



THE SMITH

RESTAURANT & BAR

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

DINNER

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

TOASTED SESAME HUMMUS spiced crackers 9

HEIRLOOM SQUASH RINGS harissa aioli 9

SPICY DUCK WINGS maple, chipotle, five-spice 13

SHISHITO PEPPERS sea salt 8

STARTERS

ROASTED TOMATO SOUP 11
cheddar melt

ZUCCHINI FLATBREAD 12
burrata, ricotta, basil, scallion, arugula

CRISPY FRIED CALAMARI 14
Brooklyn style

SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori

CAESAR SALAD 12
little gem romaine, crispy parmesan frico

KALE & QUINOA SALAD 13
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

MAC + CHEESE 14
skillet roasted

BIG SALADS

HONEYNUT SQUASH & 13/18
GOAT CHEESE SALAD
local apples, frisée, spiced pecans,
apple cider vinaigrette

CHICKEN PAILLARD 21
roasted beets, watercress, shaved fennel,
feta, citrus

STEAK SALAD 23
arugula, endive, red onion, goat cheese,
tomato, balsamic

PASTA

WILD MUSHROOM BUCATINI 18
cracked pepper, parmesan, black kale

SPAGHETTI & MEATBALLS 19
spicy chicken meatballs, sunday gravy,
straciatella

BRAISED SHORT RIB CAVATELLI 21
10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI 14/19
truffle cream

MAIN COURSES

SALMON 25
cauliflower almond mousse, charred scallions,
shiitake mushrooms, truffle vinaigrette

POT OF MUSSELS 22
chardonnay broth, Dijon, tarragon, fries

GRILLED SHRIMP SCAMPI 26
jalapeño cheddar grits, roma tomatoes,
mache, lemon

VEGETABLE BIBIMBAP 19
sushi rice, shiitake mushrooms, edamame,
spinach, house made kimchee, sunny up egg

BRICK PRESSED CHICKEN 23
smashed garlic potatoes, tuscan kale,
grilled lemon, chicken jus

BRANZINO 26
brussels sprouts, honeynut squash, bacon,
dijon buerre blanc

PORK SCHNITZEL 25
fingerling potatoes, melted leeks, braised
red cabbage

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

PRIME BURGER 23
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 27

SKIRT STEAK 33

NY STRIP 37

FILET MIGNON 42

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

MONDAY 23

CRISPY PORK ROAST

TUESDAY 24

FISH AND CHIPS

WEDNESDAY 25

FRIED CHICKEN

THURSDAY 33

SHORT RIB

FRIDAY 29

LOCAL SCALLOPS

SATURDAY 23

TURKEY POT PIE

SUNDAY 21

CHICKEN
PARMESAN

SIDES

SMASHED GARLIC POTATOES 8

GARLIC SPINACH 9

BRUSSELS SPROUTS 10

JALAPEÑO CHEDDAR GRITS 9

FRIES 8

ROASTED CAULIFLOWER 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.



@THESMITHRESTAURANT