



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵
FISHERS ISLAND Block Island Sound, NY 3²⁵
MOONDANCER Damariscotta River, ME 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
KALE FLATBREAD creamed kale, delicata squash, gruyère, rosemary chili oil 14
BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 14
SHRIMP COCKTAIL 15
TUNA POKE mango, cashews, cucumber, serrano, yuzu 16
MAC + CHEESE skillet roasted 15

SALADS

BUTTERNUT 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, butternut 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