

- SEASONAL -

raw bar

Oysters on the Half Shell\* gf

daily oyster selection and prices listed on the monitors

Oyster Shooter\* Must be 21 to order

cocktail sauce, horseradish, mignonette

choice of: Lemon Vodka 6 -or- Tito's Vodka (gf) 9 -or- Stella Artois 4.5

Oysters Rockefeller

bacon, spinach, toasted breadcrumbs, parmesan cheese 14.5

Grilled Oysters gf

grilled prime oysters, garlic herb butter, parmesan cheese 14.5

Mussels with Housemade Bread 14 gf

- housemade marinara with a touch of red pepper flakes

- lobster stock, parsley, tarragon, white wine, cream

- garlic, white wine, roux, lemon zest, parsley

Cold Shrimp Cocktail gf

½ lb of large 16/20, steamed, chilled, peeled, tail-on shrimp, served with cocktail sauce 12.5

Steamed Old Bay Spiced Shrimp gf

large Texas Brown sized 16/20

1lb 24.5 1/2lb 14.5



Calamari

fresh, hand-cut, panko fried, served with housemade marinara sauce and zesty remoulade 13.5

Crabby Fries

crispy french fries topped with mixed cheese and crab meat, drizzled with seafood aioli and Old Bay 13.5

Chicken Wings

1lb brined, baked and lightly fried with either jerk, Chesapeake dry rub, or traditional wing sauce, choice of ranch or bleu cheese 16

Buttermilk Maryland Fried Oysters

six seasoned cornmeal crusted, served with housemade tartar sauce 14.5

Hot Crab Dip gf

classic Maryland recipe with crab, cream cheese, served with housemade bread or vegetable sticks 13.5

appetizers

Flatbreads

Chicken Parmesan Flatbread

diced, fried chicken, housemade marinara, parmesan and mixed cheese 13.5

Veggie Flatbread

cilantro lime crema, tomato, spinach, Gruyère cheese, roasted red onion 10

add chicken 5

add shrimp 6

Crab Flatbread

crab aioli, crabmeat, Gruyère cheese and roasted red onion 16

Cucumber Cups gf

hollowed out English cucumbers filled with red onion, tomato, and quinoa salad, drizzled with citrus vinaigrette 8.5

Latin Shrimp Cocktail Ceviche Style\* gf

shrimp, peppers, tomato, onion, serrano, cilantro, lime 13.5

Ceviche\* available Friday & Saturday gf

lime marinated fish, red onion, cucumber, tomato, cilantro, serrano 14

sandwiches

served with seasoned housemade chips - substitute any side for \$1/ gf indicates items can be modified with a gluten free Udis bun

"Award Winning" Seafood Burger

housemade shrimp, haddock, cod, red & green onion burger, field greens, tomato, zesty remoulade sauce, served on a brioche bun 13.5

Housemade Veggie Burger

garbanzo beans, eggplant, squash, zucchini, red onion, breadcrumbs, field greens, tomato, zesty remoulade sauce, served on a brioche bun 13

Housemade Shrimp Salad gf

shrimp, celery, onion, dill, lemon aioli, field greens, tomato, served on grilled sourdough 15

**(For each order, we will donate \$1 to the Alzheimer's Association The Longest Day, which shines a light on the darkness of Alzheimer's. Donations provide critical care & support resources for those living with Alzheimer's & dementia, and advance research to find a cure)**

Crab Cake

5 oz traditional blue crab blend of claw, backfin, lump and jumbo lump, field greens, tomato, served on a brioche bun 18

Chicken Salad Sandwich gf

blackened shredded chicken, carrots, capers, celery, red onion, lemon caper aioli, field greens, tomato, served on grilled sourdough 13

Fried Cod

beer battered cod, field greens, tomato, housemade tartar sauce 13

Seared Grouper Sandwich gf

blackened or jerk seasoned seared grouper, tomato, field greens, housemade tartar sauce, served on a brioche bun 16.5

COLD SMOKED "LOX-LIKE" Salmon BLT gf

sliced cold-smoked and cured salmon by Chesapeake Smoke House, Annapolis, MD, bacon, field greens, tomato, lemon-caper aioli, served on grilled sourdough **\*\*similar to lox but sliced thicker\*\*** 17

