



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

SHELLFISH

- CHILLED SHRIMP 2⁷⁵
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2²⁵

OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOONDANCER Damariscotta River, ME 3
- TANGIER ISLAND Chesapeake Bay, VA 3
- OYSTER OF THE DAY 3

PLATTERS

- THE DELUXE 70
oysters, clams, chilled shrimp, poached mussels, tuna poke, half lobster
- THE ROYALE 115
oysters, clams, chilled shrimp, poached mussels, tuna poke, whole lobster

DOLLAR OYSTERS after 10:00 pm

PASTA

- TAGLIATELLE 19
asparagus, peas, country ham, overnight tomatoes, parmesan, lemon breadcrumbs
- BRAISED SHORT RIB CAVATELLI 21
10 hour short rib ragu, mascarpone
- SQUID INK SPAGHETTI 22
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
- RICOTTA GNOCCHI 12/17
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

- SALMON 24
savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette
- POT OF MUSSELS 21
chardonnay broth, dijon, tarragon, fries
- PORK CHOP 27
pea shoots, potatoes, bacon chutney, pickled okra, smoked pork jus
- VEGETABLE BIBIMBAP 21
sushi rice, shiitakes, spinach, edamame, house made kimchee, sunny up egg
- SHRIMP A LA PLANCHA 24
cheddar jalapeño grits, asparagus, melted leeks, scampi butter
- BRICK PRESSED CHICKEN 23
smashed garlic potatoes, baby spinach, grilled lemon, chicken jus
- BLUE CATFISH SCHNITZEL 24
chickpeas, chorizo, poached mussels, swiss chard, white wine, garlic
- THE SMITH BURGER 16
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, brioche bun, fries
- BURGER SUPREME 23
pepper-crusting dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

- SPICY FRIED CHICKEN 23/41
grits + slaw + pickles

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 27
- SKIRT STEAK 33
- NY STRIP 34
- BONE IN RIB EYE 37
- FILET MIGNON 39

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

MONDAY 16
BURGER & A BEER

TUESDAY 23
FISH TACOS

WEDNESDAY 42
PRIME RIB

THURSDAY 29
SLOW ROASTED PORK

FRIDAY 32
SCALLOPS

SATURDAY 25
SHORT RIB

SUNDAY 21
SPAGHETTI &
MEATBALLS

BIG SALADS

- STEAK SALAD 25
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 22
roasted beets, goat cheese, orange, everything spice, champagne shallot vinaigrette
- SEARED TUNA SALAD 25
butter lettuce, hazelnuts, citrus, pickled onion, parmesan, white balsamic

SIDES

- SMASHED GARLIC POTATOES 8
- SAUTÉED PEA SHOOTS 9
- JALAPEÑO CHEDDAR GRITS 9
- BRUSSELS SPROUTS 10
- FRIES 8
- SICILIAN CAULIFLOWER 9

SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- FRIED PICKLED OKRA buttermilk ranch 8
- CRAB CAKE TOTS alabama tartar, green apple 14
- TOASTED SESAME HUMMUS spiced crackers 8
- GREEN TOMATO RINGS chili aioli 9
- SHISHITO PEPPERS sea salt 8

STARTERS

- ROASTED TOMATO SOUP cheddar melt 10
- CRISPY FRIED CALAMARI 13
Brooklyn style
- BURRATA 12
smashed peas, pesto, pickled chiles, mint, garlic ciabatta
- SPICY LAMB MEATBALLS 13
tomato chutney, spiced tzatziki, sesame toast
- SHRIMP COCKTAIL 14
- SPICY SALMON TARTARE 12
crispy rice, avocado, sriracha, nori
- WILD MUSHROOM FLATBREAD 12
hen of the woods mushrooms, fontina and parmesan fondue, truffle, tarragon
- TUNA POKE 13
mango, cashews, cucumber, serrano, yuzu
- MAC + CHEESE 14
skillet roasted

SALADS

- SUGAR SNAP PEA SALAD 13
romaine, cucumber, red onion, baby bell peppers, castelvetrano olives, feta, lemon oregano vinaigrette
- CAESAR SALAD 13
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 13
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

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.