMP SALAD - 12, Add a cup of soup 16

HOUSE SALAD  - Small 5.5, Large 7.5

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

CAESAR SALAD - Small 6, Large 8

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

Add anchovies for \$1

SPINACH AND PEAR SALAD - Small 6.5, Large 8.5

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

WEDGE SALAD - 9.5

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

 **Add one of these items to the salads above**





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

Fried Oysters - 12

Local Fish  - 16

Grilled Salmon*  - 11

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 .

LUNCH ENTRÉES/SANDWICHES

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

LOCAL SHRIMP  - Small 12, Large 18

Fried, broiled, blackened, or pan sautéed

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

CRAB CAKE SANDWICH - 18

Jumbo lump crab cake, pan seared, served with lettuce, tomato

NEPTUNE PLATTER*  - 27.5

A veritable feast consisting of oysters, scallops, shrimp, deviled crab, and seasonal fish.

Fried, pan sautéed, broiled, blackened. Upgrade the seasonal fish to flounder for \$3

CHICKEN CLUB SANDWICH  - 12

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

HUDSON'S GROUND BRISKET BURGER*

Single 8oz - 12, Double 1lb - 18; Add bacon - 1

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

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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

SNOW CRAB LEGS  - Priced daily

Half or full pound

LOWCOUNTRY BOIL - 16

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

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.

SHRIMP COCKTAIL  - 10

Local shrimp steamed and served chilled with cocktail sauce

LOCAL LITTLENECK CLAMS  - 12

A dozen local clams, steamed or raw

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

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

BRANDY BREAD PUDDING - 7

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

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

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