Hudson Burger\* gf

chargrilled Angus beef, cheddar, bacon, field greens, tomato, onion, pickle, served on a brioche bun 14

add crab dip topping 5

Fish, Shrimp, or Chicken Tacos

3 flour tortillas filled with either pan seared, blackened or jerk seasoned fish or shrimp, or blackened shredded chicken topped with pico de gallo, cilantro lime crema, served with black bean & corn salsa (chips do not accompany this item) 13.5

housemade soups

Maryland Crab gf

crab, tomato, vegetables, herbs cup 7 / bowl 9

Cold Gazpacho gf

tomato, onion, red pepper, green onion, cucumber cup 5 / bowl 7 top with 3 cocktail shrimp 4 -or- 2 oz crab meat 7

Cream of Crab

crab, cream, topped with Old Bay cup 8 / bowl 10

salads

Add On: 4 oz. Grilled Chicken 5 | 4 oz. Diced Fried Chicken 5 | 4 oz. Chicken Salad 6 | 5 Grilled Shrimp 7

5 oz. Crab Cake 16 | 4 oz. Shrimp Salad 7 | 4 Scallops 12 | 5-6 oz. Lobster Tail 16 | 4 oz. Salmon 11 | 8 oz. Fresh Catch market price

Spinach Salad gf

baby spinach, sliced strawberries, roasted pecans, crumbled bleu cheese, balsamic vinaigrette 13.5

Salmon and Quinoa Salad gf

Old Bay blackened North Atlantic filet, quinoa, red onion, tomato, cucumber, shredded greens, carrots, served atop baby spinach and field greens, balsamic vinaigrette 16.5

The Summer Salad gf

pan seared Mahi-Mahi, grilled watermelon, grilled pineapple, toasted coconut, served atop field greens, citrus vinaigrette 16.5

Caesar Romaine Salad

parmesan, homemade croutons, Caesar dressing 10 add anchovy 2

Crab Cobb Salad gf

rows of crab, bacon, tomato, egg, crumbled bleu cheese, onion served atop romaine lettuce tossed in a citrus vinaigrette 17

House Salad gf

field greens, cucumbers, tomato, carrots, citrus vinaigrette 7.5

HUDSON COASTAL located at:

11811 West Marketplace, Fulton, MD 20759 | 240-280-8640 | hudsoncoastal.com  
Owners: Brad and Tricia Hudson | General Manager: Lindsey Gignac

20% gratuity charge will be added to parties 8 or more/ \$2 fee per person for bringing in outside desserts

\*Consuming raw or under cooked meats, seafood, poultry or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.

## fresh catch

**hudson coastal is pleased to provide you a variety of fresh catch out of the Atlantic waters. Due to availability and seasonality, our fresh catch selections and prices will vary daily. Our fresh catch is purchased as whole or whole sides and then butchered in-house to an 8 oz filet. Please find the daily list of fish on our monitors.**

Select your fish from the listing on the monitors  
 Select your preferred cooking method:  
*pan seared | blackened | jerk seasoned | broiled*  
 Select your preferred sauce:  
*lemon butter | lemon caper | lobster tarragon | chilled lime cilantro*  
 Select 2 sides from the bottom of the menu  
 \*Add a Crab Casserole to your fish\*  
*casserole of creamy Chesapeake seasoned blue crab 13*  
 (For a lighter option add an 8 oz portion of our fresh catch to your choice of salad other than the crab cobb, the summer salad, or salmon & quinoa salad)

## specialties

**Seafood Sampler**  
 5 oz crab cake, 5 oz broiled cod topped with lemon butter, 5 large skewered and seasoned shrimp with Old Bay aioli, served with sweet potato tater tots and vegetable of the day 29.5

**Sea Scallops**  
 pan seared, flash fried, drizzled with lemon butter, served with garlic redskin mashed potatoes and sautéed spinach 29

**Fish and Chips**  
 whole filet beer battered haddock with housemade tartar sauce, served with french fries and broccoli, super greens & horseradish slaw 25.5

**North Atlantic Canadian Salmon** gf  
 8 oz pan seared filet, lemon caper sauce on the side, served with garlic redskin mashed potatoes and vegetable of the day 28.5

**Cold Water Lobster Tail with Crab Casserole**  
 5-6 oz Canadian lobster tail accompanied with a casserole of creamy Chesapeake seasoned blue crab, served with sweet potato tater tots and sautéed spinach 36.5

