

A LA CARTE

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

LOCAL SHRIMP IN THE SHELL ^{GF}

Local shrimp steamed in the shell, OLD BAY® Seasoning
..... **half order 10 full order 17**

STEAMED COMBO ^{GF}

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.) **24**

SHRIMP PINKIE

Steamed local shell-on shrimp, smoked sausage, corn, OLD BAY® Seasoning **14**

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

STEAMED LOCAL CLUSTER OYSTERS IN THE SHELL ^{GF}

..... **half bucket 11 bucket 20**

LOCAL LITTLE NECK CLAMS* ^{GF}

Local clams, steamed or raw **dozen 12**

SNOW CRAB LEGS ^{GF}

..... **half or full pound priced daily**

SOUPS

FOR THE ROAD: PINT 10 QUART 17

Always hearty, good, and loaded with premium seafood.

SHE CRAB SOUP

A tradition at Hudson's **cup 6 bowl 7**

SEAFOOD GUMBO

A Cajun-style gumbo made with dark roux and loaded with fresh seafood, sausage and vegetables **cup 6 bowl 7**

NEW ENGLAND CLAM CHOWDER

Classic cream-based clam chowder, made with bacon **cup 6 bowl 7**

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

ISLAND NAMESAKE'S WAS BILL, NOT CONRAD

Back in 1663, an English explorer and sailor by the name of Captain William Hilton, was surveying real estate for some Barbadian planters. He came upon a "fayre and fitte place," an island paradise the Yemassee Indians had known for centuries. The captain "discovered" a headland on this island and used it to identify the entrance to Port Royal Sound. It's just around the bend from where you're sitting in Hilton Head Plantation. As was the custom those days, Bill named the headland after himself, and the name stuck. The famed hotelier, Conrad Hilton, learned about the island much later.



#HUDSONSSEAFOOD

Stay Connected. Follow us on social media and receive discounts and promotions. Sign up for our newsletter to get updates on events, special offers and recipes!

hudsonsonthedocks.com/newsletter

Note:

We'll be happy to prepare your special diet requests, just ask!

*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."

APPETIZERS

Scrumptious items that can be savored in every season.

LOCAL FRIED GREEN TOMATOES

Onion and bacon jam, tomato chutney, goat cheese, arugula, balsamic glaze **11**

COCONUT SHRIMP

Fried and served with spicy orange marmalade dipping sauce **9**

REAL DEAL BBQ SHRIMP

Local beer-braised shell-on shrimp, garlic, butter, peppers, French baguette **13.5**

SHRIMP COCKTAIL ^{GF}

Local shrimp steamed and served chilled with cocktail sauce **9**

PEI MUSSELS MARINIÈRE ^{GF}

White wine, butter, herbs, lemon, onions, tomatoes, cream, garlic toasted French baguette **16**

BLING BLING SHRIMP

Local shrimp, Sambol aioli, Asian slaw, toasted sesame seeds, lettuce wrap **12**

CAN'T DECIDE SAMPLER (for two)

Two of each item: oysters hudson, oysters rockefeller, stuffed mushrooms, mini crab cakes and blackened scallops **16**

CRAB CAKE

100% jumbo lump and colossal blue crab, little filler **16**

CRAB STUFFED MUSHROOM CAPS

If there's a finer way to fill a mushroom, we can't think of it **9**

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* ^{GF}

(See daily specials menu.)

OYSTERS HUDSON

One half-dozen select oysters wrapped in bacon and deep fried. It is very popular, and you'll love them! **9**

OYSTERS ROCKEFELLER

First prepared in 1899 by the chef at Antoine's Restaurant in New Orleans—called Rockefeller because of the very rich taste. **12**

SIGNATURE SALADS

FARMER'S SALAD

Roasted local beets, fresh arugula, candied pecans, goat cheese, white balsamic vinaigrette. **10**

HOUSE SALAD ^{GF}

Mixed greens, tomatoes, cucumbers, red onion and your choice of dressing served on the side **small 4.5 large 6**

CAESAR SALAD

Traditional Caesar salad with romaine lettuce, homemade croutons, Caesar dressing, and grated Parmesan **small 4.5 large 7 (Add anchovies for \$1)**

SPINACH AND PEAR SALAD

Baby spinach, candied Georgia pecans, poached pears, blue cheese crumbles, port wine vinaigrette **small 5.5 large 8**

WEDGE SALAD

Crisp, cool iceberg lettuce, tomato, bacon and blue cheese crumbles, blue cheese dressing **8.5**

7 DAY SLAW ^{GF}

Hudson's own vinegar-based coleslaw, sweet and peppery. The recipe is on the back of your menu. **3.5**

ADD A PROTEIN? Add one of these items to the salads above.

