



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### RAW BAR

#### OYSTERS

- WHITE STONE Northern Neck, VA 3
- COTUIT BAY Cape Cod, MA 3
- CHUNU Smith Island Bay, VA 3
- OYSTER OF THE DAY 3

#### SHELLFISH

- CHILLED SHRIMP 2<sup>75</sup>
- HALF LOBSTER 15
- MIDDLE NECK CLAMS 2<sup>25</sup>
- CHERRY STONE CLAMS 2<sup>25</sup>

#### PLATTERS

- THE DELUXE 70  
oysters, clams, chilled shrimp,  
tuna poke, half lobster
- THE ROYALE 115  
oysters, clams, chilled shrimp,  
tuna poke, whole lobster

### MAIN COURSES

- SALMON 26  
heirloom wild rice, butternut squash,  
long beans, baby bok choy, black pepper  
ginger butter
- POT OF MUSSELS 24  
chardonnay broth, Dijon, tarragon, fries
- CHICKEN POT PIE 25  
roasted chicken, baby portobello mushrooms,  
pearl onions, white cheddar biscuit top
- PORK CHOP 27  
celery root, granny smiths, house kraut,  
spiced apple chutney, smoked ham jus
- VEGETABLE BIBIMBAP 23  
sushi rice, shiitake, spinach, edamame,  
house made kimchee, sunny up egg
- GRILLED MARINATED SHRIMP 28  
chickpea griddle cake, roasted spaghetti  
squash, braised leeks, sage brown butter
- BRICK PRESSED CHICKEN 25  
smashed garlic potatoes, tuscan kale,  
grilled lemon, chicken jus
- ROASTED ATLANTIC COD 28  
toasted almond cauliflower mousse,  
shiitake mushrooms, grilled scallions,  
lobster yuzu broth
- BEEF SHORT RIB 35  
jalapeno cheddar grits, blistered poblanos,  
crispy sweet potatoes, cilantro lime crema

- PQ BURGER SUPREME 17  
sharp cheddar, apple smoked bacon, house  
pickles, special sauce, sesame brioche bun, fries
- PRIME BURGER 19  
Gruyère, overnight tomatoes, crispy onions,  
truffled mushroom fondue, our bun, fries

### STEAKS

- served with fries or field greens*
- THE SMITH BAR STEAK 29
- SKIRT STEAK 35
- NY STRIP 39
- BONE IN RIB EYE 42
- FILET MIGNON 44

CHOOSE A SAUCE  
green peppercorn, garlic herb butter  
or chimichurri

### PASTA

- TAGLIATELLE 22  
black pasta, sautéed shrimp,  
scallion, crumbled garlic bread
  - CAVATELLI 21  
10 hour short rib ragu, mascarpone
  - RICOTTA GNOCCHI 14/19  
truffle cream
- gluten-free pasta available upon request.*

 @THESMITHRESTAURANT

MONDAY 28  
CRISPY PORK ROAST

TUESDAY 28  
FISH AND CHIPS

WEDNESDAY 27  
FRIED CHICKEN

THURSDAY 29  
BRAISED LAMB SHANK

FRIDAY 33  
SCALLOPS

SATURDAY 29  
PAELLA

SUNDAY 23  
SPAGHETTI &  
MEATBALLS

### BIG SALADS

- STEAK SALAD 26  
arugula, endive, red onion,  
goat cheese, tomato, balsamic
- CHICKEN PAILLARD 24  
arugula, burst tomatoes,  
fennel, red onions, peppadew,  
parmesan dressing
- SEARED TUNA SALAD 27  
bibb lettuce, string beans,  
black olive, cherry tomato,  
roasted pepper, potato, Dijon

### SIDES

- SMASHED GARLIC POTATOES 8
- ROASTED CAULIFLOWER 9
- BRUSSELS SPROUTS 10
- FRIES 8
- JALAPEÑO CHEDDAR GRITS 9
- SAUTÉED KALE & CABBAGE 9

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.

### SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- BEER BATTERED STRING BEANS ranch 9
- BAKED PRETZEL honey Dijon 6
- BUTTERNUT SQUASH RINGS harissa aioli 9
- CRAB CAKE TOTS Alabama tartar, green apple 13
- TOASTED SESAME HUMMUS spiced crackers 9
- SHISHITO PEPPERS sea salt 8

### STARTERS

- ROASTED TOMATO SOUP 11  
cheddar melt
- CRISPY FRIED CALAMARI 13  
Brooklyn style
- SPICY CHICKEN MEATBALLS 12  
Sunday gravy, stracciatella cheese,  
parmesan, sesame
- SHRIMP COCKTAIL 14
- SPICY SALMON TARTARE 13  
crispy rice, avocado, sriracha, nori
- POTATO AND GRUYÈRE FLATBREAD 12  
melted leeks, crispy bacon, crème fraîche
- BURRATA 13  
roasted tomato sofrito, marinated piquillo  
peppers, arugula
- TUNA POKE 14  
mango, cashew, cucumber, yuzu, sesame
- MAC + CHEESE 14  
skillet roasted

### SALADS

- WINTER CITRUS SALAD 12  
chicories, grapefruit, orange, roasted hazelnuts,  
white cheddar, apple cider & maple vinaigrette
- KALE & QUINOA SALAD 13  
sun dried cranberries, ricotta salata,  
toasted almonds, Dijon vinaigrette
- LITTLE GEM CAESAR 12  
parmesan frico
- CHOPPED FARMHOUSE SALAD 13  
baby romaine, candied bacon, avocado,  
cucumber, grape tomatoes, red onion,  
blue cheese vinaigrette