

DESSERTS

JUDITH’S HOMEMADE BUTTERSCOTCH SUNDAE

Topped with hot butterscotch, pound cake, toasted buttered almonds, popcorn & whipped cream. The ultimate! Jason’s Gigantic \$ 15

HOT FUDGE BROWNIE SUNDAE

Topped with whipped cream..... Jason’s Gigantic \$ 15



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 Petite \$6 Grande \$9

AMELIA’S PECAN BREAD PUDDING

Served with a homemade bourbon butterscotch sauce and vanilla bean ice cream Petite \$6 Grande \$10

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 Half Dozen \$14 Dozen \$21

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

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

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

**HEDGES' FAMOUS DELI - STYLE
COLD SANDWICHES**

*Whole wheat, rye or white bread for any sandwich.
Choice of roasted red pepper spread, cucumber-wasabi dressing,
or Sriracha mayo on any sandwich. Served with chips and a pickle.*

DELUXE CLUB SANDWICHES	
<i>Berkshire ham or roasted turkey.....</i>	\$11
<i>Sliced prime rib.....</i>	\$13
DELI STYLE SANDWICHES	
<i>Berkshire ham or roasted turkey.....</i>	\$10
<i>Sliced prime rib.....</i>	\$12
HEDGES' LOBSTER ROLL	
<i>Fresh Maine lobster, gently mixed with mayonnaise, celery, onions. Served atop a toasted, split-top roll.....</i>	\$21

HOT SELECTIONS

KOBE BURGER - 12 OZ.	
<i>Kobe beef is renowned for its flavor, tenderness and marbled texture. Topped with Bourbon bacon jam, caramelized onions and Cuba, NY cheddar cheese. Served with onion rings.....</i>	\$21
THE COLOSSAL BURGER - 10 OZ.	
<i>Ground fresh daily from Choice tenderloin.....</i>	\$12
<i>with cheese.....</i>	add \$1
<i>with bacon.....</i>	add \$2
<i>with bleu cheese.....</i>	add \$2
HEDGES' SPECIAL	
<i>Roasted turkey, Berkshire ham and American cheese, on white bread, egg-dipped and pan-fried until golden. Served with french fries.....</i>	\$14
SHEPHERD'S PIE	
<i>Layered casserole with mashed potato, seasonal vegetables and fresh ground beef, topped with cheddar cheese.....</i>	\$15
HEDGES' SPICY BLACK BEAN BURGER	
<i>Southwestern veggie burger made with black beans, corn & tomatoes. Topped with cusabi coleslaw. Served with sweet potato fries.....</i>	\$15
SIDE ORDER OF FRENCH FRIES, ONION RINGS OR SWEET POTATO FRIES.....	\$6

HOT SELECTIONS

QUICHE OF THE DAY	
<i>Served with homemade coleslaw and cottage cheese.....</i>	\$12
VEGETABLE RISOTTO	
<i>Creamy risotto with wilted greens, mushrooms, roasted red peppers, artichoke hearts and edamame.....</i>	\$14
OPEN-FACED REUBEN	
<i>Traditional style corned beef, sauerkraut and swiss cheese on rye. Served with french fries and salad.....</i>	\$17
CUBAN PANINI	
<i>Roasted turkey, ham, swiss cheese, thinly sliced pickles, and mustard Served with homemade coleslaw, chips & pickle.....</i>	\$14
SEAFOOD POT PIE	
<i>Sea scallops, crab, and lobster with seasonal vegetables, sliced Idaho potatoes in a sherry bisque sauce, topped with puff pastry. Served with homemade coleslaw.....</i>	\$19
CARLEIGH'S CRAB CAKES	
<i>Made with Maryland lump crabmeat, served with homemade tartar sauce and coleslaw.....</i>	2 per order \$14
BROILED FAROE ISLAND SALMON	
<i>Faroe Island salmon over homemade risotto with Asian plum sauce. Served with a side salad.....</i>	\$16
GOLDEN FRIED SCALLOPS	
<i>Coated with our Japanese rice breading. Served with homemade tartar sauce, french fries and homemade coleslaw.....</i>	\$20
FRIDAY SPECIAL: GOLDEN DEEP-FRIED OR BROILED HADDOCK	
<i>Panko breaded. Served with french fries and homemade coleslaw.....</i>	\$21

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*

