

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* - 19

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

MARYLAND-STYLE CRAB CAKE BENEDICT* - Market price

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 - 12

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

SEASONAL FRUIT BUTTERMILK PANCAKES - 13

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

SMOKED ATLANTIC SALMON BENEDICT* - 18

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 BAGEL - 13

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 Bucket 12, Full Bucket 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 7.5, Bowl 9

Seafood gumbo - Cup 7.5, Bowl 9

New England clam chowder - Cup 7.5, Bowl 9

HUDSON'S SHRIMP SALAD - 14, Add a cup of soup 18

HOUSE SALAD  - Small 5.5, Large 7.5

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

CAESAR SALAD - Small 6, Large 8.5

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 - 10

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) - 10

Fried Oysters - 12

Local Fish  - 16

Grilled Salmon*  - 11

Grilled Chicken  - 8.5

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 13, Large 19

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 - Market price

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

NEPTUNE PLATTER*  - 32

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  - 26

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, choose extra local clams or shrimp.

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 - 7.5

Smooth, tart and cool, the perfect ending

MUD PIE "ENOUGH FOR TWO" - 10


Hilton Head Island Ice Cream's cappuccino ice cream, chocolate fudge, Oreo cookie crumb

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

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

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