



THE SMITH

RESTAURANT & BAR

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

DINNER

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, poached mussels, tuna poke, whole lobster

PASTA

- BUTTERNUT SQUASH BUCATINI 21**
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper
- BRAISED SHORT RIB CAVATELLI 22**
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 14/19**
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

- SALMON 27**
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- POT OF MUSSELS 24**
chardonnay broth, dijon, tarragon, fries
- CHICKEN POT PIE 23**
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- PORK CHOP 28**
jalapeño cheddar grits, bacon apple marmalade, smoked pork jus
- VEGETABLE BIBIMBAP 23**
sushi rice, shiitakes, spinach, edamame, house made kimchee, sunny up egg

- GRILLED MARINATED SHRIMP 29**
heirloom black rice, roasted cauliflower, sweet potato coconut curry

- BRICK PRESSED CHICKEN 26**
smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus

- SEA BASS 28**
brussels sprouts, spaghetti squash, melted leeks, dijon beurre blanc

- THE SMITH BURGER 18**
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, brioche bun, fries

- BURGER SUPREME 25**
pepper-crusting dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 29**
- SKIRT STEAK 35**
- NY STRIP 39**
- BONE IN RIB EYE 42**
- FILET MIGNON 44**

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

MONDAY 29

SLOW ROASTED PORK

TUESDAY 25

FISH TACOS

WEDNESDAY 28

FRIED CHICKEN

THURSDAY 27

TURKEY "OSSO BUCO"

FRIDAY 35

SCALLOPS

SATURDAY 33

SHORT RIB

SUNDAY 23

SPAGHETTI & MEATBALLS

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9**
- SPICED CHICHARRONES chili lime aioli 8**
- TOASTED SESAME HUMMUS spiced crackers 9**
- SHISHITO PEPPERS sea salt 9**
- CRAB CAKE TOTS alabama tartar, green apple 16**
- CRISPY HEIRLOOM SQUASH RINGS chili aioli 9**

STARTERS

- ROASTED TOMATO SOUP cheddar melt 11**
- CRISPY FRIED CALAMARI 14**
Brooklyn style
- BURRATA 13**
slow roasted tomatoes, baby arugula, garlic ciabatta
- STICKY PORK RIBS 14**
spicy maple glaze, brussels sprouts slaw
- SHRIMP COCKTAIL 15**
- SPICY SALMON TARTARE 13**
crispy rice, avocado, sriracha, nori
- ROASTED CAULIFLOWER FLATBREAD 12**
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon
- TUNA POKE 14**
mango, cashews, cucumber, serrano, yuzu
- MAC + CHEESE skillet roasted 15**

SALADS

- HONEYNUT SQUASH & GOAT CHEESE SALAD 13**
apples, frisée, spiced pepitas, apple cider vinaigrette
- CAESAR SALAD 13**
little gem romaine, crispy parmesan frico
- KALE & QUINOA SALAD 13**
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

BIG SALADS

- STEAK SALAD 27**
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 25**
pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette
- SEARED TUNA SALAD 28**
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

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