SHRIMP (fried, broiled, blackened, or pan sautéed) **9**
FRIED OYSTERS **11**
GRILLED CHICKEN ^{GF} **7**
GRILLED SALMON* ^{GF} **11**
LOCAL FISH ^{GF} **16**

Housemade Dressings: Ranch, 1000 Island, Honey Mustard, Lite Italian, White Balsamic Vinaigrette ^{GF}, Blue Cheese, Ginger-Lime Vinaigrette ^{GF}, Port Wine Vinaigrette, Tomato Vinaigrette ^{GF}, Oil and Vinegar ^{GF}.

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

Fat Tire beer batter, malt vinegar, tartar sauce **18**

LOCAL SHRIMP ^{GF}

Butterflied fried, pan sautéed, broiled or blackened **20**

STUFFED SHRIMP

Large shrimp, stuffed with crabmeat. Broiled or fried **24**

GRILLED ATLANTIC SALMON* ^{GF}

Honey-coriander glaze **22**

MARYLAND-STYLE CRAB CAKES

100% jumbo lump and colossal blue crab, little filler **30**

SEAFOOD PASTA

Chef's choice. Ask your server about today's preparation. Served with garlic bread and hushpuppies **21**
Substitute the seafood for chicken **16**
Substitute the pasta sauce for Alfredo **add 2**

CATCH OF THE DAY*

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

FISH AND GRITS

Blackened cod, cheddar grit cake, roasted tomato coulis, spinach jumbo lump crab, Parmesan crust **26**

FLOUNDER FILLET ^{GF}

Freshly-caught and skinless—fried, broiled, blackened or pan seared ... **22**

STUFFED FLOUNDER

Fresh flounder stuffed with our famous jumbo lump crab mixture. Broiled and served over shrimp Creole sauce **25**

OYSTERS

Plenty of oysters - breaded and fried **24**

COMBINATION SEAFOOD PLATTER* ^{GF}

Pick two of the following: shrimp, oysters, scallops, seasonal fish—fried, broiled, blackened or pan seared **24.5**
(Upgrade the seasonal fish to flounder for \$3.)

NEPTUNE'S SEAFOOD PLATTER* ^{GF}

A veritable feast consisting of oysters, scallops, shrimp, deviled crab and seasonal fish—fried, broiled, blackened or pan seared **27.5**
(Upgrade the seasonal fish to flounder for \$3.)

ALMOND CRUSTED GROUPER

Pan sautéed and served with citrus beurre blanc **26**

SCALLOPS* ^{GF}

Sweet, tender and delicious—fried, broiled, blackened or pan seared **26**

LANDFOOD

HUDSON'S GROUND BRISKET BURGER* - 8 OZ.

Angus ground brisket and chuck. Pan grilled and served with lettuce, tomato, onion, pickles, and choice of american, cheddar, swiss, provolone or blue cheese **single 12 add bacon 1 1 lb double 16**

FILET MIGNON* - 8 OZ. ^{GF}

Angus Beef tenderloin grilled to your preference **28**

N.Y. STRIP STEAK* - 14 OZ. ^{GF}

Angus Beef grilled to your preference **26**

CHICKEN PARMESAN

Grilled or fried 8 oz. Claxton chicken breast topped with marinara and provolone cheese **18.5**

VEGETARIAN RAVIOLI

Chef's choice. Ask your server about today's preparation **17**
Substitute the pasta sauce for Alfredo **add 2**

SOUTHERN FRIED CHICKEN TENDERS

Served with your choice of sauces: bbq, honey mustard, ranch **15**

EXTRAS

BAKED POTATO ^{GF} **3.5**
FRENCH FRIES **3.5**
RED RICE **2.5**
SIDE PASTA **4**
GARLIC BREAD **3**
HUSHPUPIES **3.5**
BROCCOLI ^{GF} **2.5**

BEVERAGES

FRESH BREWED ICED TEA,
DOUWE EGBERT'S 100% COLOMBIAN DARK ROAST,
COKE, SPRITE, GINGER ALE, DIET COKE, PINK LEMONADE
& ROOT BEER **unlimited refills 2.5**

HOMEMADE DESSERTS

KEY LIME PIE
 Smooth, tart and cool, the perfect ending **7**

MUD PIE "ENOUGH FOR TWO"

Hilton Head Ice Cream's cappuccino ice cream, chocolate fudge, Oreo cookie crumb...mmm, so good! **9**

BESSIE'S PEANUT BUTTER PIE

Bessie makes all the desserts, and this one is her favorite **7**

See daily specials menu for additional dessert options.



