

BRUNCH ENTRÉES

THREE EGGS ANY STYLE* - 9

Breakfast potatoes or SC stone-ground grits; choice of pork sausage or applewood smoked bacon; choice of Cathead biscuit or toast

FRIED OYSTER BENEDICT* - 18

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

MARYLAND-STYLE CRAB CAKE BENEDICT* - 19

Jumbo lump crab cakes, poached eggs, toasted French bread, Cajun hollandaise; breakfast potatoes or SC stone-ground grits

CLASSIC EGGS BENEDICT* - 11

Toasted English muffin, Canadian bacon, hollandaise; breakfast potatoes or SC stone-ground grits

SMOKED ATLANTIC SALMON BENEDICT* - 15

Smoked Atlantic salmon, red onion, capers, hollandaise, toasted French bread, salmon roe; breakfast potatoes or SC stone-ground grits

CATHEAD BISCUITS AND GRAVY - 9.5

Cracked black pepper and pork sausage gravy; breakfast potatoes or SC stone-ground grits (add two eggs any style \$3)*

CATHEAD HOMEWRECKER SANDWICH* - 9

Two eggs, pork sausage, American cheese, pork gravy, homemade freshly baked Cathead biscuit

SMOKED ATLANTIC SALMON & BAGEL - 11

Red onion, capers, cream cheese, toasted bagel, hard boiled egg

BUTTERMILK PANCAKES - 10

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

BLUEBERRY BUTTERMILK PANCAKES - 11

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

GREEN CHILI BACON BRISKET BURGER* - 14

Ground brisket and chuck, fire-roasted poblano peppers, applewood smoked bacon, cheddar cheese, chipotle aioli, hushpuppies, 7 Day Slaw, and your choice of fries or potato salad

1 Hudson Rd., Hilton Head Island, SC 29926 • 843.681.2772 • hudsonsonthedocks.com

OYSTERS

OYSTERS ROCKEFELLER - 2 each

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

CHARGILLED 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 11, Full 20

Available in months with the letter "R"

SIDES

Applewood smoked bacon - 3

Pork sausage - 3

SC stone-ground grits - 2.5

Cathead biscuit - 2.5

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 - 2.75

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Pink Lemonade - 2.75

Mimosa - Glass 3, Carafe 10

Bloody Mary - Glass 4, Carafe 14

**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

MISS BESSIE'S SOUPS OF THE DAY - Cup 6, Bowl 7.5**HUDSON'S SHRIMP SALAD - 11, Add a cup of soup 14****FARMER'S SALAD - 11**

Roasted local beets, fresh arugula, candied pecans, goat cheese, white balsamic vinaigrette

HOUSE SALAD  - Small 4.5, Large 6

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

CAESAR SALAD - Small 4.5, Large 7.5

Traditional Caesar salad with romaine lettuce, homemade croutons, Caesar dressing and grated Parmesan

Add anchovies for \$1

SPINACH AND PEAR SALAD - Small 5.5, Large 8

Baby spinach, candied Georgia pecans, poached pears, blue cheese crumbles, port wine vinaigrette

WEDGE SALAD - 8.5

Crisp, cool iceberg lettuce wedge, tomato, bacon and blue cheese crumbles, blue cheese dressing

7 DAY SLAW - 3.5

Hudson's own vinegar-based coleslaw, sweet and peppery

 **Add one of these items to the salads above**

Shrimp (fried, broiled, blackened or pan sautéed) - 9

Fried Oysters - 12

Local Fish  - 16

Grilled Salmon*  - 11

Grilled Chicken  - 7

LUNCH ENTRÉES/SANDWICHES

All entrées are served with Hushpuppies, 7 Day Slaw, and your choice of fries or housemade potato salad.

