



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### RAW BAR

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>50</sup>
- MOOKIE BLUES Damariscotta, ME 3<sup>50</sup>
- PUFFER PETITE Wellfleet, MA 3<sup>50</sup>
- OYSTER OF THE DAY 3<sup>50</sup>

#### SHELLFISH

- CHILLED SHRIMP 3<sup>25</sup>
- HALF LOBSTER 18
- LITTLE NECK CLAMS 2<sup>75</sup>
- CHERRY STONE CLAMS 2<sup>75</sup>

#### 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
- FRIED PICKLED OKRA buttermilk ranch 10
- TOASTED SESAME HUMMUS spiced crackers 11
- SHISHITO PEPPERS sea salt 10

## STARTERS

- TOMATO GAZPACHO 14  
cucumber, sweet peppers, melon, yogurt
- CRISPY FRIED CALAMARI Brooklyn style 15
- 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 17  
skillet roasted

## 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

**BASIL PAPPARDELLE 22**  
tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs

**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

**VEGETABLE BIBIMBAP 25**  
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

**MAINE LOBSTER ROLL 33**  
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries

**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

**SMITTY'S SPICY FRIED CHICKEN 28**  
kale slaw, pickled red onion, buttermilk 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 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 42**  
PRIME RIB

**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, frisee, 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**

**FAIRY TALE EGGPLANT 11**  
cashew togarashi

**SAUTÉED PEA SHOOTS 11**

**STREET CORN 11**

**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.