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

WHO IS MS. BESSIE?

Ms. Bessie is our most loyal veteran on our staff. She was here before 1975 and has performed every job imaginable. Most notably she has been making our desserts for over 30 years. Her service to this restaurant and our guests is a testament to her hard work. Yes, all of our luscious desserts are available at retail. Ask your server for more information.

NATIVE ISLAND EMPLOYEES IMMORTALIZED ON CANVAS

Easter McKnight shucked oysters, picked crab, and peeled shrimp for Hudson's since she was a young girl. Working alongside her mother, she labored throughout the year handling the freshest seafood. She never missed a day of work in her 67 years of service. She retired at the age of 81 in 1996. She passed away on August 10, 1998. A commissioned oil portrait of McKnight hangs in the front dining room.

Eddie Bryan gathered oysters for Hudson's for over 60 years. From September to April, Bryan maneuvered through weather and tides to bring local cluster oysters straight to the restaurant. He was once a longshoreman and a truck driver, but he found his calling picking oysters six days a week, reserving Sundays "to give thanks to the Lord on that day." He and his wife of 53 years had 10 children. He retired in 1990 and passed away in 2001. A commissioned oil portrait of Bryan hangs in the front dining room.

EXCITING EVENTS CALENDAR

 FEB. 21-24	Hilton Head Island Seafood Festival hosted by The David M. Carmines Memorial Foundation hiltonheadseafoodfestival.com
 MAY 10	National Shrimp Day
 JULY 4	4th of July Fireworks display and celebration
 NOV. 22	Annual Community Thanksgiving Dinner at Hudson's

THREE YEARS, THREE RESTAURANT FLOODS

Hudson's suffered three floods in as many years, greatly affecting the restaurant and local community. The first flood happened in October of 2015. As flood waters from Columbia and Charleston were draining out of the Edisto River, a series of king tides caused by a blood moon were occurring. A blood moon is a lunar event that causes abnormally high tides. The combination of the flood waters, the high tides, and strong winds blowing inland resulted in tides upwards of 12 feet. The outcome was two feet of water in the front and back dining rooms overnight. The restaurant still opened for a late lunch the following day as the tide receded.

The second flood occurred due to the effects of Hurricane Matthew in October 2016. The damage was considerable. The waters flooded the entire restaurant, demolished the dock and gift shop, and destroyed most of the kitchen equipment. With the help of 70 members of the staff, the restaurant was miraculously reopened three weeks later, two full months ahead of schedule. The deck, dock, and packing house were damaged beyond repair and were rebuilt. The project was completed in late February 2017.

The third flood was due to the effects of Hurricane Irma in September 2017. The entire restaurant was submerged in three feet of water, and while the new deck weathered the storm, some of the same repairs were once again repeated. This time around, the laminate floors were replaced with concrete. Again, servers, bartenders, fisherman, managers, cooks, and chefs completed much of the work required to get the restaurant opened. The restaurant remained closed for only two weeks. Needless to say, we are all hoping for a very uneventful hurricane season in 2018!

HOW TO FIND HUDSON'S

1 Hudson Rd. Just off Squire Pope Rd., overlooking the Intracoastal Waterway.

DRIVING DIRECTIONS

From South Island - take Cross Island Parkway (toll). Exit at Gum Tree Rd., go straight thru light onto Gumtree Rd. Follow to traffic circle, then right on Squire Pope Rd. Hudson's is first left.

From Palmetto Dunes and North - take Hwy. 278 business North, then right onto Gumtree Rd. Follow to end, then right onto Squire Pope Rd. Hudson's is first left.

From Bluffton - take Hwy. 278 business South over bridge to Hilton Head, then left at First Traffic Light (Squire Pope Rd.). Follow to traffic circle and take second exit out of circle. Hudson's is first left.



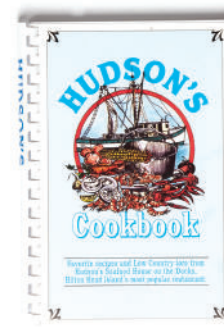
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LOVE TO COOK?