LOCAL SHRIMP  - Small 11, Large 16

Fried, broiled, blackened or pan sautéed

CRAB CAKE SANDWICH - 17

100% jumbo lump crab cake, pan seared, served with lettuce, tomato

NEPTUNE PLATTER*  - 26

A veritable feast consisting of oysters, scallops, shrimp, deviled crab and seasonal fish. Fried, broiled, blackened, or pan seared (*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 8oz - 12, Double 1lb - 16; Add bacon - 1

Ground brisket and chuck, pan grilled and served on brioche with lettuce, tomato, onion, pickles, and choice of cheese

BLACKENED SHRIMP PO' BOY - 16

Local shrimp served on fresh French bread (or wrap) with southwestern slaw

FRIED SHRIMP PO' BOY - 16

Local fried shrimp served on fresh French bread (or wrap) with shredded lettuce, tomato, house pickles and mayonnaise

FRIED OYSTER PO' BOY - 18

Fried oysters served on fresh French bread (or wrap) with shredded lettuce, tomato, house pickles and mayonnaise

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FROM THE OYSTER BAR

STEAMED LOCAL SHRIMP IN THE SHELL  - Half order 10, Full order 17

Local shrimp steamed in the shell, OLD BAY® Seasoning

SHRIMP PINKIE - 14

Steamed local shell-on shrimp, smoked sausage, corn, OLD BAY® Seasoning

LOCAL LITTLENECK CLAMS  - 12

Local clams, steamed or raw dozen

SHRIMP COCKTAIL  - 10

Local shrimp steamed and served chilled with cocktail sauce

SNOW CRAB LEGS  - Priced daily

Half or full pound

STEAMED COMBO  - 25

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, snow crab legs will be substituted.

HOMEMADE DESSERTS

KEY LIME PIE - 7

Smooth, tart and cool, the perfect ending

MUD PIE "ENOUGH FOR TWO" - 9.5

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

BESSIE'S PEANUT BUTTER PIE - 7

Bessie makes all the desserts, and this one is her favorite

BRANDY BREAD PUDDING - 7

A Southern sweet dessert 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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APPETIZERS

LOCAL FRIED GREEN TOMATOES - 11

Bacon and onion jam, tomato chutney, goat cheese, arugula, balsamic glaze

REAL DEAL BBQ SHRIMP - 13.5

Local beer-braised shell-on shrimp, garlic, butter, bell peppers, onions, French baguette

OYSTERS HUDSON - 10

Oysters wrapped in bacon and fried

OYSTERS ROCKEFELLER - 12

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

COCONUT SHRIMP - 9

Fried and served with spicy orange marmalade sauce

BLING BLING SHRIMP - 12

Local shrimp, Sambol aioli, Asian slaw, toasted sesame seeds, lettuce wrap

SHRIMP COCKTAIL - 10

Local shrimp steamed and served chilled with cocktail sauce

CRAB CAKE APPETIZER - 16

100% jumbo lump and colossal blue crab, little filler

MISS BESSIE'S SOUPS OF THE DAY - Cup 6, Bowl 7.5

SALADS

HUDSON'S SHRIMP SALAD - 11, Add a cup of soup - 14

FARMER'S SALAD - 11

Roasted local beets, fresh arugula, candied pecans, goat cheese, white balsamic vinaigrette

HOUSE SALAD - Small 4.5, Large 6

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

CAESAR SALAD - Small 4.5, Large 7.5

Traditional Caesar salad with romaine lettuce, homemade croutons, Caesar dressing and grated Parmesan

Add anchovies for \$1

SPINACH AND PEAR SALAD - Small 5.5, Large 8

Baby spinach, candied Georgia pecans, poached pears, blue cheese crumbles, port wine vinaigrette

WEDGE SALAD - 8.5

Crisp, cool iceberg lettuce wedge, tomato, bacon and blue cheese crumbles, blue cheese dressing

7 DAY SLAW - 3.5

Hudson's own vinegar-based coleslaw, sweet and peppery

Add one of these items to the salads above

Shrimp (fried, broiled, blackened or pan sautéed) - 9

Fried Oysters - 12

Local Fish  - 16

Grilled Salmon*  - 11

Grilled Chicken  - 7

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FROM THE OYSTER BAR

STEAMED LOCAL SHRIMP IN THE SHELL - Half order 10, Full order 17

Local shrimp steamed in the shell, OLD BAY® Seasoning

SHRIMP PINKIE - 14

Steamed local shell-on shrimp, smoked andouille sausage, corn, OLD BAY® Seasoning

LOCAL LITTLENECK CLAMS - 12

Local clams, steamed or raw

RAW OYSTERS ON THE HALF SHELL*

See daily specials menu. Shucked to order.

