



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

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, butternut 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

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 13
cheddar melt

CRISPY FRIED CALAMARI 15
Brooklyn style

SPICY SALMON TARTARE 15
crispy rice, avocado, sriracha, nori

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
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

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.