



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- MOOKIE BLUES Damariscotta, ME 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
- MUSHROOM EMPANADAS queso fresco, jalapeño crema 11
- TOASTED SESAME HUMMUS spiced crackers 10
- SHISHITO PEPPERS sea salt 9

STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- SPICY LAMB MEATBALLS tomato chutney, spiced tzatziki, sesame toast 14
- TUNA TARTARE roasted garlic aioli, dijon, grilled ciabatta 16
- 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.