STEAMED LOCAL CLUSTER OYSTERS IN THE SHELL - Half 11, Full 20

Available in months with the letter "R"

SNOW CRAB LEGS - Priced daily

Half or full pound

STEAMED COMBO - 25

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, snow crab legs will be substituted.

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

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SANDWICHES/WRAPPS

All sandwiches are served with Hushpuppies, 7 Day Slaw, and your choice of fries or housemade potato salad.

BLACKENED SHRIMP PO' BOY - 16

Local shrimp served on fresh French bread (or wrap) with southwestern slaw

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 - 15

Local flounder with lettuce, tomato, and tartar sauce on the side

CRAB CAKE SANDWICH - 17

100% jumbo lump crab cake, pan seared, served with lettuce, tomato

CHICKEN CLUB SANDWICH - 12

Fried, grilled, or blackened 8 oz. chicken breast served on a brioche bun with lettuce, tomato, onions, pickles, bacon, and your choice of cheese

SHRIMP SALAD SANDWICH - 11

Served on whole grain wheat bread, fresh French bread or wrap with lettuce and tomato

HUDSON'S GROUND BRISKET BURGER*

Single 8oz - 12, Double 1lb - 16; 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) - 10

BLT* - Single decker - 8, Double decker - 12; Add egg - 1.5

On white or wheat bread with tarragon aioli

SHRIMP BURGER - 16

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 or housemade potato salad.

GUMBO, GRITS AND EGGS* - 11

Stone-ground grits, seafood gumbo, 2 fried eggs (à la carte)

LOCAL SHRIMP - Small 11, Large 16

Fried, broiled, blackened or pan sautéed

ATLANTIC SALMON* - 19

Grilled fresh Atlantic Salmon, honey-coriander glaze

FRIED OYSTERS - 20

Oysters, lightly breaded and fried to perfection

SCALLOPS* - 22

Fried, blackened or pan seared

NEPTUNE PLATTER* - 26

A veritable feast consisting of oysters, scallops, shrimp, deviled crab and seasonal fish. Fried, broiled, blackened or pan seared (Upgrade the seasonal fish to flounder for \$3)

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HOMEMADE DESSERTS

KEY LIME PIE - 7

Smooth, tart and cool, the perfect ending

MUD PIE "ENOUGH FOR TWO" - 9.5

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

BESSIE'S PEANUT BUTTER PIE - 7

Bessie makes all the desserts, and this one is her favorite

BRANDY BREAD PUDDING - 7

A Southern sweet dessert made with brandy and pecans, winner of a local dessert contest in 2015

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

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

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À LA CARTE

YEAR 'ROUND: Always, forever, perpetually available at Hudson's.

LOCAL SHRIMP IN THE SHELL 🍤 - Half order 10, Full order 17
Local shrimp steamed in the shell, OLD BAY® Seasoning

SHRIMP PINKIE - 14

Steamed local shell-on shrimp, smoked andouille sausage, corn, OLD BAY® Seasoning

LOCAL LITTLE NECK CLAMS* 🍤 - Dozen 12

Local clams, steamed or raw

STEAMED LOCAL CLUSTER OYSTERS IN THE SHELL* 🍽️

Half bucket 11, Full bucket 20

SNOW CRAB LEGS 🍤 - Priced daily

Half or full pound

STEAMED COMBO 🍤 - 25

Local shell-on shrimp, local littleneck clams, local cluster oysters and corn, steamed with OLD BAY® Seasoning and served with cocktail sauce, butter and horseradish. *When local cluster oysters are out of season, snow crab legs will be substituted.*

SEASONAL: If there's the letter "R" in the month, and its home is a shell, they're in season—sort of.

SOUPS

FOR THE ROAD - Pint 10, Quart 17

Always hearty, good, and loaded with premium seafood.

SHE CRAB SOUP - Cup 6, Bowl 7.5

A tradition at Hudson's

SEAFOOD GUMBO - Cup 6, Bowl 7.5

A Cajun-style gumbo made with dark roux and loaded with fresh seafood, smoked andouille sausage and vegetables

NEW ENGLAND CLAM CHOWDER - Cup 6, Bowl 7.5

Classic cream-based clam chowder, made with bacon

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

APPETIZERS

Scrumptious items that can be savored in every season.

