

DESSERTS

JUDITH’S HOMEMADE BUTTERSCOTCH SUNDAE
Topped with hot butterscotch, pound cake, toasted buttered almonds, popcorn & whipped cream. The ultimate! Jason’s Gigantic \$ 14

HOT FUDGE BROWNIE SUNDAE
Topped with whipped cream..... Jason’s Gigantic \$ 14



CHEESY EDDIE’S CARROT CAKE
Moist, with just the right amount of cream cheese frosting \$9



SAVOIA’S CHOCOLATE PEANUT BUTTER CAKE
Chocolate cake, filled with peanut butter mousse and topped with peanut butter cups \$9

CRÈME BRÛLÉE - SEASONAL FLAVORS
A baked creamy rich custard with caramelized sugar to create a crisp shell\$8

PECAN BREAD PUDDING
Served with a homemade bourbon butterscotch sauce and vanilla bean ice cream Petite \$5 Grande \$9



STARTERS

HEDGES’ ORIGINAL CLAMS CASINO
Cherrystone clams stuffed with our own unique mixture of clams, shrimp, lobster, scallops & crabmeat Half Dozen \$13 Dozen \$20

STEAMED LITTLENECK CLAMS
Farm raised, served with drawn butter & broth.....Dozen \$15

FRESH OYSTERS ON THE HALF SHELL
Long Island Blue Point, well-known as the ‘world’s best oyster’ Market

HERB-POACHED JUMBO SHRIMP COCKTAIL
Wild-caught and poached in our house seasonings. Served with our cocktail sauce 4 per order \$14

BRUSCHETTA
Toasted Italian bread topped with chopped beefsteak tomatoes, red onions, provolone and crumbled bleu cheese..... per piece \$2

APRICOT AND SRIRACHA DUCK LEGS
Sweet & spicy petite duck legs, served with creamy bleu cheese ... 3 per order \$7 6 per order \$13

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 \$7

SALADS

HEDGES’ CAESAR SALAD
With grilled chicken \$10 add \$5

HEDGES’ JULIENNE SALAD
Julienne sliced American and Swiss cheeses, ham, turkey, with a hard boiled egg wedge, cherry tomato, red onion & cucumber \$16

SEAFOOD SALAD
Scallops, lobster and Alaskan crabmeat served over mixed greens, choice of dressing..... \$17

Homemade Dressings: Creamy French, Italian, Thousand Island, Parmesan Peppercorn, Raspberry 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.

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| DELUXE CLUB SANDWICHES | |
| Berkshire ham or roasted turkey..... | \$10 |
| Sliced prime rib..... | \$12 |
| DELI STYLE SANDWICHES | |
| Berkshire ham or roasted turkey..... | \$9 |
| Sliced prime rib..... | \$11 |

HOT SELECTIONS

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| KOBE BURGER - 12 OZ. | |
| 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..... | \$19 |
| THE COLOSSAL BURGER - 10 OZ. | |
| Ground fresh daily from Choice Aged Beef..... | \$11 |
| with cheese..... | add \$1 |
| with bacon..... | add \$2 |
| with bleu cheese..... | add \$2 |
| HEDGES' SPECIAL | |
| Roasted turkey, Berkshire ham and American cheese, on white bread, egg-dipped and pan-fried until golden. Served with french fries..... | \$14 |
| SHEPHERD'S PIE | |
| Layered casserole with mashed potato, seasonal vegetables and fresh ground beef, topped with cheddar cheese..... | \$15 |
| VEGETABLE RISOTTO | |
| A creamy, cheesy risotto, chocked-full of artichoke hearts, roasted red peppers, sautéed mushrooms and spinach..... | \$14 |
| SIDE ORDER OF FRENCH FRIES, ONION RINGS OR SWEET POTATO FRIES..... | \$6 |

HOT SELECTIONS

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| QUICHE OF THE DAY | |
| Served with homemade coleslaw and cottage cheese..... | \$11 |
| OPEN-FACED REUBEN | |
| Traditional style corned beef, sauerkraut and swiss cheese on rye. Served with french fries and salad..... | \$17 |
| TURKEY-APPLE-CHEDDAR PANINI | |
| Sliced roasted turkey, thinly sliced Empire apples from DeFisher Farms, Cuba NY cheddar cheese, arugula, and organic honey served with homemade coleslaw, chips & pickle..... | \$13 |
| SEAFOOD POT PIE | |
| Sea scallops, crab, and lobster with seasonal vegetables, sliced Idaho potatoes in a sherry bisque sauce, topped with puff pastry. Served with homemade coleslaw..... | \$18 |
| CARLEIGH'S CRAB CAKES | |
| Made with Maryland lump crabmeat, served with homemade tartar sauce and coleslaw..... | 2 per order \$13 |
| BROILED FAROE ISLAND SALMON | |
| Faroe Island salmon over homemade risotto with honey citrus sauce. Served with a side salad..... | \$15 |
| GOLDEN FRIED SCALLOPS | |
| Coated with our Japanese rice breading. Served with homemade tartar sauce, french fries and homemade coleslaw..... | \$19 |
| FRIDAY SPECIAL: GOLDEN DEEP-FRIED OR BROILED HADDOCK | |
| Panko breaded. Served with french fries and homemade coleslaw..... | \$20 |

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



Nine Mile Point. June 23, 1899