



THE SMITH

RESTAURANT & BAR

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

DINNER

OYSTERS

COTUIT BAY Cape Cod, MA 3

MOOKIE BLUES Damariscotta, ME 3

TANGIER ISLAND Chesapeake Bay, VA 3

OYSTER OF THE DAY 3

SNACKS

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

STARTERS

- CRISPY FRIED CALAMARI 14
zucchini, chilies, lemon, tartar sauce
- BURRATA 13
heirloom cherry tomatoes, pesto, pickled
chilies, mint, garlic ciabatta
- SHRIMP COCKTAIL 15
- CHICKEN WINGS 12
honey-chipotle, charred lime
- SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori
- MAC + CHEESE skillet roasted 14

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

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 16
marinara, pepperoni, mozzarella, pickled chilies
- THE SUMMER 16
sungold tomatoes, sweet corn, mozzarella,
baby arugula

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 soffrito
- POT OF MUSSELS 23
chardonnay broth, dijon, tarragon, fries
- BRICK PRESSED CHICKEN 25
smashed garlic potatoes, baby spinach,
lemon chicken jus
- VEGETABLE BIBIMBAP 22
sushi rice, shiitakes, spinach, edamame,
house made kimchee, sunny up egg
- SEA BASS OREGANATA 26
corn succotash, fava beans, okra, swiss chard,
lemon butter, tomato vinaigrette
- SHRIMP & GRITS 26
cheddar jalapeño grits, roma tomatoes,
melted leeks, scampi butter
- SMITTY'S SPICY FRIED CHICKEN 24
kale slaw, pickled red onion, buttermilk
vinaigrette
- 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, sesame
bun, fries

STEAKS

served with fries or mixed greens

- THE SMITH BAR STEAK 28
- FILET MIGNON 41
- NY STRIP 36
- BONE IN RIB EYE 39

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

MONDAY 19

BURGER & A BEER

TUESDAY 24

FISH TACOS

WEDNESDAY 29

LOBSTER NIGHT

THURSDAY 24

CHICKEN

MILANESE

FRIDAY 31

SCALLOPS

SATURDAY 28

BABY BACK RIBS

SUNDAY 22

SPAGHETTI &

MEATBALLS

SIDES

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

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.