



THE SMITH

RESTAURANT & BAR

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

DINNER

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

MOOSE COVE Great Bay, NH 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- TOASTED SESAME HUMMUS spiced crackers 9
- LOCAL CORN EMPANADAS queso fresco, 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, scallion, arugula 12
- WATERMELON & TOMATO SALAD frisée, 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
toasted couscous, zucchini, basil, 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
- ROASTED COD 26
charred summer ratatouille, toasted almond romesco, garden herbs
- 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

- BUCATINI 18
sun gold tomatoes, kale and arugula pistou, lemon, chilies, 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 32

LAMB CHOPS

FRIDAY 29

SCALLOPS

SATURDAY 27

PAELLA

SUNDAY 21

SPAGHETTI & MEATBALLS

SIDES

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