LOCAL FRIED GREEN TOMATOES - 11

Bacon and onion jam, tomato chutney, goat cheese, arugula, balsamic glaze

COCONUT SHRIMP - 9

Fried and served with spicy orange marmalade dipping sauce

REAL DEAL BBQ SHRIMP - 13.5

Local beer-braised shell-on shrimp, garlic, butter, bell peppers, onions, French baguette

SHRIMP COCKTAIL 🍤 - 10

Local shrimp steamed and served chilled with cocktail sauce

PEI MUSSELS MARINIÈRE 🍤 - 17

White wine, butter, herbs, lemon, onions, tomatoes, cream, garlic toasted French baguette

BLING BLING SHRIMP - 12

Local shrimp, Sambol aioli, Asian slaw, toasted sesame seeds, lettuce wrap

CAN'T DECIDE SAMPLER (FOR TWO) - 16

Two of each item: oysters hudson, oysters rockefeller, stuffed mushrooms, mini crab cakes and blackened scallops

CRAB CAKE - 16

100% jumbo lump and colossal blue crab, little filler

CRAB STUFFED MUSHROOM CAPS - 9

If there's a finer way to fill a mushroom, we can't think of it

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 - 10

Half-dozen select oysters wrapped in bacon and deep fried. It is very popular, and you'll love them!

OYSTERS ROCKEFELLER - 12

First prepared in 1899 by the chef at Antoine's Restaurant in New Orleans—called Rockefeller because of its rich taste.

SIGNATURE SALADS

FARMER'S SALAD - 11

Roasted local beets, fresh arugula, candied pecans, goat cheese, white balsamic vinaigrette

HOUSE SALAD 🍽️ - Small 4.5, Large 6

Mixed greens, tomatoes, cucumbers, red onion and your choice of dressing served on the side

CAESAR SALAD - Small 4.5, Large 7.5

Traditional Caesar salad with romaine lettuce wedge, homemade croutons, Caesar dressing, and grated Parmesan
Add anchovies for \$1

SPINACH AND PEAR SALAD - Small 5.5, Large 8

Baby spinach, candied Georgia pecans, poached pears, blue cheese crumbles, port wine vinaigrette

WEDGE SALAD - 8.5

Crisp, cool iceberg lettuce wedge, tomato, bacon and blue cheese crumbles, blue cheese dressing

7 DAY SLAW 🍽️ - 3.5

Hudson's own vinegar-based coleslaw, sweet and peppery. The recipe is on the back of your menu.

Add a protein? Add one of these items to the salads above.

Shrimp (fried, broiled, blackened, or pan sautéed) - 9

Fried Oysters - 12

Grilled salmon* 🍽️ - 11

Local fish 🍽️ - 16

Grilled Chicken 🍽️ - 7

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, a vegetable side, and your choice of baked potato, red rice, or french fries, unless otherwise noted.

FISH N' CHIPS - 18

Fat Tire beer batter, malt vinegar, tartar sauce

LOCAL SHRIMP 🍤 - 20

Butterfied fried, pan sautéed, broiled or blackened

STUFFED SHRIMP - 25

Large shrimp, stuffed with crabmeat. Broiled or fried

ATLANTIC SALMON* 🍽️ - 22

Fresh grilled Atlantic Salmon, honey-coriander glaze

MARYLAND-STYLE CRAB CAKES - 30

100% jumbo lump and colossal blue crab, little filler

SEAFOOD PASTA - 21

Chef's choice. Ask your server about today's preparation

Served with garlic bread and hushpuppies. À la carte.

Substitute the seafood for chicken - 16

Substitute the pasta sauce for Alfredo - add 2

CATCH OF THE DAY* - Priced daily

"The best of today's fresh catch." Filleted in house.

BLACKENED COD - 26

Cheddar grit cake, roasted tomato coulis, spinach, jumbo lump crab, Parmesan crust. À la carte.

FLOUNDER FILLET 🍽️ - 22

Freshly-caught and skinless—fried, broiled, blackened or pan seared

STUFFED FLOUNDER - 25

Fresh flounder stuffed with our famous jumbo lump crab mixture.