HUDSON'S COOKBOOK

It is complete with all of your favorite seafood dishes from Hilton Head island's most popular restaurant. There are even Lowcountry specialties from the Island's best chefs. This is an awesome addition to your cookbook collection, or it can make a wonderful gift.



HUDSON'S ALL-PURPOSE LOWCOUNTRY SEASONING

This is our famous custom blend of spices used in our dishes at Hudson's. Our seasoning is aromatic and spicy, and it can be used in seafood, poultry, beef, vegetables, game, pasta, dips, sauces, dressings, etc. Low salt. No MSG. Gluten Free.



TAKE HOME A WORLD FAMOUS T-SHIRT

Many additional colors and styles are available. We have hoodies, long sleeve t-shirts, youth & infant/toddler t-shirts, tank tops, hats, visors, mugs, cups, and more.

Call or order online: 843.681.2772
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BRIAN CARMINES PURSUED AS PUPPYNAPPER

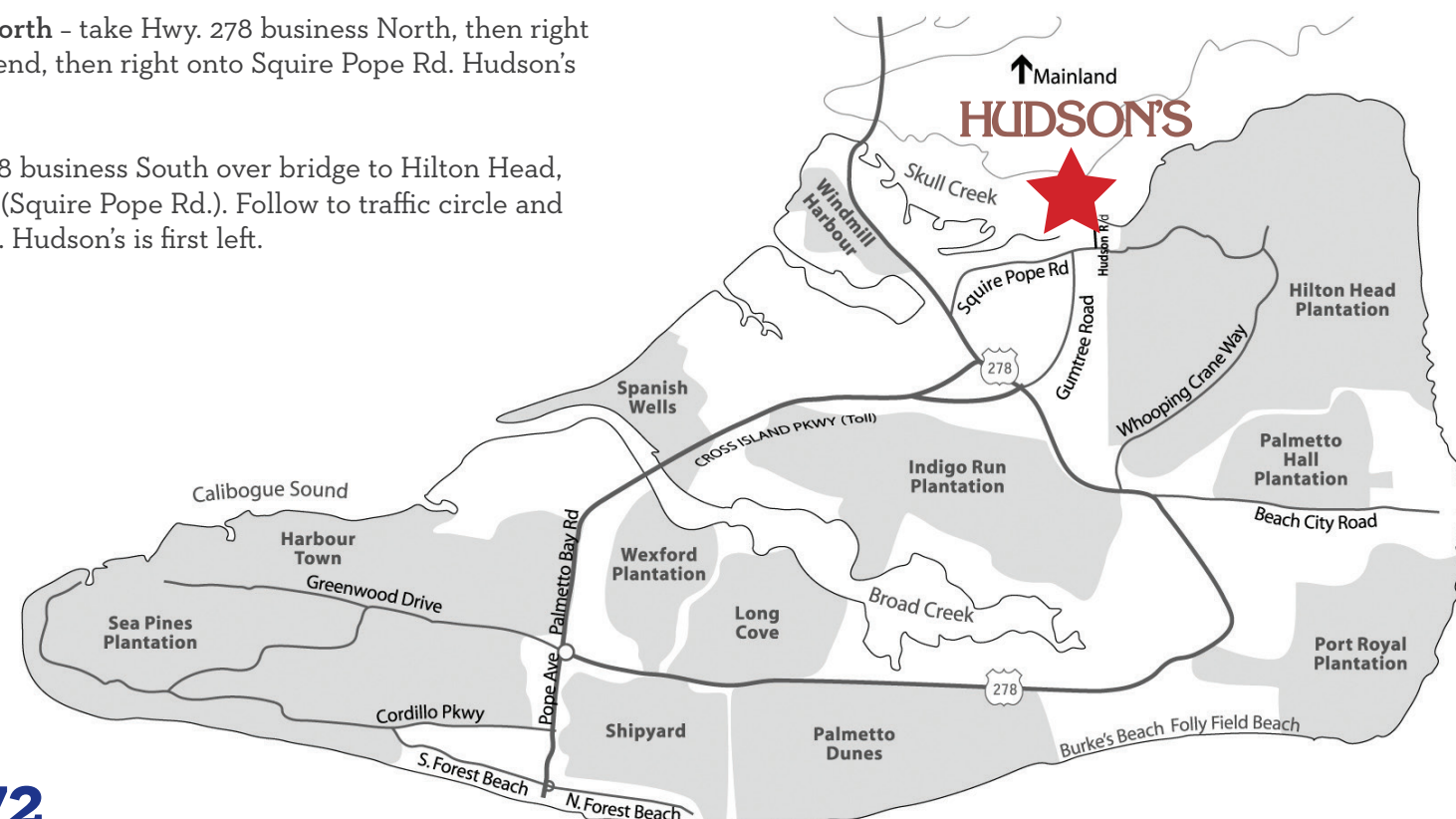
Many years ago, a rumor persisted that a restaurant in Calabash, North Carolina was home to the finest hushpuppies. The rumor caught the attention of Brian Carmines, owner-extraordinaire of Hudson's Restaurant. One wintery day, Brian and his father traveled to this small coastal restaurant in hopes of obtaining the famous recipe. Although the consumption of whiskey cannot be confirmed during negotiations, success is obviously apparent as Hudson's now owns the most famous trademark known to the island. These "habit-forming" hushpuppies are bite-sized cornbread that are light, round, and oniony. No dipping sauce required.

