



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 toast, 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
SAUTÉED KALE & CABBAGE 10
JALAPEÑO CHEDDAR GRITS 10
FRIES 9

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

