



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3⁵⁰
- MOOKIE BLUES Damariscotta, ME 3⁵⁰
- PUFFER PETITE Wellfleet, MA 3⁵⁰
- OYSTER OF THE DAY 3⁵⁰

SHELLFISH

- CHILLED SHRIMP 3²⁵
- HALF LOBSTER 18
- LITTLE NECK CLAMS 2⁷⁵
- CHERRY STONE CLAMS 2⁷⁵

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.