



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 cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 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 14/19
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 14/19
- CAESAR SALAD little gem romaine, crispy parmesan frico 13/18
- GRILLED CHICKEN PAILLARD roasted beets, shaved fennel, watercress, orange, feta 23
- STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic 25
- SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 26

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
- 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

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



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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

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.

