



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

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
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

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

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
SHRIMP TAGLIATELLE 22
black pasta, sautéed shrimp, scallion,
crumbled garlic bread
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, spinach, edamame,
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

 @THESMITHRESTAURANT

SIDES

GARLIC SPINACH 9
FRIES 8
ROASTED CAULIFLOWER 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

*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.*