



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

OYSTERS

COTUIT BAY Cape Cod, MA 3
MOONDANCER Damariscotta River, ME 3
OLD BLACK SALT Chincoteague Island, 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 tuna poke, half lobster

THE ROYALE 115
oysters, clams, chilled shrimp,
tuna poke, whole lobster

SNACKS

HOT POTATO CHIPS blue cheese fondue 8
SPICED CHICHARRONES chili lime aioli 7
TOASTED SESAME HUMMUS spiced crackers 8
SHISHITO PEPPERS sea salt 8
CRAB CAKE TOTS alabama tartar, green apple 14
SQUASH RINGS chili aioli 9

STARTERS

ROASTED TOMATO SOUP cheddar melt 10
CRISPY FRIED CALAMARI 13
Brooklyn style
SHRIMP COCKTAIL 14
BURRATA 12
slow roasted tomatoes, baby arugula,
garlic ciabatta
ROASTED CAULIFLOWER FLATBREAD 12
nduja salumi, stracciatella, arugula, parmesan,
pickled chilies, lemon
TUNA POKE 13
mango, cashews, cucumber, serrano, yuzu
MAC + CHEESE skillet roasted 14

BIG SALADS

BUTTERNUT SQUASH & GOAT CHEESE SALAD 15
apples, frisée, spiced pepitas, apple cider
vinaigrette
with marinated shrimp \$8
KALE & QUINOA SALAD 15
sun dried cranberries, ricotta salata,
toasted almonds, dijon vinaigrette
with grilled chicken \$4
CAESAR SALAD 15
little gem, crispy parmesan frico
with salmon \$8
GRILLED CHICKEN PAILLARD 22
pear, endive, frisée, candied walnuts, blue
cheese, pickled red onion, champagne shallot
vinaigrette
STEAK SALAD 24
arugula, endive, red onion, goat cheese,
tomato, balsamic
SEARED TUNA SALAD 25
winter greens, citrus, hazelnuts, parmesan,
white balsamic

SANDWICHES

GRILLED CHICKEN SANDWICH 16
burrata, tomato jam, basil aioli, toasted
sesame baguette, fries
BLT + E SANDWICH 15
apple smoked bacon, fried egg, lemon aioli,
croissant, fries
SPICY FRIED CHICKEN SANDWICH 16
kale & green apple slaw, lemon tartar,
buttered brioche, fries
THE SMITH BURGER 16
bacon shallot marmalade, white cheddar,
house pickles, TSB sauce, brioche bun, fries
BURGER SUPREME 23
pepper-crusted dry-aged short rib blend,
raclette cheese, watercress, red onion,
green peppercorn sauce, gruyère bun, fries

PASTA

BUTTERNUT SQUASH BUCATINI 19
hen of the woods mushrooms, pumpkin
seed pesto, parmesan, sage, black pepper
BRAISED SHORT RIB CAVATELLI 21
10 hour short rib ragu, mascarpone
RICOTTA GNOCCHI 12/17
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

SALMON 23
pastrami spiced, apple cider braised cabbage,
roasted parsnip, watercress, horseradish crema
CHICKEN POT PIE 19
roasted chicken, baby portobello mushrooms,
pearl onion, cheddar biscuit top
POT OF MUSSELS 21
chardonnay broth, dijon, tarragon, fries
VEGETABLE BIBIMBAP 19
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
EGG WHITE OMELETTE 17
goat cheese, baby spinach, shallots,
mixed baby greens

STEAKS

served with fries or field greens

THE SMITH BAR STEAK 27
SKIRT STEAK 33
NY STRIP 34
BONE IN RIB EYE 37
FILET MIGNON 39

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

SIDES

GARLIC BROCCOLINI 9
FRIES 8
BRUSSELS SPROUTS 10
SICILIAN CAULIFLOWER 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
CHAI EGG CREAM
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.



@THESMITHRESTAURANT