



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### RAW BAR

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- FISHERS ISLAND Block Island Sound, NY 3<sup>25</sup>
- PUFFER PETITE Wellfleet, MA 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

#### 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 28  
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
- JALAPEÑO CHEDDAR GRITS 9
- FRIES 9
- SAUTÉED PEA SHOOTS 10
- SICILIAN CAULIFLOWER 10

## COFFEE & ESPRESSO

Counter Culture Coffee

- COFFEE 4.75
- ESPRESSO 4.75
- CAPPUCCINO 5.50  
espresso / frothed milk
- RED EYE 5.50  
coffee / espresso shot
- AMERICANO 5.50  
espresso / hot water
- LATTE 5.50  
espresso / steamed milk
- MOCHA 5.50  
espresso / hot chocolate
- HOT CHOCOLATE 5.50  
whipped cream

## TEA 4.25

Steven Smith Teamaker

- green tea, green mint,
- English breakfast, earl grey,
- Darjeeling blend, chai,
- chamomile (d), peppermint (d)

## JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

## HOUSEMADE SOFT DRINKS

- SHIRLEY TEMPLE 6
- CUCUMBER GINGER BEER 6
- BLACKBERRY LEMON 6
- VERBENA 6
- LEMON MINT SODA 6
- LEMONADE 4.25
- ICED TEA 4.25
- ARNOLD PALMER 4.25
- ICED COFFEE 4.75

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.