



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### RAW BAR

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- MOONDANCER Damariscotta River, ME 3<sup>25</sup>
- MOOSE COVE Great Bay, NH 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

#### 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
- EGGPLANT RINGS parmesan, harissa aioli 10
- TOASTED SESAME HUMMUS spiced crackers 10
- CRAB CAKE TOTS Alabama tartar, green apple 15
- SHISHITO PEPPERS sea salt 8

## STARTERS

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

## BIG SALADS

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

## 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 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

## 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

## 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



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## SIDES

- MEXICAN CORN OFF THE COB 9
- BRUSSELS SPROUTS 10
- JALAPEÑO CHEDDAR GRITS 9
- FRIES 8
- SAUTÉED PEA SHOOTS 9

## COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.<sup>25</sup>
- ESPRESSO 4.<sup>50</sup>
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.<sup>50</sup>

## TEA 4.<sup>25</sup>

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.