



# 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 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, 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

## 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
- CHAI EGG CREAM

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.

@THESMITHRESTAURANT