



HUDSON HOUSE

restaurant + raw bar

THE RAW BAR

- OYSTERS 3 EA
—ask about today’s selections
accoutrements: yuzu vinaigrette, champagne ginger
pink peppercorn mignonette, classic cocktail, fancy
crackers
- SHRIMP COCKTAIL 18
red remoulade dip, grilled lemon
- CRACKED CRAB 25
Alaskan King Crab leg, princely cut, accoutrements
- TUNA TARTARE 12
sesame, white grape, shoyu, wonton crisps

THE START

- CLAMS CASINO 10
parmesan, bacon, white wine, herbs,
cracked pepper
- HUDSON’S AVOCADO DIP 10
whipped avocado, green onion, chives
- SMOKED SALMON SPREAD 10
toasted bread, Mrs. P’s fixins
- POPCORN CHICKEN 10
flash-fried chicken breast, sea salt,
dried ranch, sauce trio

THE SANDWICHES

- ‘BIG BROTHER’ LOBSTER ROLL 20
chilled lobster tail, the “good butter”
yuzu pickles, lemon mayo
- THE FRIED CHICKEN 12
southern fried chicken, Momma’s slaw, white cheddar
- CHURCHILL CLUB 12
roast chicken, country ham, avocado, ranch chips
- GLORY BURGER 16
thick patty, taleggio cheese, jalapeño bacon jam,
whole grain mustard
- THE CHEESEBURGER 12
thin patties, American cheese, pickles,
minced onion, Hudson sauce

EXTRAS 6 EACH

- Au Gratin Potatoes Skinny Fries
- Momma’s Slaw Jack’s Salad
- Grilled Lemon Broccolini

SPECIALTY TOWERS



THE ROYAL

specialty oysters, shrimp cocktail, tuna
tartare, cracked king crab, poached lobster tail
90

THE JUNIOR

specialty oysters, cracked king crab,
shrimp, tuna tartare
45

CHOPPED SALADS

- HUDSON 12
popcorn chicken, avocado, cherry tomato, bacon,
sharp cheddar, green goddess dressing
- BEVERLY 18
shrimp, hearts of palm, avocado, radish,
crispy shallots, house vinaigrette
- CAESAR 14
cold smoked salmon, shaved parm, bacon, tomato,
garlic croutons, lemon dill dressing
- AMERICAN TUNA TOWER 18
sesame tuna, ginger, mixed greens, wasabi vinaigrette

THE PLATES

- CHICKEN CRUNCH STRIPS 12
french fries, sauce trio
- MAPLED & PLANKED SALMON 20
white sesame, maple ginger glaze, salad
- GRILLED OR PAN FRIED IDAHO TROUT 20
the “good butter”, grilled lemon broccolini
- FRENCH CHICKEN 18
thinly sliced, herb blend, french fries, salad
- JACK’S FILET 24
center cut tenderloin, the “good butter” grilled
broccolini, au gratin potatoes
- CHICKEN PARM 16
classically prepared, angel hair pasta, reggiano

SWEETS 10 EACH

- KEY LIME PIE
- CHOCOLATE SILK PIE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WORLD'S COLDEST



MARTINIS

CLASSIC 10
 Dirty or Not —*Cold Cold Cold*—

BLEU & GOLD 12
 Chopin, 1888 olive juice, bleu cheese salt,
 housemade bleu cheese olives

ESPRESSO 12
 Belvedere, cold brew, Kahlua, espresso beans

STONE FRUIT 12
 Belvedere Peach, Combiér Apricot,
 white cranberry, fresh lime

COCKTAILS

ON TAP

Lover's Mule 10
Effen Cucumber, ginger beer, fresh lime

Grand Margarita 10
*Sauza Blue Reposado, fresh lime and orange juice,
 Grand Marnier floater*

19TH HOLE

The Royal Bloody 18
*Titos, housemade bloody mix, bleu cheese olives,
 shrimp cocktail, shucked oyster, chili rim*

The John Daly 12
Fresh lemonade & iced tea, Ketel One Orange, mint

Fresh Grapefruit Paloma 12
Espolon Blanco, fresh grapefruit and lime juice, soda

'New' Old Fashioned 12
*Pick your poison: Makers 46 or Russel's Reserve Rye
 simple syrup, house bitters, twist*

BEER

DRAFT

Revolver Blood and Honey 5
 Modelo Especial 5
 Deep Ellum Blonde 5

BOTTLED

Bud Light 5	Stella Artois 6
Miller Lite 5	Corona 6
Shiner Bock 5	Guinness 6
Coors Light 5	St. Pauli Girl NA 6
Blue Moon 6	Anchor Steam 7
Michelob Ultra 6	Lagunitas IPA 7
Heineken 6	



HUDSON HOUSE

restaurant + raw bar

HAPPY HOUR

WEEKDAYS 4-6PM

HALF-OFF:

- Oysters
- World's Coldest Martinis

SHOOTERS

—*a la carte* 6

BLOODY MARY
Vodka, house Mary mix, lime

BLOODY MARIA
Tequila, house Mary mix, chili salt

SMOKIN' MARIA
Mezcal, house Mary mix, chili salt

WINE

BUBBLES

Perelada Brut *Cava, Spain* 10 / 35
 Maison Albert Bichot *Brut Rose, France* 15 / 55
 Moët & Chandon *Brut, France* 18 / 60
 Veuve Clicquot *Brut Yellow Label, France* 22 / 85
 Dom Perignon *Brut, France* 50 / 350

ROSE

Jolie Folle *Provence* 10 / 35
 Whispering Angel *Provence* 12 / 45
 Miraval *Provence* 14 / 55

WHITE

Forefathers *Savignon Blanc, Marlborough* 10 / 35
 Trimbach *Reisling, France* 14 / 55
 Santa Margarita *Pinot Grigio, Trentino* 15 / 60
 Sonoma Cutrer *Chardonnay, Russian River* 10 / 35
 Duckhorn *Savignon Blanc, Napa* 18 / 65
 Rombauer *Chardonnay, Napa* 25 / 80
 Chiarlo Nivole *Moscato, Italy* 16 / 65

RED

Meiomi *Pinot Noir, California* 10 / 35
 Belle Glos Las Alturas *Pinot Noir,
 Santa Lucia Highlands* 20 / 80
 Chateau Ste. Michelle *Cabernet Savignon,
 Columbia Valley* 10 / 35
 Caymus *Cabernet Savignon, Napa* 28 / 145
 Orin Swift Locations E-4 *Red Blend, Spain* 12 / 48
 The Prisoner *Red Blend, Napa* 22 / 85
 Stags Leap *Merlot, Napa* 18 / 70
 Concha y Toro *Malbec, Mendoza* 10 / 35
 Banfi *Sangiovese, Chianti Classico* 10 / 35
 Cade *Cabernet Savignon, Napa* 220