

DESSERTS

- JUDITH’S HOMEMADE BUTTERSCOTCH SUNDAE
Topped with hot butterscotch, pound cake, toasted buttered almonds, popcorn & whipped cream. The ultimate! Jason’s Gigantic \$ 15
Regular \$10
- HOT FUDGE BROWNIE SUNDAE
Topped with whipped cream.....Jason’s Gigantic \$ 15
Regular \$10
- CHEESY EDDIE’S CARROT CAKE
Moist, with just the right amount of cream cheese frosting \$10
- CHEESY EDDIE’S APPLE CARAMEL STREUSEL CHEESECAKE
Apples perfectly sautéed in brandy with cinnamon, blended through the cheesecake, smothered with caramel, and lavished with homemade streusel \$10
- CHOCOLATE PEANUT BUTTER CAKE
Chocolate cake, filled with peanut butter mousse and topped with peanut butter cups \$10
- CRÈME BRÛLÉE - SEASONAL FLAVORS
A baked creamy rich custard with caramelized sugar to create a crisp shell Grande \$9
Petite \$6
- AMELIA’S PECAN BREAD PUDDING
Served with a homemade bourbon butterscotch sauce and vanilla bean ice cream Grande \$10
Petite \$6
- MANHATTAN TRUFFLE
Vanilla and chocolate gelato, enrobed in dark chocolate, with a cherry and almond center \$10
- TRIO OF SORBET
Seasonal selections..... \$10



STARTERS

- HEDGES’ ORIGINAL CLAMS CASINO
Cherrystone clams stuffed with our own unique mixture of clams, shrimp, lobster, scallops & crabmeat Dozen \$21
Half Dozen \$14
- STEAMED LITTLENECK CLAMS
Farm raised, served with drawn butter & broth.....Dozen \$16
- FRESH OYSTERS ON THE HALF SHELL
Long Island Blue Point, well-known as the ‘world’s best oyster’Market
- HERB-POACHED JUMBO SHRIMP
Wild-caught and poached in our house seasonings. Served with our cocktail sauce 4 per order \$15
- BRUSCHETTA
Toasted Italian bread topped with chopped beefsteak tomatoes, red onions, provolone and crumbly bleu cheese.....per piece \$2
- APRICOT AND SRIRACHA DUCK LEGS
Sweet & spicy petite duck legs, served with creamy bleu cheese ...6 per order \$14
3 per order \$7
- OLIVE TAPENADE
A variety of finely chopped imported olives and sun-dried tomatoes, topped with parmesan cheese & drizzled with balsamic glaze. Served with grilled flat bread \$12
- HEDGES’ BAKED ONION SOUP
Vidalia onions, sourdough crouton topped with provolone \$8

SALADS

- HEDGES’ CAESAR SALAD
With grilled chicken add \$6
\$10
- HEDGES’ JULIENNE SALAD
Julienne sliced American and Swiss cheeses, ham, turkey, with a hard boiled egg wedge, cherry tomato, red onion & cucumber \$16
- COBB SALAD
Hard boiled egg, bacon, grilled chicken, tomatoes, artichoke hearts, crumbled bleu cheese on a bed of crisp greens, choice of dressing..... \$16
- SEAFOOD SALAD
Scallops, lobster and Alaskan crabmeat served over mixed greens, choice of dressing..... \$19

Homemade Dressings: Creamy French, Italian, Thousand Island, Parmesan Peppercorn, Tomato-Basil Vinaigrette, Cucumber Wasabi, Buttermilk Ranch, Creamy Bleu Cheese or Olive Oil & Balsamic Vinegar