

EXCITING EVENTS CALENDAR

Feb. 2022	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. 25	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 occurred 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 taking place. A blood moon is a lunar event that causes abnormally high tides. The combination of the draining flood water from the South Carolina midlands, the king tide, 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 staff, the restaurant 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 2018.

The third flood was due to the effects of Hurricane Irma in September 2017. The entire restaurant was submerged in three feet of water. While the new deck weathered the storm, some of the same repairs were once again repeated. This time around, the laminate floors inside the restaurant 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 2021!

The hurricane season of 2019 proved to be a blessing and a welcome respite from previous years of active storms. Despite the much anticipated impact of Hurricane Dorian in September, the damage was localized to strong winds and minimal flooding. The restaurant staff prepared for the hurricane with experienced efficiency, and luckily, there was no damage. Still, the restaurant remained closed for a week out of concern for the staff and their families.

How to find Hudson's: 1 Hudson Rd.

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

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

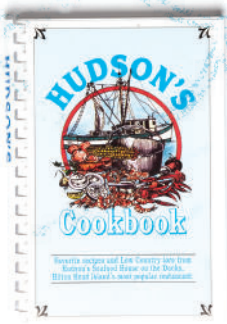
From Bluffton – take Hwy. 278 business South over bridge to Hilton Head, then left at the first traffic light onto Squire Pope Rd. Follow to the traffic circle, and take the second exit out of circle. Hudson's is the first left.

843.681.2772

Hilton Head Island, SC • hudsonsonthedocks.com

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

Created by Brian Carmines, 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, and gluten free.



Hudson's Memorabilia

We have hoodies, long sleeve t-shirts, youth & infant/toddler t-shirts, tank tops, hats, visors, mugs, cups, and more. Various colors and styles are available.
Call to order: 843.681.2772
hudsonsonthedocks.com

Brian Carmines Pursued as Puppynapper

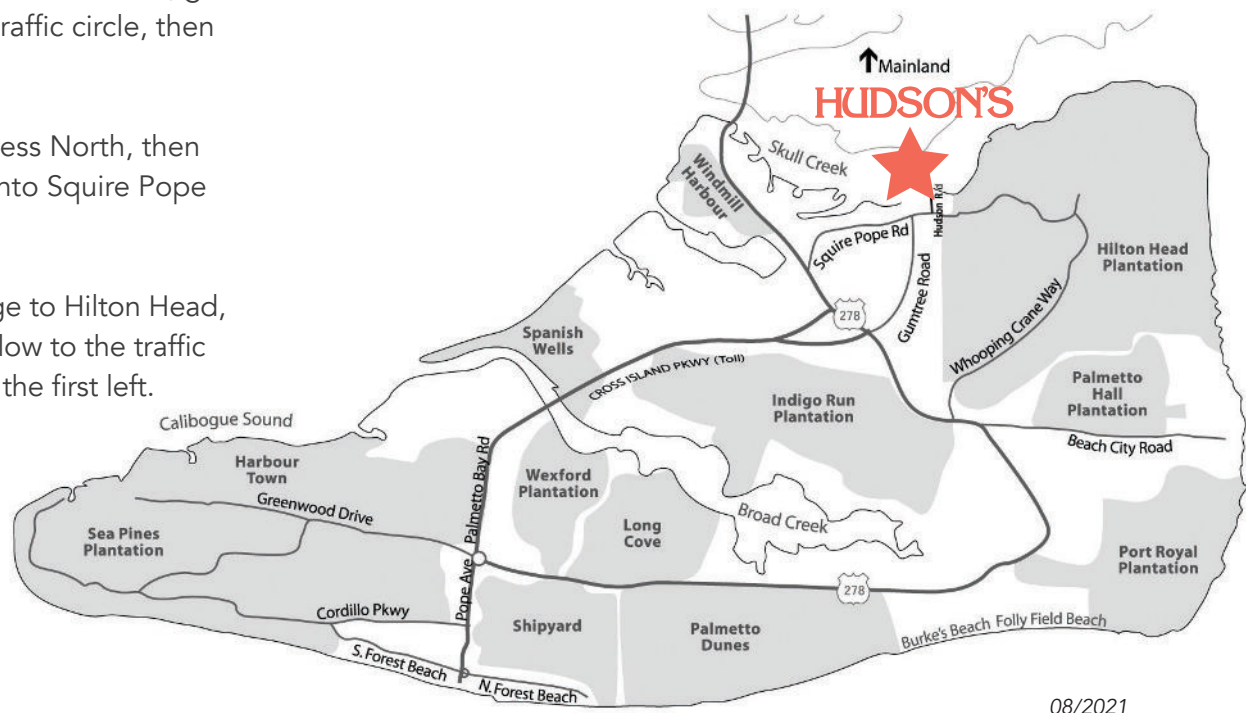
Many years ago, a rumor persisted that a restaurant in Calabash, North Carolina was home to the finest hushpuppies. The rumor caught the attention of Brian Carmines, owner-extraordinaire of Hudson's Restaurant. One wintery day, Brian and his father traveled to this small coastal restaurant in hopes of 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 popular and always good with seafood! This slaw is called "7 Day" because it is vinegar-based and made 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 or shred cabbage and onions thinly 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.



