



THE SMITH

RESTAURANT & BAR

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

LUNCH

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
- EGGPLANT RINGS parmesan, harissa aioli 9
- TOASTED SESAME HUMMUS spiced crackers 9
- SHISHITO PEPPERS sea salt 8

STARTERS

- ROASTED TOMATO SOUP cheddar melt 11
- CRISPY FRIED CALAMARI Brooklyn style 14
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 13
- SHRIMP COCKTAIL 14
- ZUCCHINI FLATBREAD burrata, ricotta, basil, scallion, arugula 12
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 14
- MAC + CHEESE skillet roasted 14

BIG SALADS

- KALE & QUINOA SALAD roasted beets, ricotta salata, toasted almonds, Dijon vinaigrette 15
- CAESAR SALAD little gem romaine, crispy parmesan frico with grilled salmon \$7 14
- MEDITERRANEAN SALAD romaine, cucumber, feta, red onion, chickpea, tomato, olive, sweet peppers, lemon dressing with roasted chicken \$3 15
- CHICKEN PAILLARD arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing 18
- STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic 22
- SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 23

SANDWICHES

- GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina, fries 15
- BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli, croissant, fries 14
- CRISPY COD SANDWICH kale & granny smith apple slaw, tartar, brioche, house chips 17
- SHRIMP ROLL baby arugula, marinated tomatoes, buttered brioche, fries 19
- 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 22

PASTA

- BUCATINI sun gold tomatoes, kale and arugula pistou, lemon, chillies, parmesan 17
- CAVATELLI 10 hour short rib ragu, mascarpone 20
- TAGLIATELLE black pasta, sautéed shrimp, scallion, crumbled garlic bread 18
- RICOTTA GNOCCHI truffle cream 17

MAIN COURSES

- SALMON toasted couscous, zucchini, basil, tuscan olives, tomato vinaigrette 23
- POT OF MUSSELS chardonnay broth, Dijon, tarragon, fries 18
- VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg 18
- AVOCADO TOAST organic whole wheat, red pepper flakes, lemon, poached eggs 16
- CLASSIC EGGS BENEDICT grilled Canadian bacon, poached eggs, english muffin, hollandaise, mixed baby greens 16
- EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed baby greens 16

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 26
- SKIRT STEAK 32
- NY STRIP 36
- BONE IN RIB EYE 39
- FILET MIGNON 41

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

SIDES

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

 @THESMITHRESTAURANT