**Lemon Caper Chicken**  
 two 4 oz flour dusted, pan seared chicken breasts topped with lemon butter and capers, served with garlic redskin mashed potatoes and sautéed spinach 22.5

**Steamer Pot** gf  
 oysters, mussels, shrimp, andouille sausage, potatoes, onions and corn on the cob seasoned with Old Bay, served with a side of melted butter and cocktail sauce 26.5

**DelMarVa Chicken** gf  
 8 oz chargrilled chicken breast, topped with crab dip and Old Bay aioli, served with french fries and vegetable of the day 25

**Shellfish Risotto** gf  
 saffron Arborio rice with shrimp, mussels, scallops, and shredded parmesan cheese 26.5

**Vegetable Linguine**  
 linguine, zucchini, squash, tomato, peppers, onion, carrots, garlic white wine sauce, and shredded parmesan 19  
 add: blackened or grilled chicken 5  
 5 large 16/20 grilled shrimp 7  
 4 scallops 12  
 5-6 oz lobster tail 16  
 4 oz salmon filet 11

**BBQ Ribs** gf  
 full rack of Danish pork ribs brined, seasoned and glazed with our housemade sweet & tangy BBQ sauce, served with grilled corn on the cob and broccoli, super greens & horseradish slaw 26.5

**Coastal "Lasagna"**  
 fish, shrimp, and calamari with housemade ricotta, topped with crab meat, green peppers, basil, and rosé white wine sauce 27.5

**Eastern Shore Crab Cakes**  
 two 5 oz. traditional blue crab blend of claw, backfin, lump, and jumbo lump topped with lemon butter, served with french fries and vegetable of the day 32

**Blackened Shrimp Skewers** gf  
 3 skewers of blackened and grilled tail on shrimp, served with grilled corn on the cob and broccoli, super greens & horseradish slaw 27

**Beach Style Penne Pasta**  
 penne pasta with shrimp, mussels, calamari and fish, served in a parmesan cream, housemade marinara, or rosé white wine sauce 24

**Port Side "Pot Pie"**  
 shrimp, crab, fish, potato, carrots, onion, peas simmered in a spiced cream sauce served with pastry wedges 26.5

## sides \$4

- |   |   |
|---|---|
| <p><b>-Cold (gluten free)-</b></p> <ul style="list-style-type: none"> <li>Broccoli, Super Greens &amp; Horseradish Slaw</li> <li>Orange, Lemon &amp; Thyme Roasted Beets</li> <li>Black Bean &amp; Corn Salsa</li> <li>Quinoa Salad with red onion, tomato &amp; cucumber</li> <li>Baby Field Greens with citrus vinaigrette</li> </ul> | <p><b>-Hot-</b></p> <ul style="list-style-type: none"> <li>French Fries</li> <li>Sweet Potato Tater Tots</li> <li>Vegetable of the Day (gf)</li> <li>Garlic Redskin Mashed Potatoes (gf)</li> <li>Sautéed Spinach (gf)</li> <li>Grilled Corn on the Cob (gf) \$3</li> </ul> |
|---|---|

## beverages

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>Freshly Squeezed Lemonade 5   Limeade 5   Orange 6   Grapefruit 6</li> <li>Hudson's Half and Half 5 refills \$1</li> <li>Coffee &amp; Hot Tea 3</li> <li>Iced Tea 3</li> </ul> | <ul style="list-style-type: none"> <li>Bottled Root Beer 5</li> <li>Bottled Ginger Beer 5</li> <li>Panna 4</li> <li>San Pellegrino 4</li> </ul> |
|---|---|

## private dining room

Plan your next corporate or social event in our Private Dining Room. Behind our sliding barn doors, you will find space to accommodate your group. Appointed with a built-in LCD projector, 80" flat panel monitor, wireless connectivity and separate surround sound. Please inquire with management for more information & to secure your date.

[-catering@hudsoncoastal.com](mailto:-catering@hudsoncoastal.com)

## weekly specials

**Taco Tuesday**  
 choice of 3 fish, shrimp or chicken tacos with pico de gallo, cilantro lime crema, served with black bean corn salsa 10  
**Fried Shrimp Wednesday**  
 1 lb of buttermilk soaked shrimp with Chesapeake seasoned flour & 2 sides 25

please follow us on

**20% gratuity charge will be added to parties 8 or more/ \$2 fee per person for bringing in outside desserts (4-22)**

\*Consuming raw or under cooked meats, seafood, poultry or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.