

Pamela's on the Hudson

The Hidden Waterfront

Appetizers

SHRIMP COCKTAIL | 15

Served with house made cocktail sauce

CAULIFLOWER WINGS | 13

Tender and Crispy Cauliflower tossed in a Thai Chili Glaze garnished w/ sesame seeds

CLAMS PAMELA'S WAY | 16

Dozen steamed clams with white wine, chorizo, jalapeno peppers, butter & parsley

OYSTERS ROCKEFELLER | 15

Spinach, breadcrumbs and bechamel finished w/ sprinkle of parmesan cheese

MUSSELS | 13

P.E.I mussels in white wine, garlic, ginger, cherry tomato sauce

CRAB CAKES | 12

Pan seared, panko crusted crab cakes served w/ roasted tomato remoulade, scallion puree & toasted crostini

THREE DIP MIX | 12

Assorted dips served w/ toasted pita

CHICKEN WINGS | 12

Fried wings served with choice of buffalo sauce (mild, medium, hot) Thai chili, Garlic Parm

CORNFLAKE CRUSTED CHICKEN TENDERS | 13

Served with fries & chipotle mayo

ARTISAN CHARCUTERIE & CHEESE BOARD | 29

Selection of Artisanal Cheeses & sliced meats served with herbed crostini, honeycomb, dried & fresh fruit

SUSHI RAINBOW ROLL | 15

Everchanging Chef inspired specialty roll

Salads

HOUSE SALAD | 8.50

Mixed greens & arugula, red onion, tomato, cucumber w/ balsamic vinaigrette

CLASSIC CAESAR SALAD | 12

Crisp Romaine, house-made croutons & Pamela's Caesar Dressing

BEET & GOAT CHEESE ARUGULA | 15

Goat cheese w/ sliced roasted beets topped w/ baby arugula, candied walnuts & tossed in shallot muscatel dressing

WATERMELON FETA SALAD | 14

Served over arugula, cucumbers, red onions, toasted almonds & tossed in a champagne vinaigrette

Protein Add On - Chicken - \$5, Shrimp - \$7, Salmon - \$9

Sandwiches & Burgers

CLASSIC BURGER | 16

Ground brisket & chuck on a brioche bun w/ lettuce, tomato, pickle - Additions available -cheese, bacon etc.

GRILLED CHICKEN SANDWICH | 15

Herb marinated chicken, fresh mozzarella, tomato, arugula served w/ garlic-basil aioli

PORTOBELLO BURGER | 14

Grilled portobello, roasted red peppers, caramelized onion, arugula, tomato with sundried tomato puree & scallion puree

MARINATED STEAK SANDWICH | 21

Marinated grilled steak, caramelized onions, scallion puree, sundried tomato puree on a toasted baguette

Entrees

SALMON | 27

Pan seared salmon over warm rice noodles w/ sauteed vegetables & soy ginger dressing

TUNA | 27

Sesame crusted seared ahi tuna over cucumber salad garnished w/ siracha aioli, eel sauce & flying fish roe

STUFFED CHICKEN | 24

Apple & goat cheese stuffed chicken served w/ potato puree, chef's vegetable & maple glaze

VEGAN VEGETABLE COCONUT CURRY | 21

Zucchini, squash, carrots, coconut curry sauce, roasted red peppers served w/ rice & shoestring potatoes

SKIRT STEAK | 28

Grilled skirt steak, scallion oil & sundried tomato oil served w/ jasmine rice & seasonal vegetable

BACON WRAPPED PORK LOIN | 23

Served w/ sweet ginger soy glaze, mashed sweet potato & chef's vegetable

SHRIMP SCAMPI OVER LINGUINI | 26

Shrimp sauteed in a caper, white wine, lemon butter sauce served over linguini

