



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

SHELLFISH

CHILLED SHRIMP 3
HALF LOBSTER 16

OYSTERS

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

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
TOASTED SESAME HUMMUS spiced crackers 7
with crudité s 11
SHISHITO PEPPERS sea salt 7

STARTERS

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

BIG SALADS

LITTLE GEM CAESAR* 16
crispy parmesan frico
with salmon 23
KALE & QUINOA 16
sun dried cranberries, ricotta salata, toasted
almonds, dijon vinaigrette
with grilled chicken 19
CHICKEN PAILLARD 19
butternut squash, goat cheese, apples, frisée,
spiced pepitas, apple cider vinaigrette
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



* 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.



SANDWICHES

served with fries or mixed greens

BLT+E 15
apple smoked bacon, slow roasted tomatoes,
fried egg, lemon aioli, brioche
GRILLED CHICKEN 17
burrata, tomato jam, basil aioli, arugula,
ciabatta
CRISPY COD MILANESE 18
oregano bread crumbs, caesar aioli, cucumber,
red onion, brioche
ROASTED TURKEY + AVOCADO 16
goat cheese, cucumber, red onion, dijon aioli,
sourdough
BURGER ROYALE* 17
double decker, american cheese, apple
smoked bacon, pickles, shredded lettuce,
red onion, 50/50 sauce, brioche
THE SMITH BURGER* 17
bacon shallot marmalade, white cheddar,
crispy pickled onions, TSB sauce, brioche

MAIN COURSES

AVOCADO TOAST 16
whole wheat, red pepper flakes, lemon,
poached eggs
WILD MUSHROOM BUCATINI 18
hen of the woods mushrooms, parmesan,
sage, cracked peppercorns
CHICKEN POT PIE 21
braised chicken, baby portobello mushrooms,
pearl onion, cheddar biscuit top
VEGETABLE RICE BOWL 18
sushi rice, shiitake mushrooms, edamame,
spinach, house-made kimchee, sunny up egg
SALMON 25
pastrami spiced, apple cider braised cabbage
roasted parsnip, dijon beurre blanc
SQUID INK SPAGHETTI 21
sautéed shrimp, calamari, tomatoes, scallion,
crumbled garlic bread
TAGLIATELLE BOLOGNESE 19
10 hour short rib ragu, mascarpone

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

SIDES

BRUSSELS SPROUTS 9
orange zest, sea salt
BROCCOLINI 9
sautéed garlic, ginger, chillies
SICILIAN CAULIFLOWER 9
lemon, capers, currants
FRIES 7

COFFEE & ESPRESSO

by Counter Culture

COFFEE 3.75
ESPRESSO 3.75
CAPPUCCINO 4.50
espresso / frothed milk
RED EYE 4.50
coffee / espresso shot
AMERICANO 4.50
espresso / hot water
LATTE 4.50
espresso / steamed milk
MOCHA 4.50
espresso / hot chocolate
HOT CHOCOLATE 4.50
whipped cream

TEA 3.25

Steven Smith Teamaker

green tea, green mint,
English breakfast, earl grey,
Darjeeling blend, chai,
chamomile (d), peppermint (d)

JUICE 5

ORANGE
GRAPEFRUIT
APPLE

HOUSEMADE SOFT DRINKS

SHIRLEY TEMPLE 4.50
CUCUMBER GINGER 4.50
BEER
SPICED PEAR SODA 4.50
LEMON MINT SODA 4.50
LEMONADE 4.50
ICED TEA 4.50
ARNOLD PALMER 4.50
ICED COFFEE 4.50



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