



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3⁵⁰
- MOOKIE BLUES Damariscotta, ME 3⁵⁰
- PUFFER PETITE Wellfleet, MA 3⁵⁰
- OYSTER OF THE DAY 3⁵⁰

SHELLFISH

- CHILLED SHRIMP 3²⁵
- HALF LOBSTER 18
- LITTLE NECK CLAMS 2⁷⁵
- CHERRY STONE CLAMS 2⁷⁵

PLATTERS

- THE DELUXE 82
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 135
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

SNACKS

- POTATO CHIPS blue cheese fondue 10
- FRIED TOMATO & MOZZARELLA basil aioli 12
- CORN EMPANADAS jalapeño crema 13
- TOASTED SESAME HUMMUS spiced crackers 11
- SHISHITO PEPPERS sea salt 10
- FRIED PICKLED OKRA buttermilk ranch 10

STARTERS

- TOMATO GAZPACHO 14
cucumber, sweet peppers, melon, yogurt
- CRISPY FRIED CALAMARI 15
Brooklyn style
- TUNA TARTARE 16
roasted garlic aioli, dijon, grilled ciabatta
- CHARRED CORN & TOMATO FLATBREAD 15
mozzarella, parmesan, arugula, pickled chilies
- SHRIMP COCKTAIL 16
- BURRATA 15
heirloom cherry tomatoes, pesto, pickled chilies, mint, garlic ciabatta
- SPICY SALMON TARTARE 16
crispy rice, avocado, sriracha, nori
- MAC + CHEESE skillet roasted 17

SALADS

- WATERMELON SALAD 14
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette
- CAESAR SALAD 14
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 14
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

PASTA

- SQUID INK SPAGHETTI 25
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
- BRAISED SHORT RIB CAVATELLI 24
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 22
truffle cream
gluten-free pasta available upon request.

MAIN COURSES

- SALMON 29
summer squash, market beans, charred scallion, tomato ginger sofrito
- POT OF MUSSELS 26
chardonnay broth, dijon, tarragon, fries
- MAINE LOBSTER ROLL 33
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- VEGETABLE BIBIMBAP 25
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- BRICK PRESSED CHICKEN 28
baby spinach, smashed garlic potatoes, grilled lemon, chicken jus
- GRILLED SHRIMP 31
tabbouleh, zucchini, fairy tale eggplant, heirloom tomato, cucumber labneh
- SEA BASS OREGANATA 29
corn succotash, fava beans, okra, swiss chard, lemon butter, tomato vinaigrette
- THE SMITH BURGER 19
bacon shallot marmalade, white cheddar, crispy onions, house pickles, TSB sauce, potato bun, fries
- BURGER SUPREME 26
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 RIB CHOP 29
- THE SMITH BAR STEAK 31
- SKIRT STEAK 39
- NY STRIP 43
- BONE IN RIB EYE 45
- FILET MIGNON 47

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

MONDAY 29
PORK MILANESE

TUESDAY 29
FISH TACOS

WEDNESDAY 28
FRIED CHICKEN

THURSDAY 29
BABY BACK RIBS

FRIDAY 35
LOCAL SCALLOPS

SATURDAY 36
SHORT RIB

SUNDAY 26
SPAGHETTI &
MEATBALLS

BIG SALADS

- STEAK SALAD 28
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 26
baby swiss chard, frisée, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- SEARED TUNA SALAD 29
chilled spicy soba noodles, pickled shiitakes, daikon, zucchini, runner beans, sesame, ginger miso vinaigrette

SIDES

- SMASHED GARLIC POTATOES 10
- SAUTÉED PEA SHOOTS 11
- STREET CORN 11
- FAIRY TALE EGGPLANT 11
cashew togarashi
- FRIES 10

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.