



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
- FRIED TOMATO & MOZZARELLA basil aioli 12
- SHISHITO PEPPERS sea salt 10
- TOASTED SESAME HUMMUS spiced crackers 11

STARTERS

- TOMATO GAZPACHO 14
cucumber, sweet peppers, melon, yogurt
- CRISPY FRIED CALAMARI 15
Brooklyn style
- 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

BIG SALADS

- WATERMELON SALAD 19
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette with marinated shrimp \$8
- CAESAR SALAD 19
little gem, crispy parmesan frico with salmon \$8
- KALE & QUINOA SALAD 19
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette with grilled chicken \$6
- CHICKEN PAILLARD 25
baby swiss chard, frisee, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- STEAK SALAD 27
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 28
chilled spicy soba noodles, pickled shiitakes, daikon, zucchini, runner beans, sesame, ginger miso vinaigrette

SANDWICHES

- GRILLED CHICKEN SANDWICH 19
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- BLT+E 18
apple smoked bacon, fried egg, lemon aioli croissant, fries
- MAINE LOBSTER ROLL 33
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- THE SMITH BURGER 19
bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries
- BURGER SUPREME 26
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

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
summer squash, market beans, charred scallion, tomato ginger sofrito
- GRILLED SHRIMP 30
tabbouleh, zucchini, fairy tale eggplant, heirloom tomato, cucumber labneh
- 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
organic whole wheat, red pepper flakes, lemon, poached eggs

STEAKS

served with fries or field 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

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

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 WATERMELON SODA 6
- 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.