

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.

## THE RAW BAR

### SEAFOOD TOWER 125

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

<b>SPANAKOPITA</b> traditional filo pies / spinach / feta / dill	16
<b>HYDRA SPECIAL</b> paper thin zucchini / eggplant tzatziki	24
<b>VILLAGE FLAT BREAD</b> forno pita / marinated olives / feta artichoke / fire-roasted tomato	19
<b>SAGANAKI</b> kefalograviera / lemon	22
<b>CRISPY KATAIFI PRAWNS</b> skordalia / chili / tahini / pepperonata	24

<b>GRILLED OCTOPUS</b> lemon / oregano olive oil / capers parsley	28
<b>LAMB KEFTEDES</b> roasted red pepper sauce / sesame glazed meatballs / whipped goat cheese	24
<b>KALAMARI</b> humboldt squid / oregano / chili lemon / tzatziki	26
<b>GARLIC PRAWN SAGANAKI</b> chili / ouzo / spinach / feta	30

## SPREADS

SERVED WITH PITA BREAD 11<sup>EACH</sup>

<b>MELITZANA</b> smoked eggplant paprika / scallions	<b>TARAMA</b> smoked salmon cured carp caviar
<b>TZATZIKI</b> yogurt, cucumber, dill	<b>HUMMUS</b> chickpea, lemon, tahini

## SPREADS PLATTER

ASSORTED SPREADS 32  
crudite / pita bread & chips

## HYDRA PLATTERS

### FAMILY STYLE

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**  
oven baked / lemon / herbs

OR

**GRILLED WHOLE FISH MP**  
olive oil / lemon / herbs

**ROASTED CHICKEN 68**  
forno roasted / oregano & lemon marinade  
herbs & grilled lemon / crispy chicken skin

**LAMB CHOPS 189**  
grilled / two full racks / olive oil herb  
marinade / rosemary wine jus

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

**SOUVLAKI 149**  
organic chicken / NY steak / pacific salmon  
tiger prawns / tomato salad



**ATLANTIC LOBSTER PASTA**  
roasted cherry tomatoes  
white wine / herbs 109

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

## FROM THE LAND

<b>LAMB CHOPS</b> grilled / rosemary wine jus	68
<b>BEEF TENDERLOIN</b> 8oz / char-grilled rosemary wine jus	46

## FROM THE OCEAN

<b>PACIFIC CHINOOK SALMON</b> pan roasted / dill / lemon sauce	38
<b>AHI YELLOWFIN TUNA</b> seared ahi tuna / caper berries fennel cream	40
<b>CRAB-STUFFED LOBSTER TAIL</b> katafi / saffron risotto / sauteed ka	52

## FROM THE OLD COUNTRY

<b>MOUSSAKA</b> traditional baked casserole of spiced lamb & beef / eggplant / potato / yogurt bechamel	32
<b>ANGUS NY STEAK SOUVLAKI</b> olive oil marinade / garlic peppers / herbs	46
<b>TIGER PRAWN SOUVLAKI</b> olive oil marinade / garlic lemon / herbs	44
<b>ORGANIC CHICKEN SOUVLAKI</b> olive oil marinade / garlic peppers / herbs	36



## DAY TRADER'S \$12 LUNCH BREAK

<b>MONDAY</b> Seafood Paella
<b>TUESDAY</b> Burger
<b>WEDNESDAY</b> Spanakopita
<b>THURSDAY</b> Baked Pasta
<b>FRIDAY</b> Psari & Potatoes

LIMITED QUANTITIES

## SALADS

<b>TOMATO SALAD</b> vine-ripened tomatoes / feta wedge	24
<b>GREEN SALAD</b> romaine / kale / scallions / pangritata kefalograviera / dill yogurt dressing	16
<b>ORGANIC HEIRLOOM BEETS</b> heirloom leafy beets / red-wine vinegar extra virgin olive oil / pistachio crumb	18

## FOR THE TABLE

<b>GRILLED VEGETABLES</b> fresh peppers / onion / eggplant haloumi / hydra vinaigrette	26
<b>HYDRA PATATES</b> oven-roasted oregano / lemon	12
<b>BRUSSELS SPROUTS</b> roasted / bacon / lemon	12
<b>WARM OLIVES</b> citrus marinade / garlic confit / chili	12

Menu items are seasonal and are subject to change.

\*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may  
increase your risk of foodborne illness