



# 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
- TOASTED SESAME HUMMUS spiced crackers 10
- SHISHITO PEPPERS sea salt 8
- HEIRLOOM SQUASH RINGS harissa aioli 10

## STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 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

- HONEYNUT SQUASH & GOAT CHEESE SALAD local apples, frisée, spiced pecans, apple cider vinaigrette 14/19
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 14/19
- CAESAR SALAD little gem romaine, crispy parmesan frico 13/18
- GRILLED CHICKEN PAILLARD roasted beets, shaved fennel, watercress, orange, feta 23
- STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic 25
- SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 26

## SANDWICHES

- GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina, fries 17
- CRISPY COD SANDWICH kale & granny smith apple slaw, tartar, brioche, house chips 19
- LOBSTER ROLL poached Maine lobster, baby arugula, marinated tomatoes, buttered brioche, house chips 31
- BURGER DELUXE local American cheese, apple smoked bacon, house pickles, romaine, red onion, 50/50 sauce, sesame bun, fries 17
- PRIME BURGER 28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries 25

## PASTA

- WILD MUSHROOM BUCATINI cracked pepper, parmesan, black kale 20
- SHRIMP TAGLIATELLE black pasta, sautéed shrimp, scallion, crumbled garlic bread 22
- BRAISED SHORT RIB CAVATELLI 10 hour short rib ragu, mascarpone 21
- RICOTTA GNOCCHI truffle cream 19

*gluten-free pasta available upon request.*

## MAIN COURSES

- SALMON cauliflower almond mousse, charred scallions, shiitake mushrooms, truffle vinaigrette 25
- POT OF MUSSELS chardonnay broth, dijon, tarragon, fries 23
- VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg 22
- GRILLED SHRIMP SCAMPI jalapeño cheddar grits, roma tomatoes, mache, lemon 27
- AVOCADO TOAST organic whole wheat, red pepper flakes, lemon, poached eggs 17
- EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed baby greens 17

## 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

 @THESMITHRESTAURANT

## SIDES

- GARLIC SPINACH 9
- FRIES 8
- ROASTED CAULIFLOWER 9
- BRUSSELS SPROUTS 10
- JALAPEÑO CHEDDAR GRITS 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

- CONCORD GRAPE
- 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.