



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### RAW BAR

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- MOOKIE BLUES Damariscotta, ME 3<sup>25</sup>
- PUFFER PETITE Wellfleet, MA 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

#### 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
- GREEN TOMATO RINGS chili aioli 11
- FRIED PICKLED OKRA buttermilk ranch 9
- SHISHITO PEPPERS sea salt 9
- MUSHROOM EMPANADAS queso fresco, jalapeño crema 11
- TOASTED SESAME HUMMUS spiced crackers 10

## STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- TUNA TARTARE roasted garlic aioli, dijon, grilled ciabatta 16
- SPICY LAMB MEATBALLS tomato chutney, spiced tzatziki, sesame toast 14
- WILD MUSHROOM FLATBREAD hen of the woods mushrooms, fontina and parmesan fondue, truffle, tarragon 14
- SHRIMP COCKTAIL 15
- BURRATA smashed peas, pesto, pickled chiles, mint, garlic ciabatta 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 15
- MAC + CHEESE skillet roasted 16

## SALADS

- SUGAR SNAP PEA SALAD romaine, cucumber, red onion, baby bell peppers, castelvetro olives, feta, lemon oregano vinaigrette 14
- CAESAR SALAD little gem, crispy parmesan frico 14
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 14

## PASTA

- BASIL TAGLIATELLE 22  
asparagus, peas, country ham, overnight tomatoes, 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 16/24  
truffle cream

gluten-free pasta available upon request.

## MAIN COURSES

- SALMON 27  
savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette
- POT OF MUSSELS 25  
chardonnay broth, dijon, tarragon, fries
- PORK CHOP 28  
pea shoots, potatoes, bacon chutney, pickled okra, smoked pork jus
- VEGETABLE BIBIMBAP 24  
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

- BRICK PRESSED CHICKEN 26  
baby spinach, smashed garlic potatoes, grilled lemon, chicken jus

- SHRIMP A LA PLANCHA 29  
cheddar jalapeño grits, asparagus, melted leeks, scampi butter

- SEA BASS 28  
chickpeas, chorizo, poached mussels, swiss chard, white wine, garlic

- THE SMITH BURGER 18  
bacon shallot marmalade, white cheddar, crispy onions, house pickles, TSB sauce, potato bun, fries

- BURGER SUPREME 25  
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

- SPICY FRIED CHICKEN 26/46  
grits + slaw + pickles

## 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

MONDAY 29  
SLOW ROASTED PORK

TUESDAY 28  
FISH TACOS

WEDNESDAY 42  
PRIME RIB

THURSDAY 37  
LAMB "OSSO BUCO"

FRIDAY 35  
LOCAL SCALLOPS

SATURDAY 33  
SHORT RIB

SUNDAY 25  
SPAGHETTI &  
MEATBALLS

## BIG SALADS

- STEAK SALAD 27  
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 25  
roasted beets, goat cheese, orange, everything spice, champagne shallot vinaigrette
- SEARED TUNA SALAD 28  
butter lettuce, hazelnuts, citrus, pickled onion, parmesan, white balsamic

## SIDES

- SMASHED GARLIC POTATOES 9
- SAUTÉED PEA SHOOTS 10
- BRUSSELS SPROUTS 11
- JALAPEÑO CHEDDAR GRITS 9
- SICILIAN CAULIFLOWER 10
- FRIES 9

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.