7 DAY SLAW

Hudson's 7 Day Slaw - our own recipe - is very popular and always good with seafood! This slaw is called "7 Day" because without mayonnaise it will easily stay fresh for a week.

- 1 head cabbage
- 1 sweet onion
- 1/3 cup sugar
- 1 cup oil
- 1 cup apple cider vinegar
- 1/2 tbsp yellow mustard
- Salt and pepper to taste

Slice cabbage and onions thinly or shred them and toss with sugar. Mix remaining ingredients and bring to a boil. Pour boiling mixture over cabbage, let set five minutes, then mix. Chill in refrigerator and serve on leaves of romaine. Serves 8-12.



DOCK TALK



Open 7 Days a Week at 11 AM • Happy Hour 3-6 PM • Brunch on Sundays at 10 AM

WELCOME TO HUDSON'S!

Hudson's Seafood House on the Docks has humble beginnings that are deeply rooted in seafood and family tradition. Not only is there a connection to the people of Hilton Head Island, Hudson's has a profound relationship with the Lowcountry Community, fisherman, and shrimpers alike. Hudson's has always been a family-owned business, and in the 1920s, its primary function was to process seafood. Thousands of oysters were brought in daily by native islanders rowing oar-powered boats called bateaux. The oysters were shucked at Hudson's, then sent by barges to the Northeast. The oysters' shells were discarded and distributed around Hudson's, creating the very peninsula and foundation on which the restaurant itself currently resides. Hudson's is literally a business built on oysters!

We are committed to having much of our seafood caught and purchased from our local waters. We support local fisherman, shrimpers, and crabbers to provide the freshest local seafood to our guests. Over 3,000 gallons of oysters and 100,000 pounds of shrimp are consumed annually. Over 450,000 raw oysters are freshly shucked on the premises. We farm and harvest our very own local oysters, cultivate fresh soft-shell crabs, harvest stone crab claws, and harvest fresh local white shrimp. Our family of chefs, managers, fisherman and restaurant staff welcome your family to have a great local experience with our family.

