

**SALADS**

- GOAT CHEESE 10  
GOAT CHEESE, ROASTED RED PEPPERS, ARUGULA, ASPARAGUS & SHERRY VINAIGRETTE
- BLUE CHEESE 10  
ENDIVE, ARUGULA, RADICCHIO, APPLES & PECANS IN A RASPBERRY MUSTARD VINAIGRETTE
- FIELD GREENS 8  
BALSAMIC VINAIGRETTE

**COCKTAILS & SANGRIAS**

- STRAWBERRY MOJITO 10  
BARCARDI LIMON, FRESH MINT, LIMES, STRAWBERRIES
- MANGO MOJITO 10  
BARCARDI SUPERIOR, FRESH MINT, LIMES, MANGO PUREE
- GRANT'S ROYALE 15  
CHAMPAGNE, ST. GERMAIN LIQUEUR, FRESH LIME JUICE
- RED WINE MOJITO 12  
BABY BRUNELLO, ST. GERMAIN, LIME, MINT, STRAWBERRY
- CUCUMBER ON THE HUDSON 12  
HENDRICK'S GIN, WHITE CRANBERRY JUICE, ENGLISH CUCUMBER
- EL CARDONA 10  
ZYGO VODKA, COINTREAU, WHITE CRANBERRY, PEACH NECTAR, SPLASH GINGER
- PIÑA MOJITO 10  
SAILOR JERRY RUM, PINEAPPLE JUICE, LICOR 43, FRESH LIME, MINT
- HARLEM SIDECAR 10  
HENNESSY VS, AMARETTO DISARONNO, FRESH LIME JUICE, ORANGE JUICE, SUGAR RIM
- 12 AVE SPECIAL RED SANGRIA 8  
RIOJA, SAILOR JERRY SPICED RUM, ORANGE JUICE, RED APPLE
- UNDER THE BRIDGE WHITE SANGRIA 8  
CHARDONNAY, PEACH NECTAR, WHITE CRANBERRY JUICE
- ROSE SANGRIA (PITCHERS ONLY) 20  
ROSE, PEACH NECTAR, WHITE CRANBERRY JUICE, **FINLANDIA** VODKA

**APPETIZERS**

- APPETIZER SAMPLER 40
- MAINE LOBSTER & SUMMER CORN CHOWDER 10
- KATHY'S CEVICHE 17  
LOBSTER, SHRIMP, HOT & SWEET PASSION MOJO
- VEGETARIAN EMPANADAS 10
- TUNA CEVICHE 16  
SOY GINGER MARINATED
- FRITTO MIXTO 15  
CALAMARI, SHRIMP, CLAMS, VEGETABLES & HERB GARLIC AIOLI
- CRAB CAKES 14  
WATERCRESS SALAD & TARTAR SAUCE
- GRILLED BABY BACK RIBS 12  
GUAVA BBQ SAUCE
- COCONUT CRUSTED SHRIMP 12  
SWEET LIME CHILE SAUCE
- CRISPY SPICY BUFFALO 10/12  
CHICKEN OR SHRIMP  
BLUE CHEESE DIPPING SAUCE
- CRISPY CALAMARI SALAD 12  
GINGER GLAZE, ORGANIC GREENS, CASHEWS & TROPICAL FRUIT
- STEAMED MUSSELS 10  
SOFRITO VERDE COCONUT BROTH
- LOBSTER QUESADILLA 16  
FLOUR TORTILLA WITH JACK CHEESE & LOBSTER TOPPED GUACAMOLE
- HUDSON RIVER KABOBS 15  
BEEF, CHICKEN, SHRIMP & TWO DIPPING SAUCES
- KOBE BEEF SLIDER 5EA.

**SIDES - 5**

- SWEET POTATO MASH
- SAUTÉED SPINACH
- GARLIC MASHED POTATOES
- FRENCH FRIES
- MACARONI & CHEESE AU GRATIN
- GRILLED VEGETABLES
- YUCA FRIES

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

CHEF/PARTNER RICARDO CARDONA

**ENTREES**

- MAX'S PAELLA 34  
SAFFRON RICE, 1/2 LOBSTER, CALAMARI, SHRIMP, BAY SCALLOPS, CLAMS, MUSSELS & GREEN PEAS
- HAMLET'S PAELLA 30  
CHORIZO, CHICKEN, BEANS, OCTOPUS, SHRIMP, BAY SCALLOPS, CLAMS, MUSSELS, SAFFRON RICE & GREEN PEAS
- HUDSON RIVER SUMMER SALAD 18  
CHICKEN PAILLARD, FRESH SUMMER VEGETABLES, ROASTED CORN, ROASTED POTATOES, HARICOT VERT IN A LIGHT BALSAMIC VINAIGRETTE
- PAN ROASTED SEMI-BONELESS HALF CHICKEN 18  
GARLIC MASHED POTATOES, HARICOT VERT & ROASTED SHALLOT AU JUS
- STEAK & SHRIMP 34  
GRILLED HANGER STEAK, LOBSTER MASHED POTATOES, ASPARAGUS & CORN SALSA
- SKIRT STEAK 25  
GARLIC FRIES & THREE CHIMICHURRIS
- GRILLED SALMON 24  
OVER THREE BEAN CORN STEW, HARICOT VERT, TOPPED WITH AVOCADO CAPER LIME SALSA
- GRILLED PORK CHOPS 19  
SWEET POTATO/APPLE AU GRATIN, SAUTÉED HARICOT VERT, GARLIC, ALMONDS & HONEY MUSTARD CREOLE
- SEA SALT CRUSTED BRANZINI 24  
ROASTED POTATOES, ASPARAGUS & CORN LEMON CAPER BUERRE BLANC
- WHOLE CRISPY RED SNAPPER 34  
STUFFED WITH A SEAFOOD MEDLEY OVER COCONUT RICE & SWEET PEPPER BROTH
- SUMMER PASTA 16  
PENNE, FRESH BASIL, ORGANIC CHERRY TOMATOES, GARLIC & XVOIL
- SEAFOOD LINGUINE 28  
SAUTEED SEAFOOD IN A LIGHT SAFFRON SPICY TOMATO SAUCE
- 8OZ KOBE BEEF BURGER 15  
FRENCH FRIES  
CHOICE OF SWISS, CHEDDAR OR BLUE CHEESE
- VEGETARIAN PLATTER 15

H U D S O N R I V E R  
Cafe