



# 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>
- MONTAUK PEARL Long Island, NY 3<sup>25</sup>
- WHITE STONE Northern Neck, VA 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
- FRIED GREEN TOMATO RINGS charred almond romesco 10
- TOASTED SESAME HUMMUS spiced crackers 10
- CRAB CAKE TOTS Alabama tartar, green apple 15
- SHISHITO PEPPERS sea salt 8

## STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- ZUCCHINI FLATBREAD burrata, ricotta, basil, spring onion, arugula 14
- SHRIMP COCKTAIL 15
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 14
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 16
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 14
- CAESAR SALAD little gem romaine, crispy parmesan frico 13
- MAC + CHEESE skillet roasted 15

## BIG SALADS

- MEDITERRANEAN SALAD romaine, cucumber, feta, red onion, chickpea, tomato, olive, sweet peppers, lemon dressing with roasted chicken \$4 17
- SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 26
- STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic 25
- GRILLED CHICKEN PAILLARD arugula, burst tomatoes, fennel, peppadew, red onions, parmesan dressing 23

## SANDWICHES

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

## PASTA

- BABY RIGATONI asparagus, burst tomatoes, almond pesto, pea shoots, parmesan 19
  - TAGLIATELLE black pasta, sautéed shrimp, scallion, crumbled garlic bread 22
  - CAVATELLI 10 hour short rib ragu, mascarpone 21
  - RICOTTA GNOCCHI truffle cream 19
- gluten-free pasta available upon request.*

## MAIN COURSES

- SALMON charred broccoli, baby carrots, golden squash, ginger butter, horseradish dill gremolata 25
- POT OF MUSSELS chardonnay broth, dijon, tarragon, fries 23
- CHICKEN POT PIE roasted chicken, baby portobello mushrooms, pearl onions, white cheddar biscuit top 24
- VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg 22
- GRILLED SHRIMP SCAMPI jalapeño cheddar grits, roma tomatoes, mache, lemon 27
- AVOCADO TOAST organic whole wheat, red pepper flakes, lemon, poached eggs 17
- EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed baby greens 17

## 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

## SIDES

- ROASTED CAULIFLOWER 10
- BRUSSELS SPROUTS 11
- SAUTÉED PEA SHOOTS 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
- MANGO-CASHEW MILK "EGG CREAM"
- 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