



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

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 cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 15
- ZUCCHINI FLATBREAD burrata, ricotta, basil, scallion, arugula 14
- SHRIMP COCKTAIL 15
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 14
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 16
- MAC + CHEESE skillet roasted 15

SALADS

- WATERMELON & TOMATO SALAD frisée, feta, cucumber, cilantro, red onion, chipotle, citrus vinaigrette 14
- CAESAR SALAD little gem romaine, crispy parmesan frico 13
- KALE & QUINOA SALAD roasted beets, ricotta salata, toasted almonds, dijon vinaigrette 14
- STRING BEAN & GOAT CHEESE SALAD heirloom tomatoes, fennel, red wine shallot vinaigrette 13

MAIN COURSES

- SALMON 26
toasted couscous, zucchini, basil, 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 ratatouille, toasted almond romesco, garden herbs
- LOBSTER ROLL 33
poached Maine lobster, baby arugula, marinated tomatoes, buttered brioche, house chips
- BURGER ROYALE 17
double beef patty, local American cheese, apple smoked bacon, house pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, 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

- BUCATINI 21
sun gold tomatoes, kale and arugula pistou, lemon, chilies, 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

gluten-free pasta available upon request.



@THESMITHRESTAURANT

MONDAY 28

CRISPY PORK ROAST

TUESDAY 28

FISH AND CHIPS

WEDNESDAY 27

FRIED CHICKEN

THURSDAY 34

LAMB CHOPS

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
- BRUSSELS SPROUTS 10
- JALAPEÑO CHEDDAR GRITS 9
- MEXICAN CORN OFF THE COB 10
- 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.