08/2021

HUDSON'S

DOCK TALK

#HUDSONSSEAFOOD



OPEN 7 DAYS A WEEK AT 11 AM • BRUNCH ON SUNDAYS AT 10 AM



WELCOME TO HUDSON'S

Hudson's Seafood House on the Docks has humble beginnings deeply rooted in fresh seafood and family tradition. Hudson's has a special connection and long history with the people of Hilton Head Island, and that profound relationship also extends to the Lowcountry Community, fisherman, and shrimpers. We have always been a family-owned business, and in the 1920s, its primary purpose was to process seafood. Native islanders rowed oar-powered boats called bateaux and gathered thousands of local oysters into Hudson's. The oysters were shucked, sent by barges to the Northeast, and the shells discarded and distributed around the property, creating the very peninsula and foundation of the restaurant. 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 125,000 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, sustainably pick stone crab claws, and harvest fresh local white shrimp. Our family of chefs, fisherman, shrimpers, and restaurant staff welcome your family to have a great local experience on our waterfront dock.

Shell Ring Oyster Company:
A Responsible Bivalve Achievement

Honoring 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, 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 were 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, Hudson's evolved into a restaurant with a capacity of 95 seats. The restaurant was then bought by Brian and Gloria Carmines in 1975. They were originally from Long Island, NY and moved to Atlanta, GA before purchasing Hudson's. 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 know it's worth it. Our guests enjoy the freshest seafood anywhere, and the health benefits cannot be overstated. Our seafood is not processed in a facility; therefore, it is free from preservatives, sulfites, nitrates, phosphates, hormones, antibiotics and other chemicals. It is 100% organic and natural.

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 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.

1 Hudson Rd., Hilton Head Island, SC 29926 • 843.681.2772 • hudsonsonthedocks.com

Special thanks to Teddy Elgarico for his contribution to Dock Talk

À LA CARTE

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

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

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

STEAMED COMBO 🍤 - 26

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, choose extra local clams or shrimp.*

STEAMED LOCAL CLUSTER OYSTERS IN THE SHELL* 🍤

Half Bucket - 12, Full Bucket - 24

LOCAL LITTLE NECK CLAMS* 🍤 - Dozen 12

Local clams, steamed or raw

SOUPS

FOR THE ROAD - Pint 14, Quart 24

Always hearty, good, and loaded with premium seafood.

SHE CRAB SOUP - Cup 7.5, Bowl 9

A tradition at Hudson’s

SEAFOOD GUMBO - Cup 7.5, Bowl 9

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

NEW ENGLAND CLAM CHOWDER - Cup 7.5, Bowl 9

Classic cream-based clam chowder, made with bacon

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

Island's Namesake was Bill, not Conrad

Back in 1663, an English sailor and explorer 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. According to custom, Bill named the headland after himself, and the name stuck. The famed hotelier, Conrad Hilton, learned about the island much later.

#HUDSONSSEAFOOD



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hudsonsonthedocks.com/newsletter

APPETIZERS

Scrumptious items that can be savored in every season.

