Pamela’s on the Hudson

The Hidden Waterfront

*\*- Dish is Gluten free or can be modified to be Gluten Free  
 Ask your server for the Gluten Free option*

*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*

Appetizers

Margarita Steamed Clams | 13.50

*Littleneck Clams steamed in white wine, peppers, onions, jalapenos, basil & garlic butter with grilled baguette \**

Crisp Calamari | 13

*Graham Cracker dusted Calamari with a Choice of Buffalo Sauce, Rustic Marinara or Sweet Chili Sauce*

House Made Crab Cake | 12

*Served with corn relish over a bed of arugula topped*

*with chipotle aioli*

Oysters on the ½ Shell | Market

*See server for the type of Oyster  
Served with Mignonette & Cocktail Sauce\**

Shrimp Cocktail | 15

*5 Jumbo shrimps served with house made cocktail sauce\**

Ceviche | 12

*Chef’s choice of fish with lime, cilantro & red onion \**

Goat Cheese Pesto Flatbread | 12

*Arugula, Prosciutto Di Parma*

*GF\* +2*

Artisan Charcuterie & Cheese Board | 20

*Selection of Artisanal Cheeses & sliced meats, Local Honeycomb, House-made Jam with gourmet crackers & baguette \**

Mini Chicken Kebob | 12

*With Pineapple, pepper & onion\**

Shishito Peppers | 10

*Grilled and seasoned with light Cajun, salt & pepper \**

Roasted Garlic Bulb | 9

*Served with toasted baguette\**

Mushroom Risotto | 10.50

*Creamy parmesan risotto tossed with exotic mushrooms and truffle oil*

*Follow us on Facebook & Instagram!*

*@PamelasOnTheHudson*

*#hiddenwaterfront*

*Open Wednesday through Saturday at 4pm-Close*

*On Sundays We Brunch! 10:30-4pm Close*

*Live Music Thursdays, Fridays & Saturdays*

*Be in the know with our updated Social Platforms,*

*Website & E-mail list*

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

***Proprietor Pamela R. Resch***

***Exécutive Chef Taylor Laraia***

***General Manager Collin N. Resch***

Salads& Soups

Soup Du Jour | 4 *cup* 7 *bowl*

*With grilled Baguette \**

Chowder Du Jour | 5 *cup* 9 *bowl*

*With grilled Baguette \**

Classic Caprese | 15

*With Chef Taylor’s fresh house made mozzarella, tomatoes,  
 fresh basil, olive oil & balsamic drizzle*

House Salad | 4.5 *half* 8 *full*

*Mix of crisp Romain & artisan lettuce topped*

*with garden vegetable & choice of dressing \**

Caesar Salad | 6.5 *half* 13 *full*

*Crisp Romaine, Artisan Baby Lettuces, Pamela’s Caesar Dressing, Parmesan Frica, House-Made Croutons \**

Beet & Goat Cheese Arugula | 13

*Herb whipped goat cheese with sliced roasted beets topped*

*with baby arugula & tossed in shallot muscatel dressing \**

Kale & Radish Salad | 14

*Topped with peppadews, mixed with purple cabbage &*

*tossed in a white balsamic dressing \**

SALAD ADDITIONS

Grilled Chicken | 5 Steak | 8

Grilled Salmon | 7 Grilled Shrimp | 7

Avocado | 3