

HUDSON'S

# BRUNCH

#HUDSONSSEAFOOD



## BRUNCH ENTRÉES

### THREE EGGS ANY STYLE\* - 11.5

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, Cajun 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\* - 13

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

### BUTTERMILK PANCAKES - 11

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

### BLUEBERRY BUTTERMILK PANCAKES - 12

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

### SMOKED ATLANTIC SALMON BENEDICT\* - 17

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

### CATHEAD BISCUITS AND GRAVY - 10.5

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

### CATHEAD HOMEWRECKER SANDWICH\* - 10.5

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

### SMOKED ATLANTIC SALMON & EVERYTHING BAGEL - 12

Red onion, capers, cream cheese, toasted everything 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 12, Full 24

Available in months with the letter "R"

## SIDES

Applewood smoked bacon - 3

Pork sausage - 3

SC stone-ground grits - 3

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) - 3

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

Mimosa - Glass 4, Carafe 12

Bloody Mary - Glass 4.5, Carafe 16

*\*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 - 13, Add a cup of soup 17**

**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, Port Wine Vinaigrette, Oil and Vinegar .

## LUNCH ENTRÉES/SANDWICHES

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

**LOCAL SHRIMP**  - Small 12, Large 18

Butterflied fried, pan sautéed, broiled or blackened

**BLACKENED SHRIMP PO' BOY - 16**

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

Add fire roasted jalapeños for \$1

**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

**MARYLAND-STYLE CRAB CAKE SANDWICH - 18**

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

**NEPTUNE PLATTER\***  - 28

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 ½ lb - 13.5, Double 1 lb - 21; Add bacon - 1**

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

## FROM THE OYSTER BAR

**STEAMED LOCAL SHRIMP IN THE SHELL**  - (1/3) lb 10, (2/3) lb 17

Local shrimp steamed in the shell, OLD BAY® Seasoning

**SNOW CRAB LEGS**  - Market Price

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

**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

**MS. BESSIE'S PEANUT BUTTER PIE - 7**

Ms. Bessie makes 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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