



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

BIG SALADS

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

SANDWICHES

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

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 19
truffle cream
gluten-free pasta available upon request.

MAIN COURSES

- SALMON 25
zucchini, broccoli, chickpeas, tuscan olives, tomato vinaigrette
- POT OF MUSSELS 23
chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP 22
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- GRILLED SHRIMP SCAMPI 27
jalapeño cheddar grits, roma tomatoes, mache, lemon
- AVOCADO TOAST 17
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 17
goat cheese, baby spinach, shallots, mixed baby greens

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



@THESMITHRESTAURANT

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 Teemaker

- 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.