



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### 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 2<sup>75</sup>  
HALF LOBSTER 15  
MIDDLE NECK CLAMS 2<sup>25</sup>

#### PLATTERS

THE DELUXE 70  
oysters, clams, chilled shrimp, poached  
mussels tuna poke, half lobster

THE ROYALE 115  
oysters, clams, chilled shrimp,  
tuna poke, whole lobster

## SNACKS

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

## STARTERS

ROASTED TOMATO SOUP cheddar melt 11  
CRISPY FRIED CALAMARI 14  
Brooklyn style  
SHRIMP COCKTAIL 15  
BURRATA 13  
slow roasted tomatoes, baby arugula,  
garlic ciabatta  
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

## BIG SALADS

HONEYNUT SQUASH & GOAT CHEESE SALAD 15  
apples, frisée, spiced pepitas, apple cider  
vinaigrette  
with marinated shrimp \$8  
KALE & QUINOA SALAD 15  
sun dried cranberries, ricotta salata,  
toasted almonds, dijon vinaigrette  
with grilled chicken \$4  
CAESAR SALAD 15  
little gem romaine, crispy parmesan frico  
with salmon \$8  
GRILLED CHICKEN PAILLARD 22  
pear, endive, frisée, candied walnuts, blue  
cheese, pickled red onion, champagne shallot  
vinaigrette  
STEAK SALAD 24  
arugula, endive, red onion, goat cheese,  
tomato, balsamic  
SEARED TUNA SALAD 25  
chilled spicy soba noodles, pickled shiitakes,  
daikon, carrot, sesame, ginger miso vinaigrette

## SANDWICHES

GRILLED CHICKEN SANDWICH 17  
burrata, tomato jam, basil aioli, toasted  
sesame baguette, fries  
BLT + E SANDWICH 15  
apple smoked bacon, fried egg, lemon aioli,  
croissant, fries  
SPICY FRIED CHICKEN SANDWICH 17  
kale & green apple slaw, lemon tartar,  
buttered brioche, fries  
THE SMITH BURGER 18  
bacon shallot marmalade, white cheddar,  
house pickles, TSB sauce, brioche bun, fries  
BURGER SUPREME 25  
pepper-crusted dry-aged short rib blend,  
raclette cheese, watercress, red onion,  
green peppercorn sauce, gruyère bun, fries

## PASTA

BUTTERNUT SQUASH BUCATINI 19  
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 23  
pastrami spiced, apple cider braised cabbage,  
roasted parsnip, watercress, horseradish crema  
CHICKEN POT PIE 19  
roasted chicken, baby portobello mushrooms,  
pearl onion, cheddar biscuit top  
POT OF MUSSELS 21  
chardonnay broth, dijon, tarragon, fries  
VEGETABLE BIBIMBAP 19  
sushi rice, shiitake, spinach, edamame,  
house made kimchee, sunny up egg  
THE SMITH EGGS BENEDICT 17  
black forest ham, english muffin, hollandaise,  
poached eggs, mixed greens  
AVOCADO TOAST 17  
organic whole wheat, red pepper flakes,  
lemon, poached eggs  
EGG WHITE OMELETTE 17  
goat cheese, baby spinach, shallots,  
mixed baby greens

## 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



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## SIDES

KALE & SPINACH GRATIN 9  
FRIES 8  
BRUSSELS SPROUTS 10  
SICILIAN CAULIFLOWER 9

## COFFEE & ESPRESSO

SPIKE IT +\$6

COFFEE 3.<sup>25</sup>  
ESPRESSO 3.<sup>50</sup>  
CAPPUCCINO 3.<sup>75</sup>  
RED EYE coffee/espresso 4.<sup>50</sup>  
AMERICANO 3.<sup>50</sup>  
LATTE 3.<sup>75</sup>  
HOT CHOCOLATE 4.<sup>50</sup>

## TEA 3.<sup>25</sup>

Steven Smith Teamaker

green tea, green mint,  
English breakfast, earl grey,  
Darjeeling blend, chai,  
chamomile (d), peppermint (d)

## JUICE 6

ORANGE  
GRAPEFRUIT  
APPLE

## HOUSEMADE SODAS 5

SHIRLEY TEMPLE  
AGAVE LEMONADE  
CONCORD GRAPE-ROSEMARY  
CUCUMBER GINGER BEER

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.