



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### OYSTERS

COTUIT BAY Cape Cod, MA 3<sup>25</sup>

PUFFER PETITE Wellfleet, MA 3<sup>25</sup>

OYSTER OF THE DAY 3<sup>25</sup>

### SNACKS

- POTATO CHIPS blue cheese fondue 9
- TOASTED SESAME HUMMUS spiced crackers 9
- FRIED TOMATO & MOZZARELLA basil aioli 9
- FRIED PICKLED OKRA buttermilk ranch 9
- SHISHITO PEPPERS sea salt 9

### STARTERS

- TOMATO GAZPACHO 12  
cucumber, sweet peppers, melon, yogurt
- CHARRED CORN & TOMATO FLATBREAD 13  
mozzarella, parmesan, arugula, pickled chilies
- CRISPY FRIED CALAMARI 14  
Brooklyn style
- BURRATA 13  
heirloom cherry tomatoes, pesto, pickled chilies, mint, garlic ciabatta
- SPICY SALMON TARTARE 14  
crispy rice, avocado, sriracha, nori
- CAESAR SALAD 13  
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 13  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- MAC + CHEESE 15  
skillet roasted

### BIG SALADS

- WATERMELON SALAD 13/18  
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette
- CHICKEN PAILLARD 22  
baby swiss chard, frisee, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- STEAK SALAD 24  
arugula, endive, red onion, goat cheese, tomato, balsamic

### PASTA

- BASIL PAPPARDELLE 21  
tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs
- SQUID INK SPAGHETTI 24  
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
- BRAISED SHORT RIB CAVATELLI 23  
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 19  
truffle cream  
*gluten-free pasta available upon request.*

### MAIN COURSES

- SALMON 27  
summer squash, market beans, charred scallion, tomato ginger sofrito
- POT OF MUSSELS 24  
chardonnay broth, dijon, tarragon, fries
- GRILLED SHRIMP 28  
tabbouleh, zucchini, fairy tale eggplant, heirloom tomatoes, cucumber labneh
- VEGETABLE BIBIMBAP 22  
sushi rice, shiitake mushrooms, edamame, spinach, house made kimchee, sunny up egg
- MAINE LOBSTER ROLL 29  
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- SEA BASS OREGANATA 27  
corn succotash, fava beans, okra, swiss chard, lemon butter, tomato vinaigrette
- BRICK PRESSED CHICKEN 25  
baby spinach, smashed garlic potatoes, grilled lemon, chicken jus
- BURGER ROYALE 18  
double decker, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries
- BURGER SUPREME 19  
short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

### STEAKS & CHOPS

- served with fries or field greens*
- PORK RIB CHOP 27
- THE SMITH BAR STEAK 29
- SKIRT STEAK 35
- NY STRIP 39
- FILET MIGNON 44

#### CHOOSE A SAUCE

green peppercorn, garlic herb butter  
or chimichurri

MONDAY 21  
BURGER & A BEER

TUESDAY 26  
FISH TACOS

WEDNESDAY 26  
FRIED CHICKEN

THURSDAY 27  
PORK MILANESE

FRIDAY 29  
LOCAL SCALLOPS

SATURDAY 27  
BABY BACK RIBS

SUNDAY 25  
SPAGHETTI &  
MEATBALLS

### SIDES

- SMASHED GARLIC POTATOES 9
- SAUTÉED PEA SHOOTS 10
- STREET CORN 10
- FRIES 9
- FAIRY TALE EGGPLANT 10  
cashew togarashi

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.