



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

OYSTERS

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

SHELLFISH

CHILLED SHRIMP 2⁷⁵
HALF LOBSTER 15
MIDDLE NECK CLAMS 2²⁵

PLATTERS

THE DELUXE 70
oysters, clams, chilled shrimp, poached
mussels, spicy salmon tartare, half lobster

THE ROYALE 115
oysters, clams, chilled shrimp,
spicy salmon tartare, whole lobster

SNACKS

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

STARTERS

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

BIG SALADS

WATERMELON SALAD 15
heirloom tomatoes, baby peppers, cucumber,
feta, olives, oregano vinaigrette
with grilled chicken 19
KALE & QUINOA SALAD 15
sun dried cranberries, ricotta salata,
toasted almonds, dijon vinaigrette
with marinated shrimp 23
CAESAR SALAD 15
little gem, crispy parmesan frico
with salmon 23
CHICKEN PAILLARD 22
baby swiss chard, frisee, goat cheese, roasted
beets, everything spice, champagne shallot
vinaigrette
STEAK SALAD 24
arugula, endive, red onion, goat cheese,
tomato, balsamic
SEARED TUNA SALAD 25
chilled spicy soba noodles, pickled shiitakes,
daikon, zucchini, runner beans, sesame, ginger
miso vinaigrette

SANDWICHES

GRILLED CHICKEN SANDWICH 17
burrata, tomato jam, basil aioli, toasted
sesame baguette, fries
BLT + E SANDWICH 15
apple smoked bacon, fried egg, lemon aioli,
brioche, fries
SPICY FRIED CHICKEN SANDWICH 17
kale & green apple slaw, lemon tartar,
buttered brioche, fries
MAINE LOBSTER ROLL 28
whole lobster, baby arugula, marinated
tomatoes, buttered brioche, fries
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

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 25
summer squash, market beans, charred
scallion, tomato ginger soffrito
POT OF MUSSELS 22
chardonnay broth, dijon, tarragon, fries
VEGETABLE BIBIMBAP 21
sushi rice, shiitake, spinach, edamame,
house made kimchee, sunny up egg
THE SMITH EGGS BENEDICT 17
black forest ham, english muffin, hollandaise,
poached eggs, mixed greens
AVOCADO TOAST 17
organic whole wheat, red pepper flakes,
lemon, poached eggs
SHRIMP & GRITS 25
cheddar jalapeño grits, roma tomatoes,
melted leeks, scampi butter

STEAKS

served with fries or field greens
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

SIDES

SAUTÉED PEA SHOOTS 9
JALAPEÑO CHEDDAR GRITS 9
FRIES 8
BRUSSELS SPROUTS 10
STREET CORN 9

COFFEE & ESPRESSO

SPIKE IT +\$6

COFFEE 3.²⁵
ESPRESSO 3.⁵⁰
CAPPUCCINO 3.⁷⁵
RED EYE coffee/espresso 4.⁵⁰
AMERICANO 3.⁵⁰
LATTE 3.⁷⁵
HOT CHOCOLATE 4.⁵⁰

TEA 3.²⁵

Steven Smith Teamaker

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

JUICE 6

ORANGE
GRAPEFRUIT
APPLE

HOUSEMADE SODAS 5

SHIRLEY TEMPLE
AGAVE LEMONADE
STRAWBERRY WATERMELON
CUCUMBER GINGER BEER

*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.*