



THE SMITH

RESTAURANT & BAR

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

LUNCH

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

SANDWICHES

GRILLED CHICKEN SANDWICH 17
burrata, tomato jam, basil aioli,
toasted sesame semolina, fries

CRISPY COD SANDWICH 19
kale & granny smith apple slaw, tartar,
brioche, house chips

LOBSTER ROLL 31
poached Maine lobster, baby arugula,
marinated tomatoes, buttered brioche,
house chips

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

PASTA

WILD MUSHROOM BUCATINI 20
cracked pepper, parmesan, black kale

BRAISED SHORT RIB CAVATELLI 21
10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI 19
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

SALMON 25
cauliflower almond mousse, charred scallions,
shiitake mushrooms, truffle vinaigrette

POT OF MUSSELS 23
chardonnay broth, dijon, tarragon, fries

VEGETABLE BIBIMBAP 22
sushi rice, shiitake mushrooms, edamame,
spinach, house made kimchee, sunny up egg

GRILLED SHRIMP SCAMPI 27
jalapeño cheddar grits, roma tomatoes,
mache, lemon

AVOCADO TOAST 17
organic whole wheat, red pepper flakes,
lemon, poached eggs

EGG WHITE OMELETTE 17
goat cheese, baby spinach, shallots,
mixed baby greens

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

SIDES

ROASTED CAULIFLOWER 9

FRIES 8

GARLIC SPINACH 9

BRUSSELS SPROUTS 10

JALAPEÑO CHEDDAR GRITS 9

COFFEE & ESPRESSO

SPIKE IT +\$6

COFFEE 4.²⁵
ESPRESSO 4.⁵⁰
CAPPUCCINO 5
RED EYE coffee/espresso 5
AMERICANO 5
LATTE 5
HOT CHOCOLATE 5.⁵⁰

TEA 4.²⁵

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

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 13
cheddar melt

CRISPY FRIED CALAMARI 15
Brooklyn style

KALE FLATBREAD 14
creamed kale, delicata squash, gruyère,
rosemary chili oil

BURRATA 14
slow roasted tomatoes, baby arugula,
garlic ciabatta

SHRIMP COCKTAIL 15

TUNA POKE 16
mango, cashews, cucumber, serrano, yuzu

MAC + CHEESE 15
skillet roasted

SALADS

BUTTERNUT SQUASH & GOAT CHEESE SALAD 14/19
local apples, frisée, spiced pecans, apple
cider vinaigrette

KALE & QUINOA SALAD 14/19
sun dried cranberries, ricotta salata,
toasted almonds, dijon vinaigrette

CAESAR SALAD 13/18
little gem romaine, crispy parmesan frico

GRILLED CHICKEN PAILLARD 23
roasted beets, shaved fennel, watercress,
orange, feta

STEAK SALAD 25
arugula, endive, red onion, goat cheese,
tomato, balsamic

SEARED TUNA SALAD 26
chilled spicy soba noodles, pickled shiitakes,
daikon, carrot, sesame, ginger miso vinaigrette



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