



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2²⁵

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, spicy salmon tartare, half lobster
- THE ROYALE 115
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

WORKDAY DOLLAR OYSTERS

SNACKS & STARTERS

- HOT POTATO CHIPS blue cheese fondue 7
- SHISHITO PEPPERS sea salt 7
- SPICED CHICHARRONES chili lime aioli 7
- MAC + CHEESE skillet roasted 13
- CRISPY FRIED CALAMARI 12
pickled green tomatoes, chilies, lemon, tartar sauce
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 11
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 11
- CRAB CAKE TOTS 14
alabama tartar, green apple

COMPLIMENTARY BRUNCH COCKTAIL
Enjoy a free bloody mary, bellini, barnstormer, the gatsby, french 75 slushie, or juice with any of the below items

BRUNCH

- RANCHERO SCRAMBLE 14
blue corn tortilla, avocado, cheddar, black beans, charred tomato salsa
- SMOKED SALMON TOAST 15
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- EGG WHITE OMELETTE 14
goat cheese, baby spinach, shallots, mixed baby greens
- SICILIAN BAKED EGGS 14
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- AVOCADO TOAST 14
organic whole wheat, red pepper flakes, lemon, poached eggs
- THE SMITH EGGS BENEDICT 14
black forest ham, english muffin, hollandaise, poached eggs, home fries
- BUTTERMILK WAFFLES 13
blueberry compote, citrus mascarpone

STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK 24
- FILET MIGNON 39
- NY STRIP 34
- BONE IN RIB EYE 37

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.

PIZZA

grandma smitty's style

- THE SAUCE 14
marinara, pepperoni, mozzarella, pickled chilies
- THE SHROOM 15
hen of the woods mushrooms, tallegio, mozzarella, truffle
- THE CLAM 16
middle neck clams, calamari, scampi butter, parmesan, lemon bread crumbs

SANDWICHES

- GRILLED CHICKEN SANDWICH 14
overnight tomatoes, burrata, basil aioli, arugula, sesame baguette, fries
- SPICY CATFISH BLT 15
apple smoked bacon, bibb lettuce, tomato, alabama sauce, brioche, fries

- BURGER & A BEER 15
bacon tomato jam, sharp cheddar, crispy onions, pickles, TSB sauce, brioche bun, fries

MAIN COURSES

- SALMON 21
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- POT OF MUSSELS 19
tomato, garlic, white wine, chilies, basil, fries
- VEGETABLE BIBIMBAP 18
sushi rice, shiitakes, spinach, edamame, house made kimchee, sunny up egg
- CHICKEN POT PIE 18
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- TAGLIATELLE BOLOGNESE 19
10 hour ragu, mascarpone
- SHRIMP SPAGHETTINI 21
squid ink pasta, calamari, chilies, garlic bread crumbs, lemon

BIG SALADS

- BUTTERNUT SQUASH & GOAT CHEESE 14
apples, frisée, spiced pepitas, apple cider vinaigrette
- BABY GEM WEDGE 14
blue cheese ranch, bacon, radish, herbs
- KALE CAESAR 14
parmesan frico, boquerones, ciabatta
- any salad with additions
- grilled chicken 18
- roasted salmon 19
- marinated shrimp 21
- charred flatiron steak 22

TO SHARE for two

- SPICY FRIED CHICKEN 39
jalapeño cheddar grits, slaw, pickles

SIDES

- APPLE SMOKED BACON 7
- BRUSSELS SPROUTS 10
- FRIES 8
- HOME FRIES 7
- JALAPEÑO CHEDDAR GRITS 9
- HOUSE-MADE GRANOLA 11
greek yogurt, mixed berries
- FRUIT & BERRIES 11
- ORGANIC WHOLE WHEAT TOAST 3
- CIABATTA TOAST 3

BRUNCH COCKTAILS 8

- BLOODY MARY vodka / secret recipe
- BARNSTORMER bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI white peach purée / prosecco
- THE GATSBY gin / pomegranate / lemon / prosecco
- FRENCH 75 SLUSHIE gin / prosecco / lemon

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 3.25
- ESPRESSO 3.50
- CAPPUCCINO 3.75
- RED EYE coffee / espresso 4.50
- AMERICANO 3.50
- LATTE 3.75
- HOT CHOCOLATE 4.50

TEA 3.25

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 5

- AGAVE LEMONADE
- CUCUMBER GINGER BEER
- SHIRLEY TEMPLE
- CONCORD GRAPE-ROSEMARY

@THESMITHRESTAURANT