



THE SMITH

RESTAURANT & BAR

WE SUPPORT
LOCAL, NATURAL,
SUSTAINABLE &
ORGANIC PRACTICES
WHENEVER
POSSIBLE

LUNCH

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- FISHER ISLAND Block Island Sound, NY 3²⁵
- MONTAUK PEARL Long Island, NY 3²⁵
- OYSTER OF THE DAY 3²⁵

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

PLATTERS

- THE DELUXE 75
oysters, clams, chilled shrimp,
tuna poke, half lobster
- THE ROYALE 125
oysters, clams, chilled shrimp,
tuna poke, whole lobster

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- BEER BATTERED STRING BEANS ranch 10
- BAKED PRETZEL honey dijon 7
- BUTTERNUT SQUASH RINGS harissa aioli 10
- SHISHITO PEPPERS sea salt 8

STARTERS

- ROASTED TOMATO SOUP 13
cheddar melt
- BURRATA 15
roasted tomato sofrito, marinated piquillo
peppers, arugula
- GRUYÈRE AND POTATO FLATBREAD 14
melted leeks, crème fraîche, bacon bits
- SHRIMP COCKTAIL 15
- TUNA POKE 16
mango, cashews, cucumber, serrano, yuzu
- CRISPY FRIED CALAMARI 15
Brooklyn style
- KALE & QUINOA SALAD 14
sun dried cranberries, ricotta salata,
toasted almonds, Dijon vinaigrette
- LITTLE GEM CAESAR 14
baby romaine, parmesan crisp
- MAC + CHEESE 15
skillet roasted

BIG SALADS

- SEARED TUNA SALAD 26
bibb lettuce, string beans, black olive,
cherry tomato, roasted pepper, potato,
deviled egg, Dijon
- STEAK SALAD 25
arugula, endive, red onion,
goat cheese, tomato, balsamic
- MEDITERRANEAN SALAD 17
romaine, cucumber, feta, red onion,
chickpea, tomato, olive,
sweet peppers, lemon dressing
with roasted chicken \$4

MAIN COURSES

- SALMON 25
heirloom wild rice, butternut squash,
long beans, baby bok choy, black pepper
ginger butter
- POT OF MUSSELS 23
chardonnay broth, Dijon, tarragon, fries
- CHICKEN POT PIE 24
roasted chicken, baby portobello mushrooms,
pearl onions, white cheddar biscuit top
- VEGETABLE BIBIMBAP 22
sushi rice, shiitake, spinach, edamame,
house made kimchee, sunny up egg
- GRILLED MARINATED SHRIMP 27
chickpea griddle cake, roasted spaghetti
squash, braised leeks, sage brown butter
- GRILLED CHICKEN PAILLARD 23
arugula, burst tomatoes, fennel,
peppadew, red onions, parmesan dressing
- EGG WHITE OMELETTE 17
goat cheese, baby kale, shallots,
mixed baby greens

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 28
- SKIRT STEAK 34
- NY STRIP 38
- BONE IN RIB EYE 41
- FILET MIGNON 43

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

SANDWICHES

- GRILLED CHICKEN SANDWICH 17
burrata, tomato jam, basil aioli,
toasted sesame semolina, fries
- AVOCADO TOAST 17
organic whole wheat, local greens,
red pepper flakes, lemon, poached eggs
- CRISPY COD SANDWICH 19
kale & granny smith apple slaw, tartar,
brioche, house chips
- LOBSTER ROLL 31
poached Maine lobster, baby arugula,
marinated tomatoes, buttered brioche,
house chips
- BURGER ROYALE 17
double beef patty, local American cheese,
apple smoked bacon, house pickles,
shredded romaine, red onion, 50/50 sauce,
sesame bun, fries
- PRIME BURGER 25
28-day dry-aged, Gruyère, overnight
tomatoes, crispy onions, wild mushroom
fondue, our bun, fries

PASTA

- CAVATELLI 21
10 hour short rib ragu,
mascarpone
- TAGLIATELLE 22
black pasta, sautéed shrimp,
scallion, crumbled garlic bread
- LASAGNETTE 21
wild mushrooms, roasted
sunchokes, baby kale, parmesan
- RICOTTA GNOCCHI 19
truffle cream

SIDES

- ROASTED CAULIFLOWER 10
- BRUSSELS SPROUTS 11
- FRIES 9
- JALAPEÑO CHEDDAR GRITS 10
- SAUTÉED KALE & CABBAGE 10

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.²⁵
- ESPRESSO 4.⁵⁰
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.⁵⁰

TEA 4.²⁵

Steven Smith Teamaker

- green tea, green mint,
- English breakfast, earl grey,
- Darjeeling blend, chai,
- chamomile (d), peppermint (d)

JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

HOUSEMADE SODAS 6

- LIME SARSAPARILLA
- AGAVE LEMONADE
- APPLE CINNAMON
- CUCUMBER GINGER BEER

Please alert your server of any food allergies,
as not all ingredients are listed on the menu.

Eating raw or undercooked fish, shellfish, eggs or meat
increases the risk of foodborne illnesses.



@THESMITHRESTAURANT

