



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

OYSTERS

- PUFFER PETITE Wellfleet, MA 3²⁵
- COTUIT BAY Cape Cod, MA 3²⁵
- FISHERS ISLAND Block Island Sound, NY 3²⁵
- OYSTER OF THE DAY 3²⁵

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

PLATTERS

- THE DELUXE 75
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 125
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- CRISPY HEIRLOOM SQUASH RINGS chili aioli 11
- SHISHITO PEPPERS sea salt 9
- TOASTED SESAME HUMMUS spiced crackers 10

STARTERS

- FRENCH MUSHROOM SOUP 13
fontina, garlic crostini, truffle
- CRISPY FRIED CALAMARI 15
Brooklyn style
- ROASTED CAULIFLOWER FLATBREAD 14
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon
- SHRIMP COCKTAIL 15
- BURRATA 14
slow roasted tomatoes, baby arugula, garlic ciabatta
- SPICY SALMON TARTARE 15
crispy rice, avocado, sriracha, nori
- MAC + CHEESE 16
skillet roasted

SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD 14/19
apples, frisée, spiced pepitas, apple cider vinaigrette
- CAESAR SALAD 14/19
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 14/19
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- GRILLED CHICKEN PAILLARD 24
pear, endive, frisée, candied walnuts, pickled red onion, blue cheese, champagne shallot vinaigrette
- STEAK SALAD 26
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 27
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

SANDWICHES

- GRILLED CHICKEN SANDWICH 18
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- CRISPY COD SANDWICH 21
kale & granny smith apple slaw, tartar, brioche, house chips
- THE SMITH BURGER 18
bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries
- BURGER SUPREME 25
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

PASTA

- BUTTERNUT SQUASH BUCATINI 22
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper
- SHRIMP TAGLIATELLE 24
black pasta, sautéed shrimp, scallion, crumbled garlic bread
- BRAISED SHORT RIB CAVATELLI 23
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 16/24
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

- SALMON 26
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- CHICKEN POT PIE 25
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- POT OF MUSSELS 24
chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP 23
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- AVOCADO TOAST 18
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 18
goat cheese, baby spinach, shallots, mixed baby greens

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 29
- SKIRT STEAK 37
- NY STRIP 41
- BONE IN RIB EYE 44
- FILET MIGNON 46

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri



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SIDES

- BRUSSELS SPROUTS 11
- FRIES 9
- KALE & SPINACH GRATIN 10
- SICILIAN CAULIFLOWER 10

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.²⁵
- ESPRESSO 4.⁵⁰
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.⁵⁰

TEA 4.²⁵

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 6

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.