



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### RAW BAR

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS\* 2<sup>50</sup>
- CHERRY STONE CLAMS\* 2<sup>50</sup>

#### OYSTERS

- COTUIT BAY\* Cape Cod, MA 3<sup>25</sup>
- MOOKIE BLUES\* Damariscotta, ME 3<sup>25</sup>
- PUFFER PETITE\* Wellfleet, MA 3<sup>25</sup>
- OYSTER OF THE DAY\* 3<sup>25</sup>

#### PLATTERS

- THE DELUXE\* 75  
oysters, clams, chilled shrimp,  
spicy salmon tartare, half lobster
- THE ROYALE\* 115  
oysters, clams, chilled shrimp,  
spicy salmon tartare, whole lobster

## SNACKS

- POTATO CHIPS blue cheese fondue 7
- GREEN TOMATO RINGS cherry pepper aioli 8
- BAKED PRETZEL everything spice, honey dijon 5
- FRIED PICKLED OKRA buttermilk ranch 7
- TOASTED SESAME HUMMUS spiced crackers 7
- SHISHITO PEPPERS sea salt 7

## STARTERS

- ROASTED TOMATO SOUP cheddar melt 9
- DUCK WINGS citrus chili vinaigrette 14
- CRISPY FRIED CALAMARI spicy sunday gravy 13
- TUNA TARTARE\* roasted garlic aioli, dijon, grilled ciabatta 15
- SHRIMP COCKTAIL 14
- SMOKED WHITEFISH TOTS jalapeño chutney, green apple, southern tartar 13
- BURRATA smashed peas, pesto, pickled chiles, mint, garlic ciabatta 12
- SPICY SALMON TARTARE\* crispy rice, avocado, sriracha, nori 14
- MAC + CHEESE skillet roasted 13

## SALADS

- SPRING LETTUCE SALAD romaine, cucumber, red onion, baby bell peppers, castelvetro olives, feta, lemon oregano vinaigrette 11
- KALE CAESAR\* parmesan frico, boquerones, ciabatta 11
- BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs 12

## CAST IRON PIZZA

- THE SAUCE marinara, pepperoni, mozzarella, pickled chillies 15
- THE SHROOM hen of the woods mushrooms, taleggio, mozzarella, truffle 16
- THE CLAM middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs 17

## PASTA

house-made fresh pasta

- BASIL PAPPARDELLE 18  
asparagus, peas, country ham, overnight tomatoes, parmesan, lemon breadcrumbs
- SQUID INK SPAGHETTI 20  
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread
- TAGLIATELLE BOLOGNESE 17  
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 12/17  
truffle cream

gluten-free pasta available upon request

## MAIN COURSES

- SALMON 24  
savoy cabbage, cauliflower, shiitake mushrooms, spring onion, shallot herb vinaigrette
- BRAISED SHORT RIB 29  
parmesan whipped potatoes, cremini mushrooms, favas, baby carrots, gremolata
- VEGETABLE BIBIMBAP 19  
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- BRICK PRESSED CHICKEN 23  
baby spinach, smashed garlic potatoes, grilled lemon, chicken jus
- SHRIMP & GRITS 25  
cheddar jalapeño grits, asparagus, melted leeks, scampi butter
- WALLEYE 23  
chickpeas, chorizo, poached mussels, swiss chard, white wine, garlic
- SMITTY'S SPICY FRIED CHICKEN 23  
kale slaw, pickled red onion, buttermilk vinaigrette
- BURGER ROYALE\* 16  
double beef patty, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries
- BURGER SUPREME\* 17  
prime beef, gruyère, watercress, red onion, green peppercorn sauce, brioche bun, fries

## STEAKS & CHOPS

served with fries or field greens

- THE SMITH BAR STEAK\* 25
- PORK RIB CHOP\* 26
- SKIRT STEAK\* 29
- NY STRIP\* 34
- BONE IN RIB EYE\* 36
- FILET MIGNON\* 38

#### CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

MONDAY 23  
CHICKEN  
PARMESAN

TUESDAY 29  
LOBSTER NIGHT

WEDNESDAY 26  
SCHNITZEL

THURSDAY 29  
LAMB SHANK

FRIDAY 25  
FISH TACOS

SATURDAY 36  
PRIME RIB

SUNDAY 19  
BURGER & A BEER

## BIG SALADS

- STEAK SALAD\* 23  
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 19  
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 7
- SAUTÉED PEA SHOOTS 7
- BRUSSELS SPROUTS 8
- JALAPEÑO CHEDDAR GRITS 7
- SICILIAN CAULIFLOWER 8
- FRIES 6

\*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.