SHELL RING OYSTER COMPANY: A RESPONSIBLE BIVALVE ACHIEVEMENT

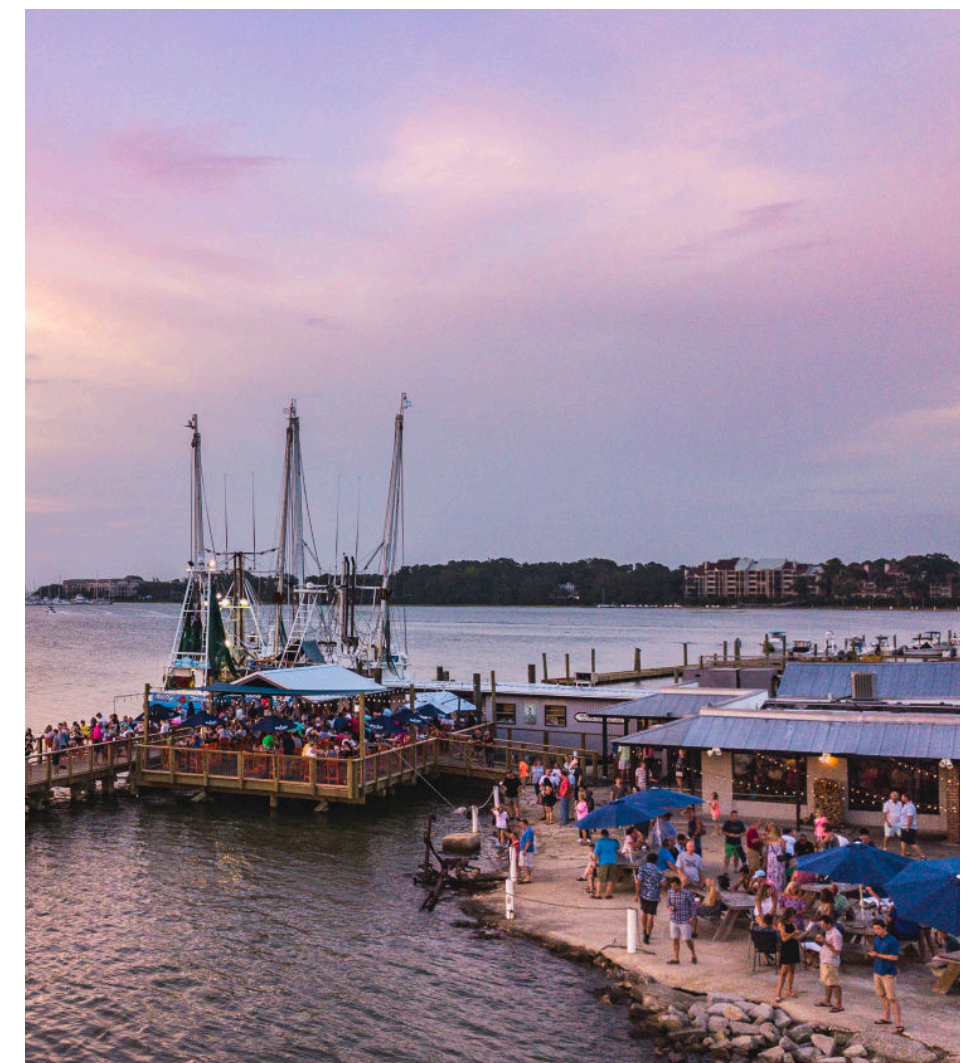
In keeping with Hudson's tradition of only the freshest seafood, Andrew Carmines established the Shell Ring Oyster Company in 2013. Shell Ring is a sustainable oyster farm in Port Royal Sound located off of Pinckney Island. Harvested in January and February during the cold winter months, these select oysters are incredibly salty and wonderfully fresh. Shell Ring also harvests wild oysters daily during the season. If you are eating a local oyster at Hudson's during the season, chances are we picked them. These oysters are often harvested, shucked, and eaten in the same day—absolutely the freshest oysters anywhere in the world! If you are a fan of bivalves, you will, without a doubt, appreciate the fruits of our labor.

THE VENERABLE J.B. HUDSON, SR.

Built in 1912, the original oyster factory was purchased by J.B. Hudson, Sr. He started a thriving family business that became a local landmark and tradition. If you have eaten in the back dining room at Hudson's, you are standing on the same spot where oysters were shucked in the 1920s. In 1955 his son J.B. Hudson, Jr. added locally caught fresh shrimp to the operation, and in 1967, the 95 seat restaurant opened. Originally from Long Island, NY, Brian and Gloria Carmines moved to Atlanta, GA before purchasing Hudson's in 1975. A new family tradition was born: Brian worked as the chef for the first six months, while the rest of the family took orders, cleared tables, and served the best local seafood in the Lowcountry. Today, Hudson's seats over 345 people and serves the island's finest seafood to more than a 1,000 guests on a typical summer night.

WHY BUY LOCAL SEAFOOD

Local seafood is more difficult to source, more expensive, and costly to peel, fillet, shuck, etc. We think it's worth it. The customer not only enjoys the freshest seafood anywhere, the health benefits are important, too. Our seafood is not processed in a facility; therefore, free from preservatives, sulfites, nitrates, phosphates, hormones, antibiotics and other chemicals. It is 100% organic and natural. So, if you like to feed your family the good stuff, you came to the right place.



THOSE ARE REAL SHRIMP BOATS!

Hudson's is the only restaurant on Hilton Head Island that has a working fleet of shrimp boats. Jeff and Skip Toomer are third generation shrimpers, and they dock here at the restaurant to deliver the freshest locally caught shrimp. You might be lucky and see the process as you dine on the dock. Our local shrimp are sweet-tasting, succulent, and downright delicious. Yes, Hudson's pays a little more for the good stuff, but it's worth every penny. A good catch will bring in a haul of over a 1,000 pounds of shrimp.

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Special thanks to Teddy Elgarico for his contribution to Dock Talk