



- SEASONAL -

raw bar

Oysters on the Half Shell*

daily oyster selection and prices on monitors

Hudson's Oysters*

6 raw Happy oysters topped with basil lemon aioli and tobiko fish roe 14

Oyster Shooter*

cocktail sauce, horseradish, mignonette, lemon vodka 5.5
Tito's vodka (gluten free) 7, Stella Artois 4

Shellfish Tower*

12 oysters, cocktail crab claws, large shrimp cocktail, 2 lobster tails 75

Oysters Rockefeller

bacon, spinach, toasted breadcrumbs, parmesan cheese 12

Grilled Oysters

grilled prime oysters, with garlic herb butter, parmesan cheese 13

Clams Casino

top neck clams, peppers, bacon, garlic, bread crumbs, parmesan cheese 11

Mussels 12 or Clams 12

- garlic, bacon, red pepper flakes, white wine, cream
- lobster stock, parsley, tarragon, white wine, cream
- garlic, white wine, roux, lemon zest, parsley

Cold Shrimp Cocktail

½ lb of large 16/20, steamed, chilled, peeled, tail-on shrimp, served with cocktail sauce 12

Steamed Old Bay Spiced Shrimp

large Texas Brown 16/20 - 1lb 21 | ½ lb 13



appetizers

Calamari

fresh, hand-cut and panko fried, served with housemade marinara sauce, zesty remoulade 12

Smoked Salmon Platter

everything NY style crackers, whipped salmon cream cheese, thin-sliced, cold smoked, cured salmon by **Chesapeake Smoke House, Annapolis, MD**, spicy, pickled giardiniera, sliced red onion, hardboiled eggs and capers 14

Chicken Wings

1 lb brined, baked and lightly fried with either jerk, Chesapeake dry rub, Hudson BBQ, or traditional wing sauce, choice of ranch or blue cheese 10

Buttermilk Maryland Fried Oysters

seasoned cornmeal crusted, served with housemade tartar sauce 13

Hot Crab Dip

classic Maryland recipe with crab, cream cheese, served with crusty bread 11.5

Flatbread

Tropical Veggie Flatbread

tomato, spinach, tropical chutney, Gruyère and cheddar jack cheeses 9
add blackened chicken 3
add blackened shrimp 6

or

Crab Flatbread

crab aioli, crabmeat, Gruyère cheese and roasted red onion 13

Cucumber Cups

hollowed out English cucumbers filled with red onion, tomato, and quinoa salad, drizzled with citrus vinaigrette 8

Ceviche* when available
lime marinated fish, red onion, cucumber, tomato, cilantro, serrano 12

sandwiches
served with seasoned housemade chips - substitute any side for \$1

"Award Winning" Seafood Burger

housemade shrimp, haddock and cod burger, field greens, tomato, zesty remoulade sauce, served on a brioche bun 12.5

Housemade Veggie Burger

garbanzo beans, eggplant, squash, zucchini, red onions, breadcrumbs, field greens, tomato, zesty remoulade, served on a brioche bun 11

Housemade Shrimp Salad

shrimp, celery, onion, dill, lemon aioli, lettuce, tomato, served on grilled sourdough 13
HUDSON COASTAL WILL DONATE \$1 TO THE ALS ASSOCIATION DC/MD/VA CHAPTER FOR EACH ORDER

Crab Cake

jumbo lump crab cake, field greens, tomato, served on a brioche bun 15

Maple Lawn Farm Turkey Sandwich

smoked and warmed sliced turkey, bacon, melted Swiss, avocado spread, lettuce, tomato, honey mustard, served on grilled sourdough 13

Fried Cod

beer battered cod, field greens, tomato, housemade tartar sauce 11.5

Fish or Shrimp Tacos

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

Smoked Salmon BLT

thin-sliced, cold smoked, cured salmon by **Chesapeake Smoke House, Annapolis, MD**, bacon, lettuce, tomato, lemon-caper aioli, served on grilled sourdough (**similar to lox but sliced thicker**) 14

Hudson Burger*

chargrilled Angus beef, cheddar, bacon, lettuce, tomato, onion, pickle, served on a brioche bun 12

Seared Grouper Sandwich

blackened or jerk seasoned seared grouper, tomato, field greens, housemade tartar sauce, served on a brioche bun 15

housemade soups

Maryland Crab

crab, tomato, vegetables, herbs, served with Saltine crackers
cup 6/ bowl 8

Chicken Noodle

noodles, carrots, onion, celery, dill, chicken stock, blackened shredded chicken, served with Saltine crackers
cup 5.5/bowl 7.5

Cream of Crab

crab, cream, dry sherry, topped with Old Bay, served with Saltine crackers
cup 7/ bowl 9

salads

Add On: 4 oz. Grilled Chicken 5 | 5 Grilled Shrimp 6
5 oz. Crab Cake 9.5 | 4 oz. Shrimp Salad 6 | 4 Scallops 11 | 7 oz. Fresh Catch see our monitors for pricing and availability

Spinach

baby spinach, spiced apples, blackberries, pecans, crumbled blue cheese, balsamic vinaigrette 11.50

Hudson Coastal Salad

field greens, sliced egg, bacon, roasted onion, ranch 10.5

Caesar Romaine

parmesan, homemade croutons, Caesar dressing 9
add anchovy 1.5

The Autumn Salad

mixed greens, grilled balsamic glazed onions, citrus thyme marinated roasted beets, goat cheese, topped with pan seared Mahi-Mahi, citrus vinaigrette 14

