



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### RAW BAR

#### SHELLFISH

- CHILLED SHRIMP 2<sup>75</sup>
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2<sup>25</sup>

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOONDANCER Damariscotta River, ME 3
- OLD BLACK SALT Chincoteague Island, VA 3
- OYSTER OF THE DAY 3

#### 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

DOLLAR OYSTERS after 10:00 pm

### PASTA

- BUTTERNUT SQUASH BUCATINI 19  
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper
- BRAISED SHORT RIB CAVATELLI 21  
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 12/17  
truffle cream

gluten-free pasta available upon request.

### MAIN COURSES

- SALMON 24  
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- POT OF MUSSELS 21  
chardonnay broth, dijon, tarragon, fries
- CHICKEN POT PIE 23  
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- PORK CHOP 27  
jalapeño cheddar grits, bacon apple marmalade, smoked pork jus
- VEGETABLE BIBIMBAP 21  
sushi rice, shiitakes, spinach, edamame, house made kimchee, sunny up egg
- GRILLED MARINATED SHRIMP 24  
heirloom black rice, roasted cauliflower, sweet potato coconut curry
- BRICK PRESSED CHICKEN 23  
smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus
- SEA BASS 27  
brussels sprouts, spaghetti squash, melted leeks, dijon beurre blanc
- THE SMITH BURGER 16  
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, brioche bun, fries
- BURGER SUPREME 23  
pepper-crust 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 27
- SKIRT STEAK 33
- NY STRIP 34
- BONE IN RIB EYE 37
- FILET MIGNON 39

#### CHOOSE A SAUCE

green peppercorn, garlic herb butter  
or chimichurri

### SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- SPICED CHICHARRONES chili lime aioli 7
- TOASTED SESAME HUMMUS spiced crackers 8
- SHISHITO PEPPERS sea salt 8
- CRAB CAKE TOTS alabama tartar, green apple 14
- CRISPY HEIRLOOM SQUASH RINGS chili aioli 9

### STARTERS

- ROASTED TOMATO SOUP cheddar melt 10
- CRISPY FRIED CALAMARI 13  
Brooklyn style
- BURRATA 12  
slow roasted tomatoes, baby arugula, garlic ciabatta
- STICKY PORK RIBS 13  
spicy maple glaze, brussels sprouts slaw
- SHRIMP COCKTAIL 14
- SPICY SALMON TARTARE 12  
crispy rice, avocado, sriracha, nori
- ROASTED CAULIFLOWER FLATBREAD 12  
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon
- TUNA POKE 13  
mango, cashews, cucumber, serrano, yuzu
- MAC + CHEESE 14  
skillet roasted

### SALADS

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

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.

### MONDAY 16

BURGER & A BEER

### TUESDAY 23

FISH TACOS

### WEDNESDAY 28

FRIED CHICKEN

### THURSDAY 29

SLOW ROASTED PORK

### FRIDAY 32

SCALLOPS

### SATURDAY 25

SHORT RIB

### SUNDAY 21

SPAGHETTI & MEATBALLS

### BIG SALADS

- STEAK SALAD 25  
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 22  
pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette
- SEARED TUNA SALAD 25  
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

@THESMITHRESTAURANT