



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### RAW BAR

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- FISHER ISLAND Block Island Sound, NY 3<sup>25</sup>
- MONTAUK PEARL Long Island, NY 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

#### 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 25  
bibb lettuce, string beans, black olive,  
cherry tomato, roasted pepper, potato,  
deviled egg, Dijon
- STEAK SALAD 24  
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 24  
heirloom wild rice, butternut squash,  
long beans, baby bok choy, black pepper  
ginger butter
- POT OF MUSSELS 22  
chardonnay broth, Dijon, tarragon, fries
- CHICKEN POT PIE 23  
roasted chicken, baby portobello mushrooms,  
pearl onions, white cheddar biscuit top
- VEGETABLE BIBIMBAP 21  
sushi rice, shiitake, spinach, edamame,  
house made kimchee, sunny up egg
- GRILLED MARINATED SHRIMP 26  
chickpea griddle cake, roasted spaghetti  
squash, braised leeks, sage brown butter
- GRILLED CHICKEN PAILLARD 23  
arugula, burst tomatoes, fennel,  
peppadew, red onions, parmesan dressing
- ROASTED ATLANTIC COD 26  
toasted almond cauliflower mousse,  
shiitake mushrooms, grilled scallions,  
lobster yuzu broth
- EGG WHITE OMELETTE 17  
goat cheese, baby kale, shallots,  
mixed baby greens

## STEAKS

- served with fries or field greens
- THE SMITH BAR STEAK 27
- SKIRT STEAK 33
- NY STRIP 37
- BONE IN RIB EYE 40
- FILET MIGNON 42

#### 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, 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

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.

## PASTA

- CAVATELLI 20  
10 hour short rib ragu,  
mascarpone
- TAGLIATELLE 21  
black pasta, sautéed shrimp,  
scallion, crumbled garlic bread
- LASAGNETTE 20  
wild mushrooms, roasted  
sunchokes, baby kale, parmesan
- RICOTTA GNOCCHI 19  
truffle cream

gluten-free pasta available  
upon request.

## SIDES

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

## COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.<sup>25</sup>
- ESPRESSO 4.<sup>50</sup>
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.<sup>50</sup>

## TEA 4.<sup>25</sup>

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



@THESMITHRESTAURANT