LOCAL FRIED GREEN TOMATOES - 12

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

REEL DEAL SHRIMP 🍤 - 15.5

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

PEI MUSSELS MARINIÈRE 🍤 - 18

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

BLING BLING SHRIMP - 13

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

MARYLAND-STYLE CRAB CAKE - Market price

Jumbo and colossal lump blue crab

COCONUT SHRIMP - 11

Local hand-battered coconut shrimp, citrus Thai chili sauce

SHRIMP COCKTAIL 🍤 - 11

Local shrimp steamed and served chilled

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 the 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 - 13

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

CAN’T DECIDE SAMPLER - 16

Two of each item listed: oysters hudson, oysters rockefeller, beer-battered shrimp, mini crab cakes, and blackened scallops

SIGNATURE SALADS

HOUSE SALAD 🍤 - Small 5.5, Large 7.5

Mixed greens, tomatoes, cucumbers, red onion, and your choice of dressing served on the side

CAESAR SALAD - Small 6, Large 8.5

Traditional Caesar salad with romaine lettuce wedge, 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 - 10

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

Add a protein? Add one of these items to the salads above.

Shrimp (fried, pan sautéed, broiled, blackened) - 10

Fried Oysters - 12

Grilled salmon* 🍤 - 11

Local fish 🍤 - 16

Grilled Chicken 🍤 - 8.5

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

Note: We’ll be happy to meet any 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."

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 - 19

Fat Tire beer batter, malt vinegar, tartar sauce

LOCAL SHRIMP 🍤 - 21

Butterflied fried, pan sautéed, broiled, or blackened

MARYLAND-STYLE CRAB CAKES - Market price

Jumbo and colossal lump blue crab

NEPTUNE’S SEAFOOD PLATTER* 🍤 - 36

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

STUFFED SHRIMP - 28

Large shrimp, stuffed with crabmeat, lemon shallot butter, broiled or fried

ATLANTIC SALMON* 🍤 - 23

Fresh grilled Atlantic Salmon, seasonal topping

BLACKENED COD - 26

Jumbo lump crab, spinach, Parmesan crust, cheddar grit cake, roasted tomato coulis. Ask your server to upgrade to a locally caught fish. À la carte.

FLOUNDER FILLET 🍤 - 23

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

STUFFED FLOUNDER - 29

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

OYSTERS - 24

Plenty of oysters—lightly breaded and fried

ALMOND CRUSTED GROUPER - 28

Pan seared almond crust, lemon shallot butter

SCALLOPS* 🍤 - 27

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

SEAFOOD PASTA - Priced daily

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

CATCH OF THE DAY* - Priced daily

“The best of today’s fresh catch.” Filleted in house.

LAND FOOD

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

CHICKEN PARMESAN - 19

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

NEW YORK STRIP - 14 OZ 🍤 - 29

Certified Angus, grilled to your preference, shitake mushroom, red Zinfandel demi-glace

FILET MIGNON* - 8 OZ. 🍤 - 32

Angus, grilled to your preference, blue cheese compound butter

HUDSON’S GROUND BRISKET BURGER* - 8 OZ.

Single ½ lb - 13.5, Double 1 lb - 21; 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

SOUTHERN FRIED CHICKEN TENDERS - 17

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

VEGETARIAN RAVIOLI - Priced Daily

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

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

EXTRAS

Baked Potato 🍤 - 3.5

French Fries - 4

Red Rice with smoked sausage - 3

SC Stone-Ground Grits 🍤 - 3

Side Pasta - 6

Garlic Bread - 3

Hushpuppies - 3.5

Broccoli 🍤 - 3

7 Day Slaw 🍤 - 3.5

BEVERAGES

See cocktail and daily specials menu for additional wine and beer selections

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 - 7.5

Smooth, tart and cool, the perfect ending

MUD PIE “ENOUGH FOR TWO” - 10

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

MS. BESSIE’S PEANUT BUTTER PIE - 7.5

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

BRANDY BREAD PUDDING - 7.5

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

See daily specials menu for additional dessert options.

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 toiled 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.

Who is Ms. Bessie?

Ms. Bessie is our most loyal veteran on our staff. She was here since 1974 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.