



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

OYSTERS

MOONDANCER Damariscotta River, ME 3
TANGIER ISLAND Chesapeake Bay, VA 3
WHITE STONE Northern Neck, VA 3
OYSTER OF THE DAY 3

SHELLFISH

CHILLED SHRIMP 2⁷⁵
HALF LOBSTER 15
MIDDLE NECK CLAMS 2²⁵

PLATTERS

THE DELUXE 70
oysters, clams, chilled shrimp, poached
mussels tuna poke, half lobster

THE ROYALE 115
oysters, clams, chilled shrimp,
tuna poke, whole lobster

SNACKS

HOT POTATO CHIPS blue cheese fondue 8
EGGPLANT RINGS parmesan, harissa aioli 9
CRAB CAKE TOTS Alabama tartar, green apple 13
TOASTED SESAME HUMMUS spiced crackers 9
SHISHITO PEPPERS sea salt 8

STARTERS

ROASTED TOMATO SOUP cheddar melt 11
CRISPY FRIED CALAMARI Brooklyn style 13
SHRIMP COCKTAIL 14
ZUCCHINI FLATBREAD burrata, ricotta, basil, scallion, arugula 12
BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 13
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 with marinated shrimp \$8 15
CAESAR SALAD little gem romaine, crispy parmesan frico with grilled salmon \$8 14
MEDITERRANEAN SALAD romaine, cucumber, feta, red onion, chickpea, tomato, olive, sweet peppers, lemon dressing with roasted chicken \$4 14
SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 24
STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic 23
CHICKEN PAILLARD arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing 21

SANDWICHES

GRILLED CHICKEN SANDWICH 15
burrata, tomato jam, basil aioli, toasted
sesame baguette, fries
BLT + E SANDWICH 14
apple smoked bacon, fried egg, lemon aioli,
croissant, fries
SHRIMP ROLL 19
baby arugula, marinated tomatoes, buttered
brioche, fries
SPICY FRIED CHICKEN SANDWICH 15
kale & green apple slaw, lemon tartar,
buttered brioche, fries
BURGER DELUXE 17
local American cheese, apple smoked bacon,
house pickles, romaine, red onion, 50/50 sauce,
sesame brioche, fries
PRIME BURGER 19
Gruyère, overnight tomatoes, crispy onions,
truffled mushroom fondue, our bun, fries

PASTA

ORECCHIETTE 16
sun gold tomatoes, kale and arugula pistou,
lemon, chillies, parmesan
CAVATELLI 18
10 hour short rib ragu, mascarpone
TAGLIATELLE 19
black pasta, sautéed shrimp, scallion,
crumbled garlic bread
RICOTTA GNOCCHI 17
truffle cream

MAIN COURSES

SALMON 22
toasted couscous, zucchini, basil, tuscan
olives, tomato vinaigrette
POT OF MUSSELS 19
chardonnay broth, Dijon, tarragon, fries
VEGETABLE BIBIMBAP 19
sushi rice, shiitake, spinach, edamame,
house made kimchee, sunny up egg
CLASSIC EGGS BENEDICT 17
grilled Canadian bacon, poached eggs,
buttermilk biscuits, hollandaise, mixed
baby greens
AVOCADO TOAST 16
organic whole wheat, red pepper flakes,
lemon, poached eggs
EGG WHITE OMELETTE 16
goat cheese, baby spinach, shallots,
mixed baby greens

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

SIDES

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

COFFEE & ESPRESSO

SPIKE IT +\$6

COFFEE 3.²⁵
ESPRESSO 3.⁵⁰
CAPPUCCINO 3.⁷⁵
RED EYE coffee/espresso 4.⁵⁰
AMERICANO 3.⁵⁰
LATTE 3.⁷⁵
HOT CHOCOLATE 4.⁵⁰

TEA 3.²⁵

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 4.⁷⁵

AGAVE LEMONADE
MANGO-CASHEW MILK
"EGG CREAM"
CUCUMBER GINGER BEER
WATERMELON MINT

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