



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- FISHERS ISLAND Block Island Sound, NY 3²⁵
- NINIGRET CUP Salt Pond, RI 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

PASTA

- BUTTERNUT SQUASH BUCATINI 22
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper

- SHRIMP TAGLIATELLE 24
black pasta, sautéed shrimp, 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
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema

- POT OF MUSSELS 25
chardonnay broth, dijon, tarragon, fries

- CHICKEN POT PIE 26
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top

- PORK CHOP 28
jalapeño cheddar grits, bacon apple marmalade, 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

- GRILLED MARINATED SHRIMP 29
heirloom black rice, roasted cauliflower, sweet potato coconut curry

- SEA BASS 28
brussels sprouts, spaghetti squash, melted leeks, dijon beurre blanc

- 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

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



@THESMITHRESTAURANT

MONDAY 29

SLOW ROASTED PORK

TUESDAY 28

FISH TACOS

WEDNESDAY 28

FRIED CHICKEN

THURSDAY 37

LAMB "OSSO BUCO"

FRIDAY 35

LOCAL SCALLOPS

SATURDAY 33

SHORT RIB

SUNDAY 25

SPAGHETTI & MEATBALLS

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- SQUASH RINGS chili aioli 11
- SHISHITO PEPPERS sea salt 9
- MUSHROOM EMPANADAS queso fresco, jalapeño crema 11
- TOASTED SESAME HUMMUS spiced crackers 10

STARTERS

- FRENCH MUSHROOM SOUP 13
fontina, garlic crostini, truffle
- CRISPY FRIED CALAMARI Brooklyn style 15
- TUNA TARTARE 16
roasted garlic aioli, dijon, grilled ciabatta
- STICKY PORK RIBS 15
spicy maple glaze, brussels sprouts slaw
- ROASTED CAULIFLOWER FLATBREAD 14
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon
- SHRIMP COCKTAIL 15
- BURRATA 14
slow roasted tomatoes, baby arugula, garlic ciabatta
- SPICY SALMON TARTARE 15
crispy rice, avocado, sriracha, nori
- MAC + CHEESE skillet roasted 16

SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD 14
apples, frisée, spiced pepitas, apple cider vinaigrette
- CAESAR SALAD 14
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 14
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

BIG SALADS

- STEAK SALAD 27
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 25
pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette
- SEARED TUNA SALAD 28
winter greens, citrus, hazelnuts, parmesan, white balsamic

SIDES

- SMASHED GARLIC POTATOES 9
- GARLIC BROCCOLINI 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.