



THE SMITH

RESTAURANT & BAR

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

LUNCH

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 2⁷⁵
HALF LOBSTER 15
MIDDLE NECK CLAMS 2²⁵
CHERRY STONE CLAMS 2²⁵

PLATTERS

THE DELUXE 70
oysters, clams, chilled shrimp,
tuna poke, half lobster

THE ROYALE 115
oysters, clams, chilled shrimp,
tuna poke, whole lobster

SANDWICHES

GRILLED CHICKEN SANDWICH 15
burrata, tomato jam, basil aioli, toasted
sesame baguette, fries

BLT + E SANDWICH 14
apple smoked bacon, fried egg, lemon aioli,
croissant, fries

SHRIMP ROLL 19
baby arugula, marinated tomatoes, buttered
brioche, fries

SPICY FRIED CHICKEN SANDWICH 15
kale & green apple slaw, lemon tartar,
buttered brioche, fries

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

PASTA

CAVATELLI 18
10 hour short rib ragu, mascarpone

TAGLIATELLE 19
black pasta, sautéed shrimp, scallion,
crumbled garlic bread

RICOTTA GNOCCHI 17
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

SALMON 22
heirloom wild rice, butternut squash,
long beans, baby bok choy, black pepper
ginger butter

POT OF MUSSELS 19
chardonnay broth, Dijon, tarragon, fries

VEGETABLE BIBIMBAP 19
sushi rice, shiitake, spinach, edamame,
house made kimchee, sunny up egg

CHICKEN POT PIE 21
roasted chicken, baby portobello
mushrooms, pearl onions, white cheddar
biscuit top

CLASSIC EGGS BENEDICT 17
grilled Canadian bacon, poached eggs,
buttermilk biscuits, hollandaise, mixed
baby greens

AVOCADO TOAST 16
organic whole wheat, red pepper flakes,
lemon, poached eggs

EGG WHITE OMELETTE 16
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

SIDES

ROASTED CAULIFLOWER 9

BRUSSELS SPROUTS 10

FRIES 8

JALAPEÑO CHEDDAR GRITS 9

SAUTÉED KALE & CABBAGE 9

COFFEE & ESPRESSO

SPIKE IT +\$6

COFFEE 3.²⁵
ESPRESSO 3.⁵⁰
CAPPUCCINO 3.⁷⁵
RED EYE coffee/espresso 4.⁵⁰
AMERICANO 3.⁵⁰
LATTE 3.⁷⁵
HOT CHOCOLATE 4.⁵⁰

TEA 3.²⁵

Steven Smith Teemaker

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

JUICE 6

ORANGE
GRAPEFRUIT
APPLE

HOUSEMADE SODAS 4.⁷⁵

AGAVE LEMONADE
APPLE CINNAMON
CUCUMBER GINGER BEER

SNACKS

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

STARTERS

ROASTED TOMATO SOUP 11
cheddar melt
CRISPY FRIED CALAMARI 13
Brooklyn style
SHRIMP COCKTAIL 14
POTATO AND GRUYÈRE FLATBREAD 12
melted leeks, crispy bacon, crème fraîche
BURRATA 13
roasted tomato sofrito, marinated piquillo
peppers, arugula
TUNA POKE 14
mango, cashews, cucumber, serrano, yuzu
MAC + CHEESE 14

BIG SALADS

KALE & QUINOA SALAD 15
sun dried cranberries, ricotta salata, toasted
almonds, Dijon vinaigrette
with marinated shrimp \$8
LITTLE GEM CAESAR SALAD 14
baby romaine, parmesan crisp
with grilled salmon \$8
MEDITERRANEAN SALAD 14
romaine, cucumber, feta, red onion, chickpea,
tomato, olive, sweet peppers, lemon dressing
with roasted chicken \$4
SEARED TUNA SALAD 24
bibb lettuce, string beans, black olive, cherry
tomato, roasted pepper, potato, Dijon
STEAK SALAD 23
arugula, endive, goat cheese, red onion,
tomato, balsamic
CHICKEN PAILLARD 21
arugula, burst tomatoes, fennel, red onions,
peppadew, parmesan dressing

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