

RAW BAR

**WHOLE MAINE LOBSTER COCKTAIL | 38**  
Bloody Mary Sauce, Lemon Aioli

**COLOSSAL CRAB COCKTAIL | 38**  
Lump Crab Meat, Bloody Mary Cocktail Sauce,  
Lemon Aioli

**COLOSSAL SHRIMP COCKTAIL | 32**  
Horseradish, Bloody Mary Sauce

**LITTLENECK CLAMS ON THE HALF-SHELL | HALF-DOZEN 12 | DOZEN 22**  
Riesling Mignonette, Bloody Mary Sauce

**OYSTERS ON THE HALF-SHELL | BLUE POINT 4 | KUMAMOTO 6**  
Riesling Mignonette, Bloody Mary Sauce

SHELLFISH PLATTERS

*Accompanied by Bloody Mary Sauce, Riesling Mignonette, Lemon-Garlic Aioli*

**HUDSON | 65**  
Four Colossal Shrimp,  
Four Littleneck Clams,  
Four Blue Point Oysters

**TOWER OF SHELLS | 159**  
One Whole Maine Lobster,  
Four Colossal Shrimp, Eight Littleneck Clams,  
Eight Blue Point Oysters, Marinated Mussels

**SIGNATURE TOWER | 259**  
Colossal Crab Cocktail, One Whole Maine Lobster,  
Eight Colossal Shrimp, Dozen Blue Point Oysters,  
Dozen Littleneck Clams, Marinated Mussels, Tuna Tartare

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

SUSHI ROLLS

**CRISPY TUNA SUSHI 22**  
Crispy Rice, Dynamite Sauce, Ginger-Soy

**HUDSON ROLL 25**  
Lump Crab, Yellowtail, Avocado, Jalapeño,  
Dynamite Sauce, Tobiko, Ponzu

SALT BLOCKS

**TUNA CRUDO 25**  
Blood Orange Yuzu Vinaigrette, Jalepeños, Cilantro

**HIROSHI ROLL 21**  
Shrimp Tempura, Avocado, Spicy Tuna, Dynamite Sauce

**BLU POINTE ROLL 42**  
Maine Lobster, Tempura Crunch, A5 Wagyu, Tobiko  
Black Truffle Mayo, Ponzu

**HAMACHI CRUDO 25**  
Green Apple, Serrano Chiles, Citrus & Cilantro

COLD APPETIZERS & SALADS



**BURRATA | 23**  
Roasted Heirloom Tomatoes, Arugula, Prosciutto di Parma, Balsamic Pearls

**ROASTED RED BEETS | 18**  
Scallion & Red Onion Marinade, Mediterranean Garlic & Almond Dip

**JOE'S ITALIAN HOT PEPPERS | 19**  
Secret Marinade, Provolone, Peasant Bread

**HV CHEESE BOARD | 28**  
Selection of 5 Cheeses, Local Honeycomb, Fig Jam, Nuts, Grilled Ciabatta

**ICEBERG WEDGE | 19**  
Tomatoes, Bacon Lardons, Gorgonzola, Crumbled Egg, Crispy Onion,  
Buttermilk Bleu Cheese Dressing

**CAESAR SALAD | 18**  
Romaine Hearts, Caesar Dressing, Croutons, Shaved Parmigiana

**LOBSTER SALAD | 52**  
Picked & Chilled Whole Maine Lobster, Greens, Avocado, Oranges, Red Onion,  
Heirloom Tomatoes, Citrus Vinaigrette

