



The Essence of Latin Soul Cuisine

APPETIZERS

- **GUACAMOLE**
ASSORTED CARIBBEAN CHIPS 10
- **BACALAITOS**
COD FRITTERS 8
- **SPRING ROLLS**
BRAISED SHORT RIB OR CHICKEN 7
- **EMPANADAS**
BEEF, CHICKEN, CHEESE W/
COLLARD GREENS 6
- **CRISPY BUFFALO SHRIMP
OR CHICKEN**
MAYTAG BLUE CHEESE DIPPING SAUCE 9
- **COCONUT SHRIMP**
SPICY SWEET LIME CHILLI SAUCE 10
- **SAUTEED MARYLAND
CRAB CAKES**
REMOULADE AIOLI 12
- **CLAMS CASINO**
BAKED CLAMS, MANCHEGO CHEESE
BACON, SOFRITO 12
- **CAMARONES AL AJILLO**
GARLIC SHRIMP, CRISPY PLANTAINS 10
- **SOFT TAQUITOS**
BEEF OR SPICY SHRIMP 9
- **QUESADILLAS**
CHICKEN & FRESH CORN 9
LOBSTER & SHRIMP 12
SERVED WITH PICO DE GALLO AND
FRESH GUACAMOLE
- **STEAMED MUSSELS**
PRINCE EDWARD’S ISLAND MUSSELS,
MUSTARD CHARDONNAY GARLIC
BROTH 10

SOUPS

- **SEASONAL SOUP OF THE DAY**
P/A
- **LOBSTER BISQUE**
FRESH SWEET CORN & RED PEPPER 7

SALADS

- **CRAB OR LOBSTER STACK**
JUMBO LUMP CRAB MEAT OR
FRESH LOBSTER MEAT WITH AVOCADO,
MANGO, CITRUS VINAIGRETTE 14
- **BLUE CHEESE & GREENS**
ROASTED WALNUTS, BABY ARUGULA,
SPINACH, PEARS, APPLE CIDER
VINAIGRETTE 8
- **MIXED GREENS SALAD**
MUSTARD VINAIGRETTE 7
- **CRISPY CALAMARI SALAD**
ORGANIC GREENS. CASHEWS & TROPICAL
FRUITS GINGER GLAZE 12
- **WARM GOAT CHEESE SALAD**
ROASTED PEAR BALSAMIC CHILI
VINAIGRETTE, GREEN BEANS RED
PEPPER S & WALNUTS 9
- **CAESAR SALAD** 9
ADD GRILLED CHICKEN 12
ADD GRILLED SHRIMP 13

APPETIZER PLATTERS
FOR TWO 29
FOR FOUR 39

CEVICHES

- **MIXTO**
OYSTERS, SHRIMP, CLAMS, LOBSTER,
BLOODY MARY MOJO 16
- **SHRIMP**
SOUR ORANGE THAI BASIL MOJO 10
- **LOBSTER**
SPICY COCONUT AND MANGO MOJO
P/A

SLIDERS 5

- **KOBE BEEF**
- **CHIMI**
“DOMINICAN STYLE” MINI BURGER
- **PULLED PORK**
- **BUFFALO CHICKEN**

ALL SLIDERS ARE SERVED WITH
HOMEMADE PICKLEED VEGETABLES
& POTATO CHIPS

PLATOS GRANDES

- **COSTILLAS DE BUEY**
BRAISED SHORT RIBS, POMEGRANATE & RIOJA RED WINE
REDUCTION, MANCHEGO YUCCA MASH 20
- **ROAST PORK**
WHOLE PORK SHOULDER, PIGEON PEAS MORO RICE,
SWEET PLAINAINS 19
- **GRILLED HANGER STEAK & SHRIMP**
GARLIC MASHED POTATOES, GRILLED ASPARAGUS,
WILD MUSHROOM CORN SALSA 24
- **CHURRASCO**
MARINATED SKIRT STEAK, YUCCA FRIES,
CHIMICHURRI TRIO 19
- **PAN ROASTED SEMI-BONELESS HALF CHICKEN**
GARLIC MASHED POTATOES, SAUTEED HARICOT VERTS,
ROASTED SHALLOT AU JUS 17
- **BABY BACK RIBS**
SWEET POTATO FRIES, CORN BREAD PUDDING 16
- **KOBE BEEF CHIMI BURGER**
“DOMINICAN STYLE” GREEN TOMATOES, THIN SLICED
CABBAGE, “PAN DE AGUA” SWEET POTATOES FRIES 15
- **8OZ KOBE BEEF BURGER**
GARLIC FRENCH FRIES, CHOICE OF SWISS, CHEDDAR,
OR BLUE CHEESE 14
- **GRILLED OR CRISPY PORK CHOPS**
CENTER CUT PORK CHOPS IN ADOBO RUB, SAUTEED HARICOT
VERTS, GARLIC, BOURBON AU JUS, SWEET POTATOES MASHED 18
- **ASOPAO DE CAMARONES**
AUTHENTIC LATIN SHRIMP GUMBO, VEGETABLES,
SAFFRON RICE 19
- **LOBSTER PENNE PASTA**
LOBSTER MEAT, TOMATO, LIGHT TOUCH OF CREAM 22
- **CLAMS LINGUINI**
LITTLE NECKS CLAMS, WHITE WINE BASIL BUTTER SAUCE 16
- **BLACKENED SALMON**
BRAISED COLLARD GREENS, SWEET POTATO MASH,
LOBSTER BEURRE BLANC SAUCE 19
- **OVEN-ROASTED SEA BASS**
CHAU FAN SHRIMP FRIED RICE, STEAMED BABY
BOK CHOY, IN A GINGER PAPAYA MISO GLAZE 24
- **BRANZINI ALLA PLANCHA**
WHOLE MEDITERRANEAN SEA BASS, ROASTED
FINGERLING POTATOES, SAUTEED SPINACH, JACK
DANIELS & SAFFRON BEURRE BLANC SAUCE 20
- **SEAFOOD PAELLA**
HALF LOBSTER, SHRIMP, MUSSELS, CALAMARI, CLAMS,
BABY SCALLOPS, SQUID INK SAFFRON RICE 22
- **HUDSON RIVER PAELLA**
HALF LOBSTER, SHRIMP, MUSSELS, CALAMARI, CLAMS,
BABY SCALLOPS, CHICKEN & CHORIZO OVER SAFFRON RICE 24
- **VEGETARIAN’S CHOICE**
SEASONAL DISHES MADE TO ORDER P/A

SIDE DISHES 5

- GARLIC FRENCH FRIES
- YUCCA FRIES (CRISPY CASSAVA)
- SWEET POTATO FRIES
- MADUROS (SWEET PLANTAINS)
- TOSTONES (CRISPY GREEN PLANTAINS)
- MAC & CHEESE
- MANCHEGO CHEESE YUCCA MASH
- GARLIC MASHED POTATOS
- SAUTEED OR GRILLED
VEGETABLES
- RICE & BEANS

HUDSON RIVER
Cafe

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