



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
- NINIGRET CUP Salt Pond, RI 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, spicy salmon tartare, half lobster
- THE ROYALE 125
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- SQUASH RINGS chili aioli 11
- SHISHITO PEPPERS sea salt 9
- TOASTED SESAME HUMMUS spiced crackers 10

STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- ROASTED CAULIFLOWER FLATBREAD nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon 14
- SHRIMP COCKTAIL 15
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 15
- MAC + CHEESE skillet roasted 16

SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD apples, frisée, spiced pepitas, apple cider vinaigrette 14/19
- CAESAR SALAD little gem, crispy parmesan frico 14/19
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 14/19
- GRILLED CHICKEN PAILLARD pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette 24
- STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic 26
- SEARED TUNA SALAD winter greens, citrus, hazelnuts, parmesan, white balsamic 27

SANDWICHES

- GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina, fries 18
- CRISPY COD SANDWICH kale & granny smith apple slaw, tartar, brioche, house chips 21
- THE SMITH BURGER bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries 18
- BURGER SUPREME dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries 25

PASTA

- BUTTERNUT SQUASH BUCATINI hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper 22
- BRAISED SHORT RIB CAVATELLI 10 hour short rib ragu, mascarpone 23
- RICOTTA GNOCCHI truffle cream 16/24

gluten-free pasta available upon request.

MAIN COURSES

- SALMON pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema 26
- CHICKEN POT PIE roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top 25
- POT OF MUSSELS chardonnay broth, dijon, tarragon, fries 24
- VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg 23
- AVOCADO TOAST organic whole wheat, red pepper flakes, lemon, poached eggs 18
- EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed baby greens 18

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 29
- SKIRT STEAK 37
- NY STRIP 41
- BONE IN RIB EYE 44
- FILET MIGNON 46

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri



@THESMITHRESTAURANT

SIDES

- BRUSSELS SPROUTS 11
- FRIES 9
- GARLIC BROCCOLINI 10
- SICILIAN CAULIFLOWER 10

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 Teemaker

- green tea, green mint,
- English breakfast, earl grey,
- Darjeeling blend, chai,
- chamomile (d), peppermint (d)

JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

HOUSEMADE SODAS 6

- SHIRLEY TEMPLE
- AGAVE LEMONADE
- CHAI 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.