**AHI TUNA TARTARE | 25**  
Wasabi Aioli, Avocado, Soy Ginger Sauce, Furikake, Crispy Won Ton

**HUDSON VALLEY FOIE GRAS TORCHON | 29**  
Cherry Mostarda, Fig Preserve, Grain Mustard, Brioche

HOT APPETIZERS

**FRENCH ONION SOUP | 16**  
Gruyère Crostini

**ROASTED WINTER SQUASH | 21**  
HV Goat Cheese, Pomegranate, Pecans, Rocket, Maple Cider Vinaigrette

**PEI MUSSELS POT | 25**  
Spanish Chorizo, Shallots, Roasted Garlic Cream, Grilled Ciabatta

**CALAMARI | 23**  
Flash Fried, Cherry Peppers, Spicy Aioli, San Marzano Tomato Sauce

**ALASKAN KING CRAB TEMPURA | 42**  
Miso Napa Slaw, Sriracha Aioli, Ponzu

**"ANGRY" LOBSTER LOLLIPOPS | 39**  
Maine Lobster Tail, Garlic Chili Crunch Butter, Citrus

**MARYLAND CRAB CAKE | 36**  
Chesapeake Bay Spices, Napa Slaw, Lemon-Garlic Aioli

**OYSTER BARBACOA | 21**  
Open Fire Grilled Blue Points, Cowboy Butter, Pecorino Bread Crumb

**PIGS ON A WIRE | 22**  
Hickory Slab Bacon, Bourbon Barrel-Aged Maple Glaze, Rosemary "Smoke"

**POPCORN SHRIMP | 22**  
Sweet & Spicy Thai Chili, Napa Slaw, Cilantro

CHARBROILED STEAKS

*All steaks are finished with garlic-herb butter and sea salt. Served with a choice of one side.*

USDA PRIME

**NEW YORK STRIP 12oz | 54**

**SIRLOIN | 42**

**RIBEYE 16oz | 64**

CERTIFIED ANGUS

**FILET MIGNON 8oz | 59**

**TOMAHAWK 55oz | 169 (FOR TWO)**

**BONE-IN KANSAS CITY STRIP 18oz | 65**

**ENHANCEMENTS | 50Z AFRICAN LOBSTER TAIL 30 | ITALIAN LONG HOT PEPPERS 15  
BP STEAK SAUCE 5 | BORDELAISE 5 | COGNAC PEPPERCORN 5 | HORSERADISH CREAM 5**

SURF

**ALASKAN KING CRAB LEGS | 89**  
Crispy Yukon Gold Potatoes, Grilled Asparagus, Garlic-Herb Butter

**BLACKENED SWORDFISH | 46**  
Oven Roasted Tomatoes, Cauliflower Hash, Spinach, Lemon

**SOLE FRANCESE | 38**  
Battered Fillet of Sole, Lemon-White Wine Butter Sauce, Capellini

**SEARED SCALLOPS | 46**  
Whipped Parsnip Puree, Roasted Mushrooms, Black Truffle Vinaigrette

**HIDDENFJORD SALMON | 39**  
Crab Fried Rice, Sesame Spinach, Sweet & Spicy Gogujang, Pickled Cucumber

**CHARCOAL GRILLED WHOLE BRONZINO | 39**  
Charred Lemon Vinaigrette, Haricot Verts & Crispy Potatoes

**SOUTH AFRICAN LOBSTER TAILS | 89**  
Crushed Yukon Gold Potato, Spinach, Garlic-Herb Butter

**SQUID INK PASTA | 38**  
Squid Ink Spaghetti, Seared Shrimp, Caramelized Fennel,  
Calabrian Chili, Blistered Grape Tomatoes

**LOBSTER MAC & CHEESE | 52**  
Imported Gobetti Pasta, Fresh Picked Whole Maine Lobster,  
Creamy Fontina Cheese Sauce, Buttery Ciabatta Crumbs

TURF

**PAN-ROASTED CHICKEN | 36**  
Frenched Breast, Roasted Garlic Mashed Potatoes,  
Roasted Heirloom Carrots, Pan Jus

**CHICKEN PARMIGIANA | 36**  
Parmigiana-Herb Crusted Breast, Fresh Mozzarella, Pesto, Linguine

**ORECCHIETTE | 29**  
Roasted Eggplant, Fresh Mozzarella, San Marzano Tomatoes, Basil Pesto

**BISTRO STEAK AU POIVRE | 49**  
Crushed Yukon Gold Potatoes, Grilled Asparagus,  
Cognac Peppercorn Cream

**COLORADO LAMB CHOPS | 69**  
Creamy Farro, Roasted Winter Vegetables, Cherry Mostarda, Mint

**GNOCCHI | 36**  
Short Rib Ragu, Stracciatella



SIDES

**ROASTED MUSHROOM & ONIONS | 12**

**MAC & CHEESE | 14**

**ROASTED GARLIC MASHED POTATOES | 12**

**CREAMED SPINACH | 12**

**BAKED POTATO | 12**

**ASPARAGUS | 12**

**TRUFFLE PARMESAN FRIES | 12**

**HEIRLOOM CARROTS | 12**