



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOONDANCER Damariscotta River, ME 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, poached mussels, tuna poke, whole lobster

MAIN COURSES

- SALMON 26
toasted couscous, zucchini, basil, tuscan olives, tomato vinaigrette
- POT OF MUSSELS 24
chardonnay broth, Dijon, tarragon, fries
- PORK CHOP 27
roasted fingerling potatoes, market beans, leeks, dill, dijon mustard
- VEGETABLE BIBIMBAP 23
sushi rice, shiitake, 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
- ROASTED COD 28
charred ratatouille, toasted almond romesco, garden herbs
- 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

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

PASTA

- ORECCHIETTE 19
sun gold tomatoes, kale and arugula pistou, lemon, chilies, parmesan
- TAGLIATELLE 22
black pasta, sautéed shrimp, scallion, crumbled garlic bread
- CAVATELLI 21
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 14/19
truffle cream

MONDAY 28

CRISPY PORK ROAST

TUESDAY 28

FISH AND CHIPS

WEDNESDAY 27

FRIED CHICKEN

THURSDAY 35

SHORT RIB

FRIDAY 33

SCALLOPS

SATURDAY 29

PAELLA

SUNDAY 23

SPAGHETTI & MEATBALLS

SNACKS

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

STARTERS

- ROASTED TOMATO SOUP 11
cheddar melt
- CRISPY FRIED CALAMARI 13
Brooklyn style
- SHRIMP COCKTAIL 14
- SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori
- ZUCCHINI FLATBREAD 12
burrata, ricotta, basil, scallion, arugula
- BURRATA 13
slow roasted tomatoes, baby arugula, garlic ciabatta
- TUNA POKE 14
mango, cashew, cucumber, yuzu, sesame
- MAC + CHEESE 14
skillet roasted

SALADS

- WATERMELON & TOMATO SALAD 13
frisée, feta, cucumber, cilantro, red onion, chipotle, citrus vinaigrette
- CAESAR SALAD 12
little gem romaine, crispy parmesan frico
- KALE & QUINOA SALAD 13
roasted beets, ricotta salata, toasted almonds, Dijon vinaigrette
- STRING BEAN & GOAT CHEESE SALAD 12
heirloom tomatoes, fennel, red wine shallot vinaigrette

BIG SALADS

- STEAK SALAD 26
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 24
arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing
- SEARED TUNA SALAD 27
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

SIDES

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

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