



THE SMITH

RESTAURANT & BAR

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

LUNCH

OYSTERS

WORKDAY DOLLAR FIFTY OYSTERS

COTUIT BAY Cape Cod, MA

MOOKIE BLUES Damariscotta, ME

TANGIER ISLAND Chesapeake Bay, VA

OYSTER OF THE DAY

SNACKS

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

STARTERS

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

BIG SALADS

- WATERMELON SALAD 15
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette
 - CAESAR SALAD 15
little gem, crispy parmesan frico
 - KALE & QUINOA SALAD 15
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- any salad with additions*
- grilled chicken 18
 - roasted salmon 19
 - marinated shrimp 21
 - charred flatiron steak 22

PIZZA

grandma smitty's style

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

SANDWICHES

- GRILLED CHICKEN SANDWICH 17
overnight tomatoes, burrata, basil aioli, arugula, sesame baguette, 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
- BLT + E SANDWICH 15
apple smoked bacon, fried egg, lemon aioli, 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

BURGER & A BEER 19

PASTA

- CAVATELLI 19
tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs
- TAGLIATELLE BOLOGNESE 19
beef & pork ragu, mascarpone, toasted fennel
- SQUID INK SPAGHETTI 21
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
- RICOTTA GNOCCHI 18
truffle cream

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, shiitakes, spinach, edamame, house made kimchee, sunny up egg
- SHRIMP & GRITS 25
cheddar jalapeño grits, roma tomatoes, melted leeks, scampi butter
- AVOCADO TOAST 16
organic whole wheat, red pepper flakes, lemon, poached eggs

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.

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

SIDES

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

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 breakfastW, earl grey, Darjeeling blend, chai, chamomile (d), peppermint (d)

JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

HOUSEMADE SODAS 5

- AGAVE LEMONADE
- CUCUMBER GINGER BEER
- SHIRLEY TEMPLE
- STRAWBERRY WATERMELON