



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### RAW BAR

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>50</sup>
- MOOKIE BLUES Damariscotta, ME 3<sup>50</sup>
- PUFFER PETITE Wellfleet, MA 3<sup>50</sup>
- OYSTER OF THE DAY 3<sup>50</sup>

#### SHELLFISH

- CHILLED SHRIMP 3<sup>25</sup>
- HALF LOBSTER 18
- LITTLE NECK CLAMS 2<sup>75</sup>
- CHERRY STONE CLAMS 2<sup>75</sup>

#### 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
- 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 15  
Brooklyn style
- 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 skillet roasted 17

## BIG SALADS

- WATERMELON SALAD 19  
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette with marinated shrimp \$8
- CAESAR SALAD 19  
little gem, crispy parmesan frico with salmon \$8
- KALE & QUINOA SALAD 19  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette with grilled chicken \$6
- CHICKEN PAILLARD 25  
baby swiss chard, frisee, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- STEAK SALAD 27  
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 28  
chilled spicy soba noodles, pickled shiitakes, daikon, zucchini, runner beans, sesame, ginger miso vinaigrette

## SANDWICHES

- GRILLED CHICKEN SANDWICH 19  
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- BLT+E 18  
apple smoked bacon, fried egg, lemon aioli croissant, fries
- MAINE LOBSTER ROLL 33  
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- THE SMITH BURGER 19  
bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries
- BURGER SUPREME 26  
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

## 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 28  
summer squash, market beans, charred scallion, tomato ginger sofrito
- GRILLED SHRIMP 30  
tabbouleh, zucchini, fairy tale eggplant, heirloom tomato, cucumber labneh
- POT OF MUSSELS 25  
chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP 24  
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- AVOCADO TOAST 19  
organic whole wheat, red pepper flakes, lemon, poached eggs

## STEAKS

*served with fries or field greens*

- 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

## SIDES

- STREET CORN 11
- FRIES 10
- SAUTÉED PEA SHOOTS 11
- FAIRY TALE EGGPLANT cashew togarashi 11

## COFFEE & ESPRESSO

*by Counter Culture*

- 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
- LEMON MINT SODA 6
- STRAWBERRY WATERMELON 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.