

HUDSON'S

LUNCH

#HUDSONSSEAFOOD



APPETIZERS

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, New Orleans BBQ broth, garlic, butter, bell peppers, onions, 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 - 10

Local shrimp steamed and served chilled

OYSTERS HUDSON - 10

Oysters wrapped in bacon and fried

OYSTERS ROCKEFELLER - 13

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

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

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.

STEAMED LOCAL CLUSTER OYSTERS IN THE SHELL

Half Bucket 12, Full Bucket 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 - Market price

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

CHICKEN CLUB SANDWICH - 12.5

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)* - 12

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

LOCAL SHRIMP - Small 13, Large 19

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* - 32

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 - 17

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  - 3.5

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 - 7.5

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

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