

HUDSON'S

LUNCH

#HUDSONSSEAFOOD



APPETIZERS

LOCAL FRIED GREEN TOMATOES - 12

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

REEL DEAL SHRIMP - 14.5

Local beer-braised shell-on shrimp, New Orleans BBQ broth, garlic, butter, bell peppers, onions, French baguette

BLING BLING SHRIMP - 12.5

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

MARYLAND-STYLE CRAB CAKE - 17

Jumbo and colossal lump blue crab

COCONUT SHRIMP - 10

Local hand-battered coconut shrimp, citrus Thai chili sauce

SHRIMP COCKTAIL - 10

Local shrimp steamed and served chilled

OYSTERS HUDSON - 10

Oysters wrapped in bacon and fried

OYSTERS ROCKEFELLER - 12

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

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

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.

STEAMED LOCAL CLUSTER OYSTERS IN THE SHELL - Half 12, Full 24



Available in months with the letter "R"


LOCAL LITTLENECK CLAMS - 12

A dozen local clams, steamed or raw

RAW OYSTERS ON THE HALF SHELL*

See daily specials menu. Shucked to order.

Housemade Dressings: Ranch, 1000 Island, Honey Mustard, Lite Italian, White Balsamic Vinaigrette , Blue Cheese, Port Wine Vinaigrette, Oil and Vinegar .

 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, red rice or homemade potato salad, unless otherwise noted.

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

FRIED FLOUNDER SANDWICH - 16

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

MARYLAND-STYLE CRAB CAKE SANDWICH - 18

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, house pickles, bacon, and your choice of cheese

SHRIMP SALAD SANDWICH - 12.5

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

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 bun with lettuce, tomato, onion, pickles, and choice of cheese

½ SHRIMP SALAD SANDWICH AND CUP OF SOUP (À LA CARTE) - 11

BLT* - 8

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

On white or wheat bread with tarragon aioli

SHRIMP BURGER - 17

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, red rice, or housemade potato salad, unless otherwise noted.

GUMBO, GRITS AND EGGS (À LA CARTE)* - 11

SC stone-ground grits, seafood gumbo, 2 fried eggs

LOCAL SHRIMP - Small 12, Large 18

Butterflied fried, pan sautéed, broiled or blackened

ATLANTIC SALMON* - 21

Grilled fresh Atlantic Salmon, seasonal topping

FRIED OYSTERS - 21

Oysters, lightly breaded and fried to perfection

SCALLOPS* - 24

Fried, pan seared or blackened

NEPTUNE PLATTER* - 28

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

SOUTHERN FRIED CHICKEN TENDERS - 15

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

EXTRAS

French Fries - 4

Red Rice with smoked sausage - 3

Garlic Bread - 3

Hushpuppies - 3.5

7 Day Slaw  - 3.5

Potato Salad  - 3.25

SC stone-ground grits  - 3

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

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

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