



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### 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, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE\* 115  
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

## SNACKS

- POTATO CHIPS blue cheese fondue 7
- TOASTED SESAME HUMMUS spiced crackers 7
- SHISHITO PEPPERS sea salt 7

## STARTERS

- ROASTED TOMATO SOUP cheddar melt 9
- CRISPY FRIED CALAMARI spicy sunday gravy 13
- SHRIMP COCKTAIL 14
- BURRATA smashed peas, pesto, pickled chiles, mint, garlic ciabatta 12
- SPICY SALMON TARTARE\* crispy rice, avocado, sriracha, nori 14
- MAC + CHEESE skillet roasted 13

## BIG SALADS

- SPRING LETTUCE SALAD romaine, cucumber, red onion, baby bell peppers, castelvetro olives, feta, lemon oregano vinaigrette with marinated shrimp \$8 15
- KALE CAESAR\* parmesan frico, boquerones, ciabatta with salmon \$8 15
- BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs with grilled chicken \$4 15
- STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic 23
- CHICKEN PAILLARD roasted beets, goat cheese, orange, everything spice, champagne shallot vinaigrette 19
- SEARED TUNA SALAD butter lettuce, hazelnuts, citrus, pickled onion, parmesan, white balsamic 25

## CAST IRON PIZZA

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

## SANDWICHES

- GRILLED CHICKEN burrata, tomato jam, basil aioli, arugula, ciabatta, fries 16
- BRAISED SHORT RIB pickled vegetables, cucumber, chili aioli, baguette, fries 16
- ROASTED