



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### 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
- 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 15  
crispy rice, avocado, sriracha, nori
- ZUCCHINI FLATBREAD 14  
burrata, ricotta, basil, scallion, arugula
- SHRIMP COCKTAIL 15
- BURRATA 14  
slow roasted tomatoes, baby arugula, garlic ciabatta
- TUNA POKE 16  
mango, cashews, cucumber, serrano, yuzu
- MAC + CHEESE 15  
skillet roasted

## SALADS

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

## PASTA

- WILD MUSHROOM BUCATINI 21  
cracked pepper, parmesan, black kale
- SHRIMP TAGLIATELLE 23  
black pasta, sautéed shrimp, scallion, crumbled garlic bread
- 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
- CHICKEN POT PIE 25  
roasted chicken, baby portobello mushrooms, pearl onions, white cheddar biscuit top
- PORK CHOP 27  
lemon potatoes, chickpeas, spinach, crispy onions, smoked pork jus
- VEGETABLE BIBIMBAP 23  
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- GRILLED SHRIMP SCAMPI 28  
jalapeño cheddar grits, roma tomatoes, mache, lemon
- BRICK PRESSED CHICKEN 25  
tuscan kale, smashed garlic potatoes, grilled lemon, chicken jus
- COD 28  
brussels sprouts, honeynut squash, bacon, melted leeks, dijon beurre blanc
- 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



@THESMITHRESTAURANT

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

- STEAK SALAD 26  
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 24  
roasted beets, shaved fennel, watercress, orange, feta
- SEARED TUNA SALAD 27  
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

## SIDES

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

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.