



OUR MENU IS INTENDED TO BE EXPLORED AND SHARED WITH FRIENDS AND FAMILY ALIKE. CHOOSE ANY NUMBER OF DISHES THAT SUIT YOUR MOOD AND TASTES.



chilled lobster / prawn cocktail / tuna tartare / marinated octopus / scallop & prawn ceviche / local oysters

#### **OYSTERS**

Half Dozen Local 21

Half Dozen Premium 24

FRESH CATCH CRUDO 24

SCALLOP & PRAWN CEVICHE 28

TUNA TARTARE 24

#### HYDRA FAVORITES

SPANAKOPITA traditional filo pies / spinach / feta / dill	16	GRILLED OCTOPUS  lemon / oregano olive oil / c parsley
<b>HYDRA SPECIAL</b> paper thin zucchini / eggplant tzatziki	24	LAMB KEFTEDES  roasted red pepper sauce / s  meatballs / whipped goat ch
VILLAGE FLAT BREAD forno pita / marinated olives / feta artichoke / fire-roasted tomato	19	KALAMARI humboldt squid / oregano / lemon / tzatziki
SAGANAKI kefalograviera / lemon	22	GARLIC PRAWN SAGANA chili / ouzo / spinach / feta
CRISPY KATAIFI PRAWNS skordalia / chili / tahini / pepperonata	24	ominy odzo / spindeny retu

GRILLED OCTOPUS lemon / oregano olive oil / capers parsley	28
LAMB KEFTEDES roasted red pepper sauce / sesame glameatballs / whipped goat cheese	<b>24</b> azed
KALAMARI humboldt squid / oregano / chili lemon / tzatziki	26

#### **SPREADS** SERVED WITH PITA BREAD 11 EACH

MELITZANA TARAMA smoked eggplant smoked salmon paprika / scallions cured carp caviar

TZATZIKI HUMMUS yogurt, cucumber, dill chickpea, lemon, tahini

### SPREADS PLATTER

ASSORTED SPREADS 32 crudite / pita bread & chips



SAGANAKI

Choose from today's fresh selection of seafood from the Aegean & Salish Seas on display at the Raw Bar. Platters are served family style with grilled seasonal vegetables and greek fried potatoes.

WHOLE FISH IN SEA SALT MP	OR	GRILLED WHOLE FISH MP
oven baked / lemon / herbs		olive oil / lemon / herbs

**ROASTED CHICKEN** 68

forno roasted / oregano & lemon marinade herbs & grilled lemon / crispy chicken skin

LEG OF LAMB 119 forno roasted / red wine & mustard marinade carved in the kitchen / natural drippings LAMB CHOPS 189

30

grilled / two full racks / olive oil herb marinade / rosemary wine jus

SOUVLAKI 149

organic chicken / NY steak / pacific salmon tiger prawns / tomato salad

**MOUSSAKA** 



FROM THE OCEAN

#### ATLANTIC LOBSTER PASTA

roasted cherry tomatoes white wine / herbs 109

#### RIBEYE

16OZ / char-grilled / lemon rosemary wine jus 75

38

40

52

24

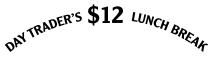
# FROM THE LAND

LAMB CHOPS grilled / rosemary wine jus	68	PACIFIC CHINOOK SALMON pan roasted / dill / lemon sauce
BEEF TENDERLOIN 8oz / char-grilled rosemary wine jus	46	AHI YELLOWFIN TUNA seared ahi tuna / caper berries fennel cream
		CRAB-STUFFED LOBSTER TAIL katafi / saffron risotto / sauteed ka

#### FROM THE OLD COUNTRY

traditional baked casserole of spiced lamb & beef / eggplant / potato / yogurt becha	me
ANGUS NY STEAK SOUVLAKI olive oil marinade / garlic peppers / herbs	4
TIGER PRAWN SOUVLAKI olive oil marinade / garlic lemon / herbs	4
ORGANIC CHICKEN SOUVLAKI olive oil marinade / garlic peppers / herbs	3





MONDAY Seafood Paella

> **TUESDAY** Burger

WEDNESDAY Spanakopita

**THURSDAY** Baked Pasta

**FRIDAY** 

Psari & Potatoes

LIMITED QUANTITIES

## **ISALADS** TOMATO SALAD

vine-ripened tomatoes / feta wedge	
GREEN SALAD romaine / kale / scallions / pangritata kefolograviera / dill yogurt dressing	16
ORGANIC HEIRLOOM BEETS heirloom leafy beets / red-wine vinegar	18

Menu items are seasonal and are subject to change.

increase your risk of foodborne illness

extra virgin olive oil / pistachio crumb

### FOR THE TABLE

**GRILLED VEGETABLES** 

fresh peppers / onion / eggplant haloumi / hydra vinaigrette	
HYDRA PATATES oven-roasted oregano / lemon	12
BRUSSELS SPROUTS roasted / bacon / lemon	12
WARM OLIVES	12

citrus marinade / garlic confit / chili

\*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may











26

32