Broiled and served over a creamy shrimp Creole-bacon sauce

OYSTERS - 24

Plenty of oysters—lightly breaded and fried

NEPTUNE'S SEAFOOD PLATTER* 🍽️ - 27.5

A veritable feast consisting of oysters, scallops, shrimp, deviled crab and seasonal fish—fried, broiled, blackened or pan seared

Upgrade the seasonal fish to flounder for \$3

ALMOND CRUSTED GROUPE - 26

Pan sautéed and served with citrus beurre blanc

SCALLOPS* 🍽️ - 26

Sweet, tender and delicious—fried, blackened or pan seared

LANDFOOD

Entrées served with hushpuppies, a vegetable side, and your choice of baked potato, red rice, or french fries, unless otherwise noted.

HUDSON'S GROUND BRISKET BURGER* - 8 OZ.

Single 8oz - 12, Double 1lb - 16; Add bacon - 1

Angus ground brisket and chuck. Pan grilled and served with lettuce, tomato, onion, pickles, and choice of american, cheddar, swiss, provolone or blue cheese

FILET MIGNON* - 8 OZ. 🍽️ - 28

Angus Beef tenderloin grilled to your preference

N.Y. STRIP STEAK* - 14 OZ. 🍽️ - 26

Angus Beef grilled to your preference

CHICKEN PARMESAN - 18.5

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

VEGETARIAN RAVIOLI - 17

Chef's choice. Ask your server about today's preparation. À la carte.

Substitute the pasta sauce for Alfredo - add 2

SOUTHERN FRIED CHICKEN TENDERS - 15

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

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

Island namesake's was Bill, not Conrad

Back in 1663, an English explorer and sailor by the name of Captain William Hilton, was surveying real estate for some Barbadian planters. He came upon a "fayre and fitte place," an island paradise the Yemassee Indians had known for centuries. The captain "discovered" a headland on this island and used it to identify the entrance to Port Royal Sound. It's just around the bend from where you're sitting in Hilton Head Plantation. As was the custom those days, Bill named the headland after himself, and the name stuck. The famed hotelier, Conrad Hilton, learned about the island much later.

#HUDSONSSEAFOOD



Stay Connected. Follow us on social media and receive discounts and promotions. Sign up for our newsletter to get updates on events, special offers and recipes!

[hudsonsonthedocks.com/newsletter](https://www.hudsonsonthedocks.com/newsletter)

Note: We'll be happy to prepare your special diet requests, just ask!

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EXCITING EVENTS CALENDAR

Feb. 24 - Mar. 1	Hilton Head Island Seafood Festival hosted by The David M. Carmines Memorial Foundation hiltonheadseafoodfestival.com
May 10	National Shrimp Day
July 4	4th of July Fireworks display and celebration
Nov. 28	Annual Community Thanksgiving Dinner at Hudson's

Three Years, Three Restaurant Floods

Hudson's suffered three floods in as many years, greatly affecting the restaurant and local community. The first flood happened in October of 2015. As flood waters from Columbia and Charleston were draining out of the Edisto River, a series of king tides caused by a blood moon were occurring. A blood moon is a lunar event that causes abnormally high tides. The combination of the flood waters, the high tides, and strong winds blowing inland resulted in tides upwards of 12 feet. The outcome was two feet of water in the front and back dining rooms overnight. The restaurant still opened for a late lunch the following day as the tide receded.

The second flood occurred due to the effects of Hurricane Matthew in October 2016. The damage was considerable. The waters flooded the entire restaurant, demolished the dock and gift shop, and destroyed most of the kitchen equipment. With the help of 70 members of the staff, the restaurant was miraculously reopened three weeks later, two full months ahead of schedule. The deck, dock, and packing house were damaged beyond repair and were rebuilt. The project was completed in late February 2018.

The third flood was due to the effects of Hurricane Irma in September 2017. The entire restaurant was submerged in three feet of water, and while the new deck weathered the storm, some of the same repairs were once again repeated. This time around, the laminate floors were replaced with concrete. Again, servers, bartenders, fisherman, managers, cooks, and chefs completed much of the work required to get the restaurant opened. The restaurant remained closed for only two weeks. Needless to say, we are all hoping for a very uneventful hurricane season in 2019!

