



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2²⁵

OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOONDANCER Damariscotta River, ME 3
- OLD BLACK SALT Chincoteague Island, 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 OYSTERS after 10:00 pm

SNACKS

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

STARTERS

- CRISPY FRIED CALAMARI 13
pickled green tomatoes, chilies, lemon, tartar sauce
- MAC + CHEESE skillet roasted 14
- BURRATA 12
slow roasted tomatoes, baby arugula, garlic ciabatta
- SHRIMP COCKTAIL 14
- TUNA TARTARE 13
garlic aioli, lavash
- CHICKEN WINGS 11
honey-chipotle, charred lime
- SPICY SALMON TARTARE 12
crispy rice, avocado, sriracha, nori

SALADS

- HONEYNUT SQUASH & GOAT CHEESE 13
apples, frisée, spiced pepitas, apple cider vinaigrette
- BABY GEM WEDGE 13
blue cheese ranch, bacon, radish, herbs
- KALE CAESAR 13
parmesan frico, boquerones, ciabatta

LARGE SALADS

- turn any salad into a main course
- GRILLED CHICKEN 19
 - ROASTED SALMON 21
 - MARINATED SHRIMP 23
 - CHARRED FLATIRON STEAK 23

PIZZA

- grandma smitty's style
- THE SAUCE 15
marinara, pepperoni, mozzarella, pickled chilies
 - THE SHROOM 16
hen of the woods mushrooms, tallegio, mozzarella, truffle
 - THE CLAM 17
middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

PASTA

- TAGLIATELLE BOLOGNESE 19
10 hour ragu, mascarpone
 - RICOTTA GNOCCHI 12/17
truffle cream
 - BUTTERNUT SQUASH BUCATINI 19
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper
 - SHRIMP SPAGHETTINI 21
squid ink pasta, calamari, chilies, garlic bread crumbs, lemon
- gluten-free pasta available upon request.

MAIN COURSES

- SALMON 24
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- POT OF MUSSELS 21
tomato, garlic, white wine, chilies, basil, fries
- BRICK PRESSED CHICKEN 23
smashed garlic potatoes, baby spinach, grilled lemon, chicken jus
- VEGETABLE BIBIMBAP 21
sushi rice, shiitakes, spinach, edamame, house made kimchee, sunny up egg
- BLUE CATFISH SCHNITZEL 21
brussels sprouts, spaghetti squash, melted leeks, dijon beurre blanc
- CHICKEN POT PIE 23
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- GRILLED MARINATED SHRIMP 24
heirloom black rice, shiitake mushrooms, roasted cauliflower, sweet potato coconut curry
- U STREET BURGER 16
bacon tomato jam, sharp cheddar, crispy onions, pickles, TSB sauce, brioche bun, fries

TO SHARE

- for two
- SPICY FRIED CHICKEN 42
jalapeño cheddar grits, slaw, pickles
 - LOBSTER PAELLA 51
shrimp, mussels, clams, chorizo

STEAKS

- served with fries or mixed greens
- THE SMITH BAR STEAK 27
 - FILET MIGNON 39
 - NY STRIP 34
 - BONE IN RIB EYE 37
- CHOOSE A SAUCE
- green peppercorn, garlic herb butter or chimichurri

MONDAY

- BURGER & A BEER 16
- draft beers \$5

TUESDAY

- FISH TACOS 23
- cucumber locos \$7

WEDNESDAY

- LOBSTER NIGHT 23
- champagne \$10

THURSDAY

- PORK CHOP
- MILANESE 21

FRIDAY

- TURKEY "OSSO BUCO" 21

SATURDAY

- SHORT RIB 25

SUNDAY

- CHICKEN
- PARMESAN 21
- glass of chianti \$7

SIDES

- SMASHED GARLIC POTATOES 8
- KALE & SPINACH GRATIN 9
- JALAPEÑO CHEDDAR GRITS 9
- BRUSSELS SPROUTS 10
- FRIES 8
- SICILIAN CAULIFLOWER 9

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