



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

WHITE STONE Northern Neck, VA 3
TANGIER ISLAND Chesapeake Bay, VA 3
COTUIT BAY Cape Cod, MA 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, poached
mussels tuna poke, half lobster

THE ROYALE 115
oysters, clams, chilled shrimp, poached
mussels, tuna poke, whole lobster

MAIN COURSES

SALMON 26
zucchini, broccoli, chickpeas, tuscan
olives, tomato vinaigrette

POT OF MUSSELS 24
chardonnay broth, Dijon, tarragon, fries

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

GRILLED SWORDFISH 28
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 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

MONDAY 28
CRISPY PORK ROAST

TUESDAY 28
FISH AND CHIPS

WEDNESDAY 27
FRIED CHICKEN

THURSDAY 29
SOFT SHELL CRABS

FRIDAY 33
SCALLOPS

SATURDAY 29
PAELLA

SUNDAY 23
SPAGHETTI &
MEATBALLS

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

MEXICAN CORN OFF 9
THE COB

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.

SNACKS

HOT POTATO CHIPS blue cheese fondue 8

SWEET 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

EGGPLANT RINGS parmesan, harissa aioli 9

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

WATERMELON & TOMATO SALAD 13
frisée, avocado, feta, cucumber, cilantro,
red onion, chipotle, citrus vinaigrette

KALE & QUINOA SALAD 13
roasted beets, 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



@THESMITHRESTAURANT

