



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
- SPICY DUCK WINGS maple, chipotle, five-spice 14
- MUSHROOM EMPANADAS queso fresco, jalapeño crema 11
- SHISHITO PEPPERS sea salt 8
- HEIRLOOM SQUASH RINGS 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
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 16
- MAC + CHEESE skillet roasted 15

SALADS

- HONEYNUT SQUASH & GOAT CHEESE SALAD local apples, frisée, spiced pecans, apple cider vinaigrette 14
- CAESAR SALAD little gem romaine, crispy parmesan frico 13
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 14

PASTA

- WILD MUSHROOM BUCATINI 21
cracked pepper, parmesan, black kale
- BRAISED SHORT RIB CAVATELLI 22
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 16/24
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

- SALMON 26
cauliflower almond mousse, charred scallions, shiitake mushrooms, truffle vinaigrette
- POT OF MUSSELS 24
chardonnay broth, dijon, tarragon, fries
- 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
- COD 28
brussels sprouts, honeynut squash, bacon, melted leeks, dijon beurre blanc
- BURGER DELUXE 17
local American cheese, apple smoked bacon, house pickles, 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 & CHOPS

served with fries or field greens

- PORK CHOP 27
- 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

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.

MONDAY 28
PORK SHANK

TUESDAY 28
FISH AND CHIPS

WEDNESDAY 27
FRIED CHICKEN

THURSDAY 35
SHORT RIB

FRIDAY 33
LOCAL SCALLOPS

SATURDAY 35
PAELLA

SUNDAY 23
SPAGHETTI & MEATBALLS

BIG SALADS

- CHICKEN PAILLARD 24
roasted beets, shaved fennel, watercress, orange, feta
- STEAK SALAD 26
arugula, endive, red onion, goat cheese, tomato, balsamic
- 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
- GARLIC SPINACH 9
- FRIES 8
- ROASTED CAULIFLOWER 9

@THESMITHRESTAURANT