



THE SMITH

RESTAURANT & BAR

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

LUNCH

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
- HEIRLOOM SQUASH RINGS chili aioli 12
- TOASTED SESAME HUMMUS spiced crackers 11
- with crudité's 15
- SHISHITO PEPPERS sea salt 10

STARTERS

- ROASTED TOMATO SOUP 14
- cheddar melt
- CRISPY FRIED CALAMARI 15
- zucchini, chilies, lemon, spicy marinara
- MUSHROOM FLATBREAD 15
- hen of the woods mushrooms, fontina, truffle
- SHRIMP COCKTAIL 16
- BURRATA 15
- slow roasted tomatoes, baby arugula, garlic ciabatta
- SPICY SALMON TARTARE 16
- crispy rice, avocado, sriracha, nori
- MAC + CHEESE skillet roasted 17

BIG SALADS

- LITTLE GEM CAESAR 19
- crispy parmesan frico
- with salmon 27
- KALE & QUINOA 19
- sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- with marinated shrimp 27
- CHICKEN PAILLARD 25
- butternut squash, goat cheese, apples, frisée, spiced pepitas, apple cider vinaigrette
- STEAK SALAD 27
- arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 28
- chilled spicy soba noodles, pickled shiitakes, daikon, carrot, red cabbage, sesame, ginger miso vinaigrette

SANDWICHES

- served with fries or mixed greens
- GRILLED CHICKEN SANDWICH 19
- burrata, tomato jam, basil aioli, toasted sesame semolina
- BLT+E 18
- apple smoked bacon, fried egg, lemon aioli, potato bun
- CRISPY COD MILANESE 18
- oregano bread crumbs, caesar aioli, cucumber, red onion, potato bun
- BURGER ROYALE 19
- american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, potato bun
- BURGER SUPREME 26
- dry-aged short rib blend, peppercorn gravy, raclette cheese, red onion, gruyère bun

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 28
- pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, dijon beurre blanc
- CHICKEN POT PIE 25
- braised chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- POT OF MUSSELS 25
- chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP 24
- sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- AVOCADO TOAST 19
- whole wheat, red pepper flakes, lemon, poached eggs

STEAKS

- served with fries or mixed greens
- 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

SIDES

- BRUSSELS SPROUTS 12
- orange zest, sea salt
- BROCCOLINI 11
- sautéed garlic, ginger, chilies
- SICILIAN CAULIFLOWER 11
- lemon, capers, currants
- FRIES 10

COFFEE & ESPRESSO

by Counter Culture

- COFFEE 4.⁷⁵
- ESPRESSO 4.⁷⁵
- CAPPUCCINO 5.⁵⁰
- espresso / frothed milk
- RED EYE 5.⁵⁰
- coffee / espresso shot
- AMERICANO 5.⁵⁰
- espresso / hot water
- LATTE 5.⁵⁰
- espresso / steamed milk
- MOCHA 5.⁵⁰
- espresso / hot chocolate
- HOT CHOCOLATE 5.⁵⁰
- whipped cream

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 SOFT DRINKS

- SHIRLEY TEMPLE 6
- CUCUMBER GINGER BEER 6
- LEMON MINT SODA 6
- STRAWBERRY 6
- WATERMELON SODA
- LEMONADE 4.²⁵
- ICED TEA 4.²⁵
- ARNOLD PALMER 4.²⁵
- ICED COFFEE 4.⁷⁵

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.