



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

OYSTERS

- FISHERS ISLAND Block Island Sound, NY 3²⁵
- COTUIT BAY Cape Cod, MA 3²⁵
- PUFFER PETITE Wellfleet, MA 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
- GREEN TOMATO RINGS chili aioli 11
- FRIED PICKLED OKRA buttermilk ranch 9
- SHISHITO PEPPERS sea salt 9
- TOASTED SESAME HUMMUS spiced crackers 10

STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- 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 14/19
romaine, cucumber, red onion, baby bell peppers, castelvetrano olives, feta, lemon oregano vinaigrette
- CAESAR SALAD 14/19
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 14/19
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- GRILLED CHICKEN PAILLARD 24
roasted beets, goat cheese, orange, everything spice, champagne shallot vinaigrette
- STEAK SALAD 26
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 27
butter lettuce, hazelnuts, citrus, pickled onion, parmesan, white balsamic

SANDWICHES

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

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 26
savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette
- POT OF MUSSELS 24
chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP 23
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- AVOCADO TOAST 18
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 18
goat cheese, baby spinach, shallots, mixed baby greens
- SHRIMP A LA PLANCHA 27
cheddar jalapeño grits, asparagus, melted leeks, scampi butter

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

SIDES

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

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
- BLACKBERRY LEMON VERBENA
- 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.