



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### OYSTERS

COTUIT BAY Cape Cod, MA 3<sup>25</sup>

MOOSE COVE Great Bay, NH 3<sup>25</sup>

OYSTER OF THE DAY 3<sup>25</sup>

### SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- TOASTED SESAME HUMMUS spiced crackers 9
- SWEET PEA EMPANADAS goat cheese, jalapeño crema 10
- EGGPLANT RINGS parmesan, harissa aioli 9
- SHISHITO PEPPERS sea salt 8

### STARTERS

- ROASTED TOMATO SOUP cheddar melt 11
- KALE & QUINOA SALAD roasted beets, ricotta salata, toasted almonds, dijon vinaigrette 13
- CAESAR SALAD little gem romaine, crispy parmesan frico 12
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 13
- SHRIMP COCKTAIL 14
- ZUCCHINI FLATBREAD burrata, ricotta, basil, spring onion, arugula 12
- WATERMELON & TOMATO SALAD frisée, avocado, feta, cucumber, cilantro, red onion, chipotle, citrus vinaigrette 13
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 14
- CRISPY FRIED CALAMARI Brooklyn style 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 13
- MAC + CHEESE skillet roasted 14
- CHICKEN PAILLARD arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing 19
- STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic 23
- SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 24

### BIG SALADS

### MAIN COURSES

- SALMON 24  
zucchini, broccoli, chickpeas, tuscan olives, tomato vinaigrette
- POT OF MUSSELS 19  
chardonnay broth, Dijon, tarragon, fries
- PORK CHOP 24  
roasted fingerling potatoes, market beans, leeks, dill, dijon mustard
- GRILLED SHRIMP SCAMPI 26  
jalapeño cheddar grits, roma tomatoes, mache, lemon
- VEGETABLE BIBIMBAP 19  
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- BRICK PRESSED CHICKEN 23  
smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus
- GRILLED SWORDFISH 26  
roasted ratatouille, charred almond romesco, herbes de Provence
- BURGER DELUXE 17  
local American cheese, apple smoked bacon, house pickles, romaine, red onion, 50/50 sauce, sesame brioche, fries
- PRIME BURGER 23  
28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries

### 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

### PASTA

- BABY RIGATONI 17  
asparagus, burst tomatoes, almond pesto, pea shoots, parmesan
- TAGLIATELLE 19  
black pasta, sautéed shrimp, scallion, crumbled garlic bread
- CAVATELLI 21  
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 14/19  
truffle cream

### MONDAY 23

CRISPY PORK ROAST

### TUESDAY 24

FISH AND CHIPS

### WEDNESDAY 25

FRIED CHICKEN

### THURSDAY 26

BRAISED LAMB SHANK

### FRIDAY 29

SCALLOPS

### SATURDAY 27

PAELLA

### SUNDAY 21

SPAGHETTI & MEATBALLS

### SIDES

- SMASHED GARLIC POTATOES 8
- MEXICAN CORN OFF THE COB 9
- BRUSSELS SPROUTS 10
- JALAPEÑO CHEDDAR GRITS 9
- FRIES 8
- 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.

 @THESMITHRESTAURANT