

THE HUDSON

BOILED SEAFOOD & AUTHENTIC BBQ

STARTERS

- NEW ENGLAND CLAM CHOWDER** Creamy Style Chowder with House Smoked Bacon 14
- CHIPS AND GUAC** Served with Warm Tortilla Chips and Red Salsa 17
- CEVICHE OF THE DAY** 15
- BAKED STUFFED CLAMS** with Chorizo 16
- CRISPY CALAMARI** Spicy Anchovy Lemon Mayo 18
- CAJUN POPCORN** Shrimp, Crawfish Tails, Cajun Mayo 18

SALADS

- MANGO SALAD** Field Greens Grape Tomatoes, Cucumber, Shredded Mango Citrus Vinaigrette 21
- HUDSON VALLEY HOUSE SALAD** 18
- GRILLED CHICKEN SALAD** Mixed Greens, Sun-dried Cranberries, Roasted Corn, Toasted Almonds, Crumbled Gorgonzola, Orange Dijon Vinaigrette 24
- Grilled Chicken +8, Grilled Shrimp +8, Grilled Mahi Mahi +12

TACOS

- SHREDDED CHICKEN** Shredded Chicken Tinga, Chopped Lettuce, Queso Fresca, Crema 15
- GRILLED MAHI MAHI** With Pineapple Mango Salsa 18
- BIRRIA** Tender Beef Tacos with Consommé Dipping Broth 18

SIDES

- French Fries 8 • Onion Rings 9 • Mac & Cheese 11
Elote 10 • Mashed Potatoes 10

SANDWICHES

- UPTOWN CLASSIC BURGER** Cheddar Cheese +2, Bacon +2, Avocado +3 16
- HUDSON AND BEYOND BURGER** a Veg Alternative Cheddar Cheese +2, Avocado +3 17
- SEAFOOD ROLL** Lobster and Shrimp Mix Served on a Buttered Toasted Brioche 26
- GRILLED CHICKEN SANDWICH** Melted Pepper Jack, Avocado, Pickled Onions, Red Chile Lime Mayo 21
- FRIED IPSWICH CLAM ROLL** Panko Crusted Whole Belly Clams Fried on a Brioche Roll House Made Tarter 24
- PULLED PORK SANDWICH** Smoked in Our Vintage Ole Hickory Smoker 18

PLATES

- FRIED SEAFOOD PLATTER** Scallops, Shrimp, Calamari, Flounder, House Made Tarter 36
- GRILLED SKIRT STEAK** with Red Onion Jam 32
- GRILLED SALMON** Garden Fresh Vegetable Salsa Grilled Summer Squash 30
- BBQ RIBS** Dusted with House Spice Rub, Slow Smoked for 10 hours 25

HUDSON SEAFOOD BOILS

in a Medium Spicy Red Garlic Butter Sauce with Corn And Potatoes
Shrimp **28** / Mussels **26** / Combo Shrimp & Mussels **30**

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REFRESHMENTS

ALL BATCHES MADE IN HOUSE FRESH DAILY

Frozen Cocktails

large 15 / supersize 18 / pitcher 65

add Mango, Passionfruit, Strawberry,
Raspberry, Peach +2/6

Float Premium +8/25

Float Well +5/20

"The Best" Pina Colada

Bacardi Superior, Fresh Pineapple,
Coconut Milk, Condensed Milk

Passion Fruit Daiquiri

Bacardi Superior Passion Fruit Juice,
Fresh Passionfruit, Lime, Agave

Frozen Margarita

Casadorez Blanco, Orange Liquor,
Agave, Fresh Lime

Strawberry Daiquiri

Bacardi Superior Fresh Strawberries,
Simple Syrup, Lemon Juice, Strawberry Puree

Virgin Frozen 10/50 (NON-ALCOHOLIC)

Piña Colada

Fresh Pineapple, Coconut Milk,
Condensed Milk

Passion Fruit Daiquiri

Passion Fruit Juice,
Fresh Passionfruit, Lime, Agave

Strawberry Daiquiri

Fresh Strawberries, Simple Syrup,
Lemon Juice, Strawberry Puree

★ COLD BEER ★

8/ Bucket of Five 35

Corona

Presidente

Modelo Especial

Bud Light

Blue Moon

Victory Summer Love 9/40

Lagunitas IPA Draft 10

Stella Artois Draft 10

Assorted Hard Seltzer

ASK BAR/SERVER FOR MORE SELECTION

Wine 15/50

White

Pinot Grigio / Chardonnay / Sauvignon Blanc

Red

Pinot Noir / Cabernet Sauvignon / Malbec

Rosé

Prosecco

Champagne

Möet & Chandon Ice Imperial 175

Möet & Chandon Brut Imperial NV 185

Veuve Clicquot Rosé 195

Magnums

Pommery Brut 350

GH Mumm Cordon Rosé 270

Wine selection will slightly vary due to supply shortages.
Please ask your bartender/server for details

Cocktails

15/65

Hudson Margarita Mama

Cazadores Blanco, Fresh Lime, Agave

Hudson Dive

D'usse, Fresh Lemon,
Grapefruit Juice, Peach liquor

Island Punch

Bacardi 8, Fresh Pineapple,
Passionfruit, Cranberry, Lemon Juice

Havana Club Mojito

Fresh Lime, Simple Syrup, Mint

Samana Sunset

Bacardi Superior, Bacardi 8, Bacardi Coconut,
Passionfruit Liquor, Fresh Pineapple, Coconut, Bitters

The Hudson's Slammin Sangria

Made fresh - Ask Bartender or Server for Selection

HAVE YOUR PARTY
OR SPECIAL EVENT
WITH US!

Events@thehudson.nyc