



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

OYSTERS

- WHITE STONE Northern Neck, VA 3²⁵
- MOOSE COVE Great Bay, NH 3²⁵
- COTUIT BAY Cape Cod, MA 3²⁵
- OYSTER OF THE DAY 3²⁵

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

PLATTERS

- THE DELUXE 75
oysters, clams, chilled shrimp, poached mussels, tuna poke, half lobster
- THE ROYALE 125
oysters, clams, chilled shrimp, poached mussels, tuna poke, whole lobster

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- TOASTED SESAME HUMMUS spiced crackers 10
- CRAB CAKE TOTS Alabama tartar, green apple 15
- SHISHITO PEPPERS sea salt 8
- EGGPLANT RINGS parmesan, harissa aioli 10

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

MAIN COURSES

- SALMON zucchini, broccoli, chickpeas, tuscan olives, tomato vinaigrette 25
- POT OF MUSSELS chardonnay broth, dijon, tarragon, fries 23
- 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



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SIDES

- MEXICAN CORN OFF THE COB 9
- BRUSSELS SPROUTS 10
- SAUTÉED PEA SHOOTS 9
- FRIES 8
- JALAPEÑO CHEDDAR GRITS 9

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.25
- ESPRESSO 4.50
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.50

TEA 4.25

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

- WATERMELON MINT
- 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.