

A LA CARTE

YEAR 'ROUND: As in always, forever, perpetually available at Hudson's.

- STEAMED SHRIMP IN THE SHELL**
Seasoned and served with cocktail sauce and drawn butter..... **half order 10 full order 16**
- STEAMED COMBO**
Local shrimp, littleneck clams, corn and local oysters, steamed with seasoning and served with cocktail sauce, butter and horseradish. (When oysters are out of season we will substitute with snow crab)..... **20**
- SHRIMP PINKIE**
Steamed shell-on shrimp, corn and smoked sausage..... **13**
- SEASONAL: If there's the letter "R" in the month and its home is a shell, that's the reason these are in season - sort of.**
- STEAMED OYSTERS IN THE SHELL**..... **half bucket 10 bucket 18**
- STEAMED CLAMS:** (see daily specials menu for raw clams)..... **dozen 12**
- SNOW CRAB LEGS**..... **half pound 10 full pound 20**

SOUPS

FOR THE ROAD: PINT 9 QUART 15

Always hearty, good, and loaded with premium seafood.

SHE CRAB SOUP
A tradition at Hudson's..... **cup 4.95 bowl 6.25**

SEAFOOD GUMBO
A Cajun style gumbo made with dark roux and loaded with fresh seafood, sausage and vegetables..... **cup 4.95 bowl 6.25**

NEW ENGLAND CLAM CHOWDER..... **cup 4.95 bowl 6.25**

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

SO YOU'RE A TOURIST...

Sixty years ago Hilton Head Island was considered (if it was considered at all) a good place to hunt, fish and cut timber. Today, over two million visitors cross our fancy four lane bridge every year. Some of you remember paying 25¢ to cross the toll bridge back in the 50's. Others might remember the single lane dirt road that used to end at Palmetto Bay Marina. For some of you this might be the first time you've experienced our special place. But one thing you have in common is that you've discovered the Island's finest seafood restaurant. You're welcome to visit our home anytime!



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hudsonsonthedocks.com/newsletter

Note:

We'll be happy to prepare your 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, and eggs which may contain harmful bacteria, may cause serious illness or death."

APPETIZERS

Scrumptious items that can be savored in every season.

- FRIED GREEN TOMATOES**
With lemon horseradish dipping sauce..... **6**
- COCONUT SHRIMP**
Fried, light, fluffy and served with orange marmalade dipping sauce **9**
- REAL DEAL BBQ SHRIMP**
Local beer-braised shell-on shrimp, garlic, butter, peppers, French baguette ... **12**
- ESCARGOT**
Maitre d' compound butter, French baguette..... **7**
- SHRIMP COCKTAIL**
Fresh from our docks..... **8**
- PEI MUSSELS MARINIÈRE**
White wine, butter, herbs, lemon, onions, tomatoes, cream, garlic toasted French baguette **11**
- BLING BLING SHRIMP**
Local shrimp tossed in sweet and spicy Sambol aioli..... **12**
- CAN'T DECIDE? (for two)**
Some of this, some of that; oysters hudson, oysters rockefeller, stuffed mushrooms, mini crab cakes and blackened scallops **12**

CRAB CAKE
Fresh domestic jumbo lump, very little filler, pan sautéed..... **12**

CRAB STUFFED MUSHROOM CAPS
If there's a finer way to fill a mushroom we can't think of it **8**

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 daily specials menu)

OYSTERS HUDSON
One half dozen select oysters wrapped in bacon and deep fried, very popular and we think you'll like them..... **9**

OYSTERS ROCKEFELLER
First prepared in 1899 by the chef at Antoine's Restaurant in New Orleans - called Rockefeller because of the very rich taste..... **10**

SIGNATURE SALADS

We make all our dressings in house and use South Carolina produce whenever possible. The salads are crisp, cool and delicious.

HOUSE SALAD
Mixed greens, tomatoes, cucumbers, red onion and your choice of dressing..... **small 4 large 6**

CAESAR SALAD
Traditional Caesar salad with romaine lettuce, housemade croutons, Caesar dressing, and grated Parmesan **small 4 large 6**

7 DAY SLAW
Hudson's own vinegar based coleslaw, sweet and peppery. The recipe is on the back of your menu. **2.5**

SPINACH AND PEAR SALAD
Baby spinach, spiced Georgia pecans, poached pears, blue cheese crumbles, port wine vinaigrette..... **small 5 large 7**

WEDGE SALAD
Crisp, cool iceberg lettuce, tomato, bacon and blue cheese crumbles, blue cheese dressing **7**

EATING LIGHT? Add one of these items to the salads above.
SHRIMP (fried, broiled, blackened, or pan sautéed)..... **9**
FRIED OYSTERS..... **10**
GRILLED CHICKEN..... **7**
GRILLED SALMON..... **10**

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

SEAFOOD SPECIALTIES

Entrées served with hushpuppies and baked potato, rice or french fries unless otherwise noted.

