



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

CHUNU Smith Island Bay, VA 3
COTUIT BAY Cape Cod, MA 3
WHITE STONE Northern Neck, 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

MAIN COURSES

SALMON 26
charred broccoli, baby carrots, golden squash,
ginger butter, horseradish dill gremolata

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
roasted fingerling potatoes, market beans,
leeks, dill, dijon mustard

VEGETABLE BIBIMBAP 23
sushi rice, shiitake, spinach, edamame,
house made kimchee, sunny up egg

GRILLED SHRIMP SCAMPI 28
jalapeño cheddar grits, roma tomatoes,
mache, lemon

BRICK PRESSED CHICKEN 25
smashed garlic potatoes, tuscan kale,
grilled lemon, chicken jus

ROASTED ATLANTIC COD 28
asparagus, zucchini, smashed peas, sugar
snaps, yuzu vinaigrette

BURGER DELUXE 17
local American cheese, apple smoked bacon,
house pickles, romaine, red onion, 50/50 sauce,
sesame brioche, 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

BABY RIGATONI 19
asparagus, burst tomatoes, almond pesto,
pea shoots, parmesan

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

SNACKS

HOT POTATO CHIPS blue cheese fondue 8
FRIED GREEN TOMATO RINGS charred
almond romesco 9
SPRING PEA EMPANADAS goat cheese,
jalapeño crema 10
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
SHRIMP COCKTAIL 14
SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori
ZUCCHINI FLATBREAD 12
burrata, ricotta, basil, spring onion, arugula
BURRATA 13
slow roasted tomatoes, baby arugula,
garlic ciabatta
TUNA POKE 14
mango, cashew, cucumber, yuzu, sesame
MAC + CHEESE 14
skillet roasted

SALADS

BUTTER LETTUCE SALAD 12
soft herbs, radish, pickled onions, champagne
vinaigrette
KALE & QUINOA SALAD 13
sun dried cranberries, ricotta salata,
toasted almonds, Dijon vinaigrette
CAESAR SALAD 12
little gem romaine, crispy parmesan frico
ASPARAGUS SALAD 13
shaved fennel, frisee, spiced sunflower seeds,
aged goat cheese, lemon vinaigrette

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
chilled spicy soba noodles,
pickled shiitakes, daikon, carrot,
sesame, ginger miso vinaigrette

SIDES

SMASHED GARLIC POTATOES 8
ROASTED CAULIFLOWER 9
BRUSSELS SPROUTS 10
FRIES 8
JALAPEÑO CHEDDAR GRITS 9
SAUTÉED PEA SHOOTS 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.