Salmon and Quinoa Salad

Old Bay blackened North Atlantic filet, quinoa, red onion, tomato, cucumber, shredded broccoli, carrots, cabbage, served atop baby spinach and field greens tossed in a balsamic vinaigrette 14

Crab Cobb

rows of crab, bacon, tomato, egg, crumbled blue cheese, onion atop of romaine lettuce tossed in a citrus vinaigrette 14

House Salad

field greens, cucumbers, tomato, carrots, citrus vinaigrette 6

HUDSON COASTAL LOCATED AT:
11811 West Marketplace, Fulton, MD 20759 | 240-280-8640 | hudsoncoastal.com
Owners: Brad and Tricia Hudson | Executive Chef: Joel V. Young | Sous Chef: Jose Francisco Portillo

20% service charge will be added to parties 8 or more

*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 a 7 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 | broiled | blackened | jerk seasoned

Select your preferred sauce:

*lemon butter | lemon caper | lobster tarragon
tropical chutney | chilled lime cilantro | Hudson BBQ*

Select 2 sides

Imperial Covered

creamy Chesapeake seasoned, petite lump crab meat 8

For a lighter option add a 7 oz. portion of our fresh catch to your choice of salad other than the crab cobb, the autumn salad, or salmon and quinoa.

specialties

Seafood Sampler

5oz. jumbo lump crab cake, 5 oz. broiled cod topped with lemon butter, 4 large skewered and seasoned shrimp with Old Bay aioli, served with sweet potato tater tots and sautéed green beans 24

Pan Seared Sea Scallops

drizzled with lemon butter and served with garlic redskin mashed potatoes and sautéed spinach 26

Fish and Chips

whole filet beer battered haddock with housemade tartar sauce, served with french fries and broccoli carrot slaw 19

North Atlantic Canadian Salmon

8oz. pan seared filet, served with a side of lemon caper sauce, sautéed green beans and garlic redskin mashed potatoes 23

Crab Imperial Stuffed Lobster Tail

5-6 oz. Canadian lobster tail stuffed with creamy Chesapeake seasoned, petite lump crab meat, served with sweet potato tater tots and sautéed spinach 34

Grilled Chicken & Veggie Skewer

choice of blackened, jerk, or simply seasoned chargrilled tangy marinated chicken breast kabob with onion, bell peppers, and tomato served with broccoli carrot slaw 16

Steamer Pot

oysters, mussels, shrimp, andouille sausage, potatoes, onions and corn on the cob seasoned with blackened Old Bay and served with melted butter 22

DelMarVa Chicken

8 oz. chargrilled chicken breast, topped with creamy cheddar crab imperial, served with french fries and sautéed green beans 19

Seafood Risotto

saffron Arborio rice with shrimp, mussels, scallops and parmesan cheese 21

Vegetable Risotto

lemon zest, Arborio rice, chopped mushrooms, spinach, peas, homemade vegetable stock, Gruyere cheese, finished with sautéed spinach puree 17

Seafood Pot Pie

shrimp, crab, fish, potato, carrot, onion, peas, simmered in a creamy Cajun sauce topped with a golden pastry 24

Filet Mignon*

6 oz. chargrilled and topped with herb butter, served with garlic redskin mashed potatoes and sautéed spinach 28

add: 5 large 16/20 grilled shrimp 6

5-6 oz. lobster tail 15

5 oz. crab cake 9.5

4 scallops 11

3 oz. crab imperial 8

Eastern Shore Crab Cakes

two jumbo lump crab cakes, lemon butter, served with french fries and sautéed green beans 26

Hudson's Own Seafood Chili

tomato, navy beans, blackeye peas, seafood stock, shrimp, fish, mussels, and andouille sausage 20

BBQ Ribs

full rack of Danish ribs brined, seasoned and glazed with our housemade BBQ sauce spiked with Jefferson Ocean Bourbon and lightly spiced with Hudson Habanero sauce giving it a tempered heat, served with french fries and broccoli carrot slaw 20

Seafood Penne Pasta

penne pasta with shrimp, mussels, calamari and fish, served in a parmesan cream or housemade marinara sauce 18

sides \$4

-Cold-

Zesty Seaweed Salad
Broccoli, Carrot &
Horseradish Slaw
Orange, Lemon & Thyme
Roasted Beets

Baby Field Greens with
citrus vinaigrette
Quinoa Salad with red onion,
tomato & cucumber
Black Bean & Corn Salsa

-Hot-

Onion Rings
French Fries
Sweet Potato Tater Tots
Green Beans
Garlic Redskin Mashed Potatoes
Sautéed Spinach

beverages

Freshly Squeezed
Lemonade 5 | Limeade 5
Orange 6 | Grapefruit 6

Hudson's Half and Half 5
refills \$1

Coffee & Hot Tea 3
Iced Tea 2.5

Dominion Root Beer 5
San Pellegrino 4
Panna 4
Pepsi Products 2.7

happy hour

We are excited to serve happy hour specials Monday-Friday from 3pm-6pm restaurant-wide. We feature discounted drinks and \$6 small plates. Please see our bar menu for drink and food specials.

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 groups up to 40 seated or 60 standing. Appointed with a built-in LCD projector, 75" flat panel monitor, wireless connectivity and separate surround sound. Please inquire with management for more information and to secure your date.

weekly specials

Fried Shrimp Wednesday
1 lb of buttermilk soaked shrimp with Chesapeake seasoned flour 21
Saturday and Sunday - Brunch 10am-2pm
à la carte menu featuring omelets & benedicts, buck-a-shuck

please follow us on   

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