



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
- 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 OYSTERS *after 10:00 pm*

SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- FRIED PICKLED OKRA buttermilk ranch 8
- CRAB CAKE TOTS alabama tartar, green apple 14
- TOASTED SESAME HUMMUS spiced crackers 8
- SHISHITO PEPPERS sea salt 8

STARTERS

- ROASTED TOMATO SOUP cheddar melt 10
- CRISPY FRIED CALAMARI 13
pickled green tomatoes, chilies, lemon, tartar sauce
- MAC + CHEESE skillet roasted 14
- BURRATA 12
smashed peas, pesto, pickled chiles, mint, garlic ciabatta
- SHRIMP COCKTAIL 14
- TUNA TARTARE garlic aioli, lavash 13
- CHICKEN WINGS 11
honey-chipotle, charred lime
- SPICY SALMON TARTARE 12
crispy rice, avocado, sriracha, nori

SALADS

- SUGAR SNAP PEA SALAD 13
romaine, cucumber, red onion, baby bell peppers, castelvetro olives, feta, lemon oregano 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
 - BASIL PAPPARDELLE 19
asparagus, peas, country ham, overnight tomatoes, parmesan, lemon breadcrumbs
 - SQUID INK SPAGHETTI 21
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
- gluten-free pasta available upon request.*

MAIN COURSES

- SALMON 24
savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette
- 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
chickpeas, chorizo, poached mussels, swiss chard, white wine, garlic
- SHRIMP A LA PLANCHA 24
cheddar jalapeño grits, asparagus, melted leeks, scampi butter
- U STREET BURGER 16
bacon tomato jam, sharp cheddar, crispy onions, pickles, TSB sauce, brioche bun, fries

- SPICY FRIED CHICKEN 23/41
grits + slaw + pickles

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

- SCALLOPS 27

SATURDAY

- SHORT RIB 25

SUNDAY

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

SIDES

- SMASHED GARLIC POTATOES 8
- SAUTÉED PEA SHOOTS 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.