



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### RAW BAR

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- FISHERS ISLAND Block Island Sound, NY 3<sup>25</sup>
- MOONDANCER Damariscotta River, ME 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

#### 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

- THE SMITH BURGER 17  
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, potato bun, fries

- BURGER SUPREME 25  
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère 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