



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵
MOONDANCER Damariscotta River, ME 3²⁵
MOOSE COVE Great Bay, NH 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

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, shiitakes, 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

ROASTED COD 28
charred summer ratatouille, toasted almond
romesco, garden herbs

LOBSTER ROLL 33
poached Maine lobster, baby arugula,
marinated tomatoes, buttered brioche,
house chips

BURGER DELUXE 17
local American cheese, apple smoked bacon,
house pickles, romaine, red onion, 50/50 sauce,
sesame brioche, fries

PRIME BURGER 25
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 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 20
asparagus, burst tomatoes, almond pesto,
pea shoots, parmesan

TAGLIATELLE 23
black pasta, sautéed shrimp,
scallion, crumbled garlic bread

CAVATELLI 22
10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI 16/24
truffle cream



@THESMITHRESTAURANT

MONDAY 28

CRISPY PORK ROAST

TUESDAY 28

FISH AND CHIPS

WEDNESDAY 27

FRIED CHICKEN

THURSDAY 29

BRAISED LAMB SHANK

FRIDAY 33

SCALLOPS

SATURDAY 35

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 9

TOASTED SESAME HUMMUS spiced crackers 10

LOCAL CORN EMPANADAS queso fresco, jalapeño crema 11

SHISHITO PEPPERS sea salt 8

CRAB CAKE TOTS Alabama tartar, green apple 15

EGGPLANT RINGS parmesan, harissa aioli 10

STARTERS

ROASTED TOMATO SOUP 13
cheddar melt

CRISPY FRIED CALAMARI 15
Brooklyn style

SPICY SALMON TARTARE 15
crispy rice, avocado, sriracha, nori

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

MAC + CHEESE 15
skillet roasted

SALADS

WATERMELON & TOMATO SALAD 14
frisée, avocado, feta, cucumber, cilantro,
red onion, chipotle, citrus vinaigrette

KALE & QUINOA SALAD 14
roasted beets, ricotta salata, toasted almonds,
dijon vinaigrette

CAESAR SALAD 13
little gem romaine, crispy parmesan frico

ASPARAGUS SALAD 14
shaved fennel, frisee, spiced sunflower
seeds, aged goat cheese, lemon vinaigrette