



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

SHELLFISH

- CHILLED SHRIMP 2⁷⁵
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2²⁵

OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOOKIE BLUES Damariscotta, ME 3
- TANGIER ISLAND Chesapeake Bay, VA 3
- OYSTER OF THE DAY 3

PLATTERS

- THE DELUXE 70
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 115
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

DOLLAR FIFTY OYSTERS *after 10:00 pm*

SNACKS

- POTATO CHIPS blue cheese fondue 8
- FRIED PICKLED OKRA buttermilk ranch 8
- TOASTED SESAME HUMMUS spiced crackers with crudité 12
- FRIED TOMATO & MOZZARELLA basil aioli 9
- SHISHITO PEPPERS sea salt 8

STARTERS

- TOMATO GAZPACHO 11
cucumber, sweet peppers, melon, yogurt
- CRISPY FRIED CALAMARI 14
zucchini, chilies, lemon, tartar sauce
- BURRATA 13
heirloom cherry tomatoes, pesto, pickled chilies, mint, garlic ciabatta
- SHRIMP COCKTAIL 15
- SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori
- CHARRED CORN & TOMATO FLATBREAD 12
mozzarella, parmesan, arugula, pickled chilies
- TUNA TARTARE 15
roasted garlic aioli, dijon, grilled ciabatta
- MAC + CHEESE 14
skillet roasted
- CHICKEN WINGS 12
honey-chipotle, charred lime
- CRAB CAKE TOTS 14
southern tartar, green apple

SALADS

- WATERMELON SALAD 13
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette
- CAESAR SALAD 13
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 13
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

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.

PASTA

- TAGLIATELLE BOLOGNESE 21
beef & pork ragu, mascarpone, toasted fennel
- RICOTTA GNOCCHI 18
truffle cream
- CAVATELLI 19
tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs
- SQUID INK SPAGHETTI 23
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
gluten-free pasta available upon request

MAIN COURSES

- SALMON 26
summer squash, market beans, charred scallion, tomato ginger sofrito
- POT OF MUSSELS 23
chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP 22
sushi rice, shiitakes, spinach, edamame, house made kimchee, sunny up egg
- SHRIMP & GRITS 26
cheddar jalapeño grits, roma tomatoes, melted leeks, scampi butter
- BRICK PRESSED CHICKEN 25
smashed garlic potatoes, baby spinach, lemon chicken jus
- MAINE LOBSTER ROLL 28
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- SEA BASS OREGANATA 26
corn succotash, fava beans, okra, swiss chard, lemon butter, tomato vinaigrette
- SMITTY'S SPICY FRIED CHICKEN 24
kale slaw, pickled red onion, buttermilk vinaigrette
- BURGER ROYALE 17
double decker, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries
- BURGER SUPREME 18
short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

STEAKS & CHOPS

- served with fries or field greens*
- PORK CHOP 28
- THE SMITH BAR STEAK 28
- SKIRT STEAK 35
- NY STRIP 36
- BONE IN RIB EYE 39
- FILET MIGNON 41

CHOOSE A SAUCE
green peppercorn, garlic herb butter
or chimichurri

MONDAY 19
BURGER & A BEER

TUESDAY 24
FISH TACOS

WEDNESDAY 29
SLOW ROASTED PORK

THURSDAY 24
CHICKEN
MILANESE

FRIDAY 32
SCALLOPS

SATURDAY 28
BABY BACK RIBS

SUNDAY 22
SPAGHETTI &
MEATBALLS

BIG SALADS

- STEAK SALAD 25
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 22
baby swiss chard, frisee, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- SEARED TUNA SALAD 25
chilled spicy soba noodles, pickled shiitakes, daikon, zucchini, runner beans, sesame, ginger miso vinaigrette

SIDES

- SMASHED GARLIC POTATOES 8
- STREET CORN 9
- SAUTÉED PEA SHOOTS 9
- JALAPEÑO CHEDDAR GRITS 9
- BRUSSELS SPROUTS 10
- FRIES 8