

Pamela's on the Hudson

The Hidden Waterfront

Sandwiches & Burgers

All sandwiches are served with French Fries or house salad

CLASSIC BURGER | 16

Ground brisket & chuck on a brioche bun w/ lettuce, tomato, pickle

FONDUE BURGER | 18

Grilled Burger w/ creamy brie, roasted garlic, caramelized onions, and bacon marmalade

HANGER STEAK SANDWICH | 22

Grilled hanger steak, caramelized onions, scallion puree, sundried tomato puree on toasted baguette

PORTOBELLO BURGER | 16

Grilled portobello, roasted red peppers, caramelized onion, arugula, tomato w/ sundried tomato puree' & scallion puree'

SHRIMP PO BOY | 18

Fried shrimp with panko crust, chunky egg tartar sauce, poblano jalapeno slaw

Entrees

All entrees are served with house salad

SALMON | 27

Pan Seared salmon served over chilled rice noodle vegetable salad w/ soy ginger dressing

TUNA | 27

Sesame Crusted seared ahi tuna over cucumber salad w/ siracha aioli & eel sauce

EGGPLANT TOWER OVER PENNE | 23

Grilled eggplant, tomato, fresh mozzarella, roasted red pepper sauce over penne pasta

VEGETABLE ROSTI | 21

Roasted seasonal vegetable cake w/ scallion and sundried tomato puree'

BRICK CHICKEN | 24

Roasted half chicken house brined, served w/ mashed potato, chef's vegetable

HANGER STEAK | 27

Grilled hanger, scallion oil & sundried tomato oil served w/ potato puree & seasonal vegetable

16 OZ GRILLED RIBEYE | 38

Served potato puree & seasonal vegetable

PULLED PORK DINNER | 23

Slow roasted bbq pork w/ baked beans, poblano jalapeno slaw and tortillas

*Please make your server aware of any food allergies at your table so that we can make Chef & Our kitchen staff aware,
for your safety*

Ask your server for the Gluten Free option

***At Pamela's we strive to provide our guests with superb service in a relaxed & inviting atmosphere;
we appreciate your good company!***

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Appetizers

SHRIMP COCKTAIL | 15

*Poached shrimp served with house made cocktail sauce**

GARLIC TRUFFLE PARMESAN FRIES | 9

THREE DIP MIX | 12

*White Bean, Green Goddess – Olive sundried tomato tapenade, Tzatziki Dip
Served with Lavish Flatbread*

CAULIFLOWER WINGS | 13

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

CLAMS PAMELA'S WAY | 15

*12-15 clams steamed with white wine, chorizo, jalapeno peppers, butter & parsley**

OYSTERS ROCKEFELLER | 15

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

HOUSE MADE CRAB CAKES | 12

*Pan seared, panko crusted crab cakes
Served w/ roasted tomato remoulade & Scallion Puree**

CHICKEN WINGS | 12

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

PULLED PORK TACOS | 13

Slow roasted bbq pork w/poblano jalapeño slaw – 3 to an order

EGGPLANT TOWER | 14

Grilled eggplant, tomato, fresh mozzarella, roasted red pepper sauce

ARTISAN CHARCUTERIE & CHEESE BOARD | 29

*Selection of Artisanal Cheeses & sliced meats
Served with herbed crostini, honeycomb, dried and fresh fruit*

CHICKEN TENDERS W/ FRIES | 12

Salads

HOUSE SALAD | 8.50

Mixed greens & arugula, red onion, tomato, cucumber with balsamic vinaigrette

CLASSIC CAESAR SALAD | 12

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

FRESH FRUIT PLATE | 17

Seasonal Fruit served w/ feta, basil, mint, simple syrup sauce

SHRIMP FENNEL SALAD | 19

Grilled shrimp served over shaved fennel, mixed greens w/ orange vinaigrette

BEET & GOAT CHEESE ARUGULA | 15

*Herbed goat cheese w/ sliced roasted beets topped
with baby arugula, candied pecans & tossed in shallot muscatel dressing **

PROTEIN ADD-ON

Chicken \$5

Shrimp \$7

Salmon \$9