FISH N' CHIPS

Fat Tire beer batter, malt vinegar, tartar sauce.....18

LOCAL SHRIMP

Butterflied fried, broiled or blackened.....18.5

STUFFED SHRIMP

Jumbo shrimp, stuffed with crabmeat. Broiled or fried.....21

GRILLED ATLANTIC SALMON

Local honey-coriander glaze.....19

SEAFOOD PASTA

Chef's choice, ask your server about today's preparation. Served with garlic bread and hushpuppies.....18.5
(Substitute chicken for seafood \$16)

CATCH OF THE DAY

"The best of today's fresh catch."..... priced daily

TWIN COLD WATER LOBSTER TAILS

Charbroiled with butter.....34

FLOUNDER FILLET

Freshly-caught, skinless - fried, broiled, blackened or pan sautéed.....20

STUFFED FLOUNDER

Fresh flounder stuffed with our famous fresh domestic jumbo lump crab mixture. Broiled and served over tomato-bacon beurre blanc.....22

MARYLAND-STYLE CRAB CAKES

Fresh jumbo lump crabmeat lightly seasoned and sautéed in butter. Best on the island.....24

TRADITIONAL LOWCOUNTRY SHRIMP AND GRITS

Pan sautéed local shrimp in savory shrimp and bacon gravy over grits. Served with hushpuppies.....18

LIVE MAINE LOBSTER

Steamed to perfection..... market price

OYSTERS

Plenty of oysters - breaded and fried.....20

COMBINATION PLATTER

Pick two of the following: shrimp, oysters, scallops, seasonal fish - fried, broiled, blackened or pan sautéed.....21
(Substitute flounder for seasonal fish add \$3)

NEPTUNE'S SEAFOOD PLATTER

A veritable feast consisting of oysters, scallops, shrimp, deviled crab and seasonal fish - fried, broiled or blackened.....26
(Substitute flounder for seasonal fish add \$3)

ALMOND CRUSTED GROUPER

Pan sautéed and served with citrus beurre blanc.....25

SCALLOPS

Sweet, tender and delicious - fried, broiled, blackened or pan sautéed.....25

LANDFOOD

HUDSON'S GROUND BRISKET BURGER - 8 OZ.

Angus Ground Brisket and Chuck. Pan grilled and served with lettuce, tomato, onion, pickles, and choice of american, cheddar, swiss, provolone or blue cheese.....10.5..... add bacon 0.5..... 1lb double 15

FILET MIGNON - 8 OZ.

Angus Beef tenderloin grilled to your preference.....27

N.Y. STRIP STEAK - 14 OZ.

Angus Beef grilled to your preference.....25

CHICKEN PARMESAN

Grilled or fried 8 oz. Claxton chicken breast topped with marinara and provolone cheese.....17

ASIAN STYLE VEGGIE STIR FRY

Seasonal veggies with Asian spices, toasted sesame seeds and crispy potatoes or pasta.....15

SOUTHERN FRIED CHICKEN TENDERS

Served with your choice of sauces: bbq, honey mustard, ranch.....14

EXTRAS

SAUTÉED JUMBO LUMP CRAB - 4 OZ.....11

BAKED POTATO.....2.5

FRENCH FRIES.....2.5

RICE.....2

SIDE PASTA.....4

GARLIC BREAD.....2.5

HUSHPUPIES.....2.5

BROCCOLI.....2

BEVERAGES

FRESH BREWED ICED TEA

DOUWE EGBERT'S 100%

COLOMBIAN DARK ROAST

COKE, SPRITE, GINGER ALE, DIET COKE, MINUTE MAID

LEMONADE & ROOT BEER..... unlimited refills 2.25

HOMEMADE DESSERTS

KEY LIME PIE

Smooth, tart and cool, the perfect ending.....6.5

MUD PIE "ENOUGH FOR TWO"

Hilton Head Ice Cream's cappuccino ice cream, chocolate fudge, Oreo cookie crumbs....mmm, so good!.....8.5

BESSIE'S PEANUT BUTTER PIE

Bessie makes all the desserts and this one is her favorite.....6.5

OLD FASHIONED HOT FUDGE SUNDAE.....5.5

ICE CREAM.....4

