



Lunch Menu

Raw Bar

Little Necks

8 pc7.99

Oysters of the Day

Cocktail Sauce, Mignonette

West Coast Oyster.....2.99

East Coast Oyster.....1.99

(Minimum 3 oysters)

Seafood Tower

for Two49.99

for Four99.95

(Little Neck Clams, Oysters, Citrus Mussels, Crab & Shrimp)

Small Plates

Chilled Jumbo Shrimp 12.99

House Cocktail Sauce

Crispy Coconut Shrimp 9.99

Red Curry Sauce

Chilled Tomato Gazpacho Soup 6.99

Avocado, Cucumber, Red Onion

New England Clam Chowder 7.99

Traditional, White Chowder

Cajun Chicken Quesadilla 10.99

Black Beans, Corn, Avocado Salsa, Sour Cream

Steamed Little Neck Clams 10.99

Jalapeno Chorizo, Roasted Tomato, Corn Broth

Chicken Spring Rolls 6.99

Ginger-Soy Vinaigrette

Crispy Fried Calamari 11.99

Traditional with Marinara Sauce

Hummus Plate for Two 10.99

Grilled Pita, Garden Vegetables, Feta, Mixed Olives

Steamed P.E.I. Mussels 11.00

(choice of)

Thai Style Coconut, Lemongrass, chilies

Fra Diavolo Spicy Red Tomato Broth

Mariniere White Wine, Garlic & Parsley

Salads

Spinach and Strawberry Salad 7.99

Toasted Almonds, Feta Cheese, Strawberry Vinaigrette

Baby Arugula & Roasted Beet Salad 8.99

Goat Cheese, Orange Segments & Maple-Balsamic Vinaigrette

HWC House Salad 6.99

Mesclun Greens, Cucumber, Carrots, Balsamic Vinaigrette

Romaine & Blue Cheese Salad 8.99

Gorgonzola, Cranberries, Walnuts, Champagne Vinaigrette

Caesar Salad 7.99

Romaine, Asiago-Parmesan Cheese, Garlic Croutons & Caesar Dressing

Salad Additions

Chicken 4.99 Steak 8.99 Shrimp 9.99

Sorry.....No Substitutions

Lunch Sandwiches

Beer Battered Fish Sandwich 10.99

Homemade Tartar Sauce

Tomato & Fresh Mozzarella Panini 8.99

Fresh Basil & Sun-Dried Tomato Pesto

Smoked Turkey Breast B.L.T. 8.99

Apple Smoked Bacon, Toasted Rye Bread, Mayo

Grilled Chicken Breast Sandwich 8.99

Provolone Cheese, Roasted Peppers, Balsamic Vinaigrette

Hudson Cheese Steaks 9.99

Caramelized Onions, Mozzarella, Spicy Steak Sauce, Garlic Bread

Ahi Tuna Burger 9.99

Avocado Mayonnaise

HWC 10 oz. Black Angus Burger w/ Fries 13.99

Choice of Toppings(\$1 ea): Cheddar, American, Jack, Blue or Mozzarella Cheese, Bacon, Mushrooms, Onions

Grilled Vegetable Pannini 8.99

Basil Pesto, Balsamic, Provolone Cheese,

Grilled Veggie Burger 8.99

Avocado, Roasted Peppers, Jack Cheese

Crab Cake Sandwich 15.99

Chipotle Mayo, Lettuce Tomato, Onion

Lunch Entrees

Grilled Vegetable Whole Wheat Lasagna 17.99

Ricotta & Mozzarella Cheese, Roasted Mediterranean Tomato Sauce

Shrimp Capellini Fra Diavolo 24.99

Baby Spinach, Spicy Tomato Sauce and Basil

Roasted Chicken and Penne Pasta 18.99

Sundried Tomatoes, Pecorino Romano Cheese, Basil Pesto Sauce

Linguine and Clams 23.99

Steamed Little Necks, Tomato, Spinach, Garlic White Wine Broth

Crab Crusted Tilapia 25.99

Roasted Potatoes, Asparagus, Orange Citrus Glaze

Blackened Mahi Mahi 24.99

Grilled Pineapple Salsa, Spinach, Basmati Rice

Pan Seared Crab Cakes 24.99

Chipotle Tartar Sauce, French Fries, House Made Cole Slaw

14oz. NY Strip Steak 27.99

Roasted Potatoes, Seasonal Vegetables

Chicken Piccata and Artichokes 16.99

Lemon Caper Sauce, Roasted Potatoes, Asparagus

Sautéed Chicken Fungi 17.99

Forest Mushrooms, Mustard Marsala Sauce, Roasted Potatoes, Seasonal Vegetables

Nori & Sesame Crusted Ahi Tuna 27.99

Soba Noodles, Wakame Seaweed

Executive Chef: Michael Dobias