How to find Hudson's

1 Hudson Rd. Just off of Squire Pope Rd., overlooking the Intracoastal Waterway.

Driving directions

From South Island – take Cross Island Parkway (toll). Exit at Gum Tree Rd., go straight through the light onto Gumtree Rd. Follow to traffic circle, then right on Squire Pope Rd. Hudson's is the first left.

From Palmetto Dunes and North – take Hwy. 278 business North, then right onto Gumtree Rd. Follow to the end, then right onto Squire Pope Rd. Hudson's is the first left.

From Bluffton – take Hwy. 278 business South over bridge to Hilton Head, then left at the first traffic light onto Squire Pope Rd. Follow to the traffic circle, and take the second exit out of circle. Hudson's is the first left.

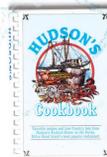
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Love to cook?

Hudson's Cookbook

It is complete with all of your favorite seafood dishes from Hilton Head island's most popular restaurant. There are even Lowcountry specialties from the Island's best chefs. This is an awesome addition to your cookbook collection, or it can make a wonderful gift.



Hudson's All-Purpose Lowcountry Seasoning

Created by Brian Carmines, this is our famous custom blend of spices used in our dishes at Hudson's. Our seasoning is aromatic and spicy, and it can be used in seafood, poultry, beef, vegetables, game, pasta, dips, sauces, dressings, etc. Low salt. No MSG. Gluten Free.



Take home a world famous t-shirt

Many additional colors and styles are available. We have hoodies, long sleeve t-shirts, youth & infant/toddler t-shirts, tank tops, hats, visors, mugs, cups, and more.

Call or order online: 843.681.2772

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Brian Carmines Pursued as Puppynapper

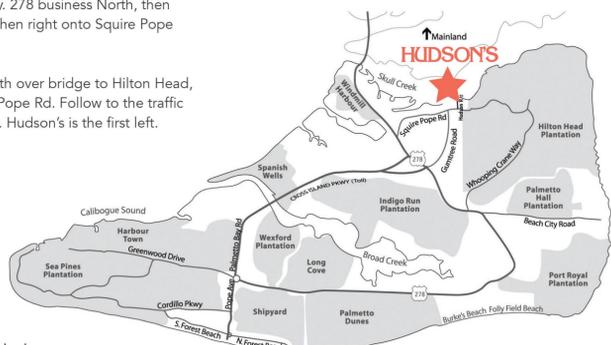
Many years ago, a rumor persisted that a restaurant in Calabash, North Carolina was home to the finest hushpuppies. The rumor caught the attention of Brian Carmines, owner-extraordinaire of Hudson's Restaurant. One wintery day, Brian and his father traveled to this small coastal restaurant in hopes of obtaining the famous recipe. Although the consumption of whiskey cannot be confirmed during negotiations, success is obviously apparent as Hudson's now owns the most famous trademark known to the island. These "habit-forming" hushpuppies are bite-sized cornbread that are light, round, and oniony. No dipping sauce required.

7 Day Slaw

Hudson's 7 Day Slaw – our own recipe – is very popular and always good with seafood! This slaw is called "7 Day" because it is vinegar-based and made without mayonnaise. It will easily stay fresh for a week.

- 1 head cabbage
- 1 sweet onion
- 1/3 cup sugar
- 1 cup oil
- 1 cup apple cider vinegar
- 1/2 tbsp yellow mustard
- Salt and pepper to taste

Slice cabbage and onions thinly or shred them and toss with sugar. Mix remaining ingredients and bring to a boil. Pour boiling mixture over cabbage, let set five minutes, then mix. Chill in refrigerator and serve on leaves of romaine. Serves 8-12.



06/2019

#HUDSONSSEAFOOD



HUDSON'S DOCK TALK

OPEN 7 DAYS A WEEK AT 11 AM • HAPPY HOUR 4-6 PM • BRUNCH ON SUNDAYS AT 10 AM



WELCOME TO HUDSON'S

Hudson's Seafood House on the Docks has humble beginnings deeply rooted in fresh seafood and family tradition. Hudson's has a special connection and long history with the people of Hilton Head Island, and that profound relationship also extends to the Lowcountry Community, fisherman, and shrimpers. We have always been a family-owned business, and in the 1920s, its primary purpose was to process seafood. Native islanders rowed oar-powered boats called bateaux and gathered thousands of local oysters into Hudson's. The oysters were shucked at Hudson's, sent by barges to the Northeast, and the shells discarded and distributed around the property, creating the very peninsula and foundation of the restaurant. Hudson's is literally a business built on oysters!

We are committed to having much of our seafood caught and purchased from our local waters. We support local fisherman, shrimpers, and crabbers to provide the freshest local seafood to our guests. Over 3,000 gallons of oysters and 100,000 pounds of shrimp are consumed annually. Over 450,000 raw oysters are freshly shucked on the premises. We farm and harvest our very own local oysters, cultivate fresh soft-shell crabs, harvest stone crab claws, and harvest fresh local white shrimp. Our family of chefs, fisherman, shrimpers and restaurant staff welcome your family to have a great local experience on our waterfront dock.

Shell Ring Oyster Company: A Responsible Bivalve Achievement

In keeping with Hudson's tradition of only the freshest seafood, Andrew Carmines established the Shell Ring Oyster Company in 2013. Shell Ring is a sustainable oyster farm in Port Royal Sound located off of Pinckney Island. Harvested in January and February during the cold winter months, these select oysters are incredibly salty and wonderfully fresh. Shell Ring also harvests wild oysters daily during the season. If you are eating a local oyster at Hudson's, chances are we picked them. These oysters are often harvested, shucked, and eaten in the same day—absolutely the freshest oysters anywhere in the world! If you are a fan of bivalves, you will, without a doubt, appreciate the fruits of our labor.

The Venerable J.B. Hudson, Sr.

Built in 1912, the original oyster factory was purchased by J.B. Hudson, Sr. He started a thriving family business that became a local landmark and tradition. If you have eaten in the back dining room at Hudson's, you are standing on the same spot where oysters were shucked in the 1920s. In 1955 his son J.B. Hudson, Jr. added locally caught fresh shrimp to the operation, and in 1967, Hudson's evolved into a restaurant with a capacity of 95 seats. The restaurant was then bought by Brian and Gloria Carmines. They were originally from Long Island, NY and moved to Atlanta, GA before purchasing Hudson's in 1975. A new family tradition was born: Brian worked

EXTRAS

Baked Potato 🍽️ - 3.5

French Fries - 3.5

Red Rice with andouille sausage - 2.5

Side Pasta - 4

Garlic Bread - 3

Hushpuppies - 3.5

Broccoli 🍽️ - 2.5

BEVERAGES

Fresh Brewed Iced Tea - 2.75

Douwe Egbert's 100% Colombian Dark Roast Coffee - 2.75

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Pink Lemonade - 2.75

HOMEMADE DESSERTS

KEY LIME PIE - 7

Smooth, tart and cool, the perfect ending

MUD PIE "ENOUGH FOR TWO" - 9.5

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

BESSIE'S PEANUT BUTTER PIE - 7

Bessie makes all the desserts, and this one is her favorite

BRANDY BREAD PUDDING - 7

A Southern sweet dessert, made with brandy and pecans, winner of a local dessert contest in 2015

See daily specials menu for additional dessert options.

Native island employees immortalized on canvas

Easter McKnight shucked oysters, picked crab, and peeled shrimp for Hudson's since she was a young girl. Working alongside her mother, she labored throughout the year handling the freshest seafood. She never missed a day of work in her 67 years of service. She retired at the age of 81 in 1996. She passed away on August 10, 1998. A commissioned oil portrait of McKnight hangs in the front dining room.

Eddie Bryan gathered oysters for Hudson's for over 60 years. From September to April, Bryan toiled through weather and tides to bring local cluster oysters straight to the restaurant. He was once a longshoreman and a truck driver, but he found his calling picking oysters six days a week, reserving Sundays "to give thanks to the Lord on that day." He and his wife of 53 years had 10 children. He retired in 1990 and passed away in 2001. A commissioned oil portrait of Bryan hangs in the front dining room.

Who is Ms. Bessie?

Ms. Bessie is our most loyal veteran on our staff. She was here since 1974 and has performed every job imaginable. Most notably she has been making our desserts for over 30 years. Her service to this restaurant and our guests is a testament to her hard work. Yes, all of our luscious desserts are available at retail. Ask your server for more information.

Special thanks to Teddy Elgarico for his contribution to Dock Talk

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