



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- FISHERS ISLAND Block Island Sound, NY 3²⁵
- PUFFER PETITE Wellfleet, MA 3²⁵
- OYSTER OF THE DAY 3²⁵

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

PLATTERS

- THE DELUXE 75
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 125
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- GREEN TOMATO RINGS chili aioli 11
- FRIED PICKLED OKRA buttermilk ranch 9
- SHISHITO PEPPERS sea salt 9
- MUSHROOM EMPANADAS queso fresco, jalapeño crema 11
- TOASTED SESAME HUMMUS spiced crackers 10

STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- TUNA TARTARE roasted garlic aioli, dijon, grilled ciabatta 16
- SPICY LAMB MEATBALLS tomato chutney, spiced tzatziki, sesame toast 14
- WILD MUSHROOM FLATBREAD hen of the woods mushrooms, fontina and parmesan fondue, truffle, tarragon 14
- SHRIMP COCKTAIL 15
- BURRATA smashed peas, pesto, pickled chiles, mint, garlic ciabatta 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 15
- MAC + CHEESE skillet roasted 16

SALADS

- SUGAR SNAP PEA SALAD romaine, cucumber, red onion, baby bell peppers, castelvetro olives, feta, lemon oregano vinaigrette 14
- CAESAR SALAD little gem, crispy parmesan frico 14
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 14

PASTA

- BASIL TAGLIATELLE 22
asparagus, peas, country ham, overnight tomatoes, parmesan, lemon breadcrumbs
- SQUID INK SPAGHETTI 24
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
- BRAISED SHORT RIB CAVATELLI 23
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 16/24
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

- SALMON 27
savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette
- POT OF MUSSELS 25
chardonnay broth, dijon, tarragon, fries
- PORK CHOP 28
pea shoots, potatoes, bacon chutney, pickled okra, smoked pork jus

- VEGETABLE BIBIMBAP 24
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

- BRICK PRESSED CHICKEN 26
baby spinach, smashed garlic potatoes, grilled lemon, chicken jus

- SHRIMP A LA PLANCHA 29
cheddar jalapeño grits, asparagus, melted leeks, scampi butter

- SEA BASS 28
chickpeas, chorizo, poached mussels, swiss chard, white wine, garlic

- THE SMITH BURGER 18
bacon shallot marmalade, white cheddar, crispy onions, house pickles, TSB sauce, potato bun, fries

- BURGER SUPREME 25
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

- SPICY FRIED CHICKEN 26/46
grits + slaw + pickles

STEAKS

- served with fries or field greens*
- THE SMITH BAR STEAK 29
- SKIRT STEAK 37
- NY STRIP 41
- BONE IN RIB EYE 44
- FILET MIGNON 46

CHOOSE A SAUCE

- green peppercorn, garlic herb butter or chimichurri

MONDAY 29
SLOW ROASTED PORK

TUESDAY 28
FISH TACOS

WEDNESDAY 42
PRIME RIB

THURSDAY 37
LAMB "OSSO BUCO"

FRIDAY 35
LOCAL SCALLOPS

SATURDAY 33
SHORT RIB

SUNDAY 25
SPAGHETTI &
MEATBALLS

BIG SALADS

- STEAK SALAD 27
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 25
roasted beets, goat cheese, orange, everything spice, champagne shallot vinaigrette
- SEARED TUNA SALAD 28
butter lettuce, hazelnuts, citrus, pickled onion, parmesan, white balsamic

SIDES

- SMASHED GARLIC POTATOES 9
- SAUTÉED PEA SHOOTS 10
- BRUSSELS SPROUTS 11
- JALAPEÑO CHEDDAR GRITS 9
- SICILIAN CAULIFLOWER 10
- FRIES 9

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.