



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY* Cape Cod, MA 3²⁵
- MOOKIE BLUES* Damariscotta, ME 3²⁵
- PUFFER PETITE* Wellfleet, MA 3²⁵
- OYSTER OF THE DAY* 3²⁵

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16

PLATTERS

- THE DELUXE* 80
oysters, chilled shrimp,
spicy salmon tartare, half lobster
- THE ROYALE* 120
oysters, chilled shrimp,
spicy salmon tartare, whole lobster

SNACKS

- POTATO CHIPS blue cheese fondue 7
- SQUASH RINGS chili aioli 8
- TOASTED SESAME HUMMUS spiced crackers 7
with crudité 11
- SHISHITO PEPPERS sea salt 7

STARTERS

- ROASTED TOMATO SOUP 9
cheddar melt
- DUCK WINGS 14
citrus chili vinaigrette
- CRISPY FRIED CALAMARI 14
zucchini, chilies, lemon, spicy marinara
- TUNA TARTARE* 16
roasted garlic aioli, dijon, grilled ciabatta
- SHRIMP COCKTAIL 14
- BURRATA 14
slow roasted tomatoes, baby arugula, garlic
ciabatta
- SPICY SALMON TARTARE* 14
crispy rice, avocado, sriracha, nori
- MAC + CHEESE 15
skillet roasted
- MUSHROOM FLATBREAD 13
hen of the woods mushrooms, fontina, truffle

SALADS

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

PASTA

- WILD MUSHROOM BUCATINI 19
hen of the woods mushrooms, parmesan,
sage, cracked peppercorns
 - SQUID INK SPAGHETTI 23
sautéed shrimp, calamari, tomatoes,
scallion, crumbled garlic bread
 - TAGLIATELLE BOLOGNESE 21
10 hour short rib ragu, mascarpone
 - RICOTTA GNOCCHI 19
truffle cream
- gluten-free pasta available upon request

MAIN COURSES

- SALMON 27
pastrami spiced, apple cider braised cabbage
roasted parsnip, dijon beurre blanc
- VEGETABLE RICE BOWL 19
sushi rice, shiitake mushrooms, edamame,
spinach, house-made kimchee, sunny up egg
- BRICK PRESSED CHICKEN 25
baby spinach, smashed garlic potatoes,
lemon chicken jus
- SHRIMP & GRITS 26
jalapeño cheddar grits, cauliflower chow
chow, scampi butter
- BROOK TROUT 25
heirloom black rice, roasted brussels sprouts,
sweet potato, toasted cashew, coconut curry
- CHICKEN POT PIE 23
braised chicken, baby portobello mushrooms,
pearl onion, cheddar biscuit top
- SHORT RIB 33
parmesan whipped potatoes, cremini
mushrooms, baby carrots, gremolata
- BURGER ROYALE* 17
double decker, american cheese, apple
smoked bacon, pickles, shredded lettuce,
red onion, 50/50 sauce, brioche, fries
- THE SMITH BURGER* 17
bacon shallot marmalade, white cheddar,
crispy pickled onions, TSB sauce, brioche, fries

STEAKS & CHOPS

- served with fries or mixed greens
- THE SMITH BAR STEAK* 28
 - PORK RIB CHOP* 28
 - SKIRT STEAK* 32
 - NY STRIP* 37
 - BONE IN RIB EYE* 39
 - FILET MIGNON* 41

CHOOSE A SAUCE
green peppercorn, garlic herb butter
or chimichurri

* These items are cooked to order. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Please alert your server of any food allergies, as not all ingredients are listed on the menu.

nineteen dollar
**BURGER
& A BEER**
sunday & monday nights

meet us at the bar for
HAPPY HOUR
daily 4 - 6 pm

cocktail included
BRUNCH
saturday & sunday

start your day with us
BREAKFAST
monday - friday

BIG SALADS

- STEAK SALAD* 23
arugula, endive, red onion,
goat cheese, tomato, balsamic
- GRILLED SHRIMP SALAD 23
chilled spicy soba noodles,
pickled shiitakes, daikon,
carrot, red cabbage, sesame,
ginger miso vinaigrette

SIDES

- SMASHED POTATOES 8
garlic, crème fraîche
- BRUSSELS SPROUTS 9
orange zest, sea salt
- JALAPEÑO CHEDDAR GRITS 9
- BROCCOLINI 9
sautéed garlic, ginger, chilies
- SICILIAN CAULIFLOWER 9
lemon, capers, currants
- FRIES 7