



# 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 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  
SHRIMP COCKTAIL 14  
BURRATA 12  
slow roasted tomatoes, baby arugula,  
garlic ciabatta  
ROASTED CAULIFLOWER FLATBREAD 12  
nduja salumi, stracciatella, arugula, parmesan,  
pickled chilies, lemon  
TUNA POKE 13  
mango, cashews, cucumber, serrano, yuzu  
MAC + CHEESE skillet roasted 14

## BIG SALADS

BUTTERNUT 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, 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 16  
bacon shallot marmalade, white cheddar,  
house pickles, TSB sauce, brioche bun, fries  
BURGER SUPREME 23  
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 21  
10 hour short rib ragu, mascarpone  
RICOTTA GNOCCHI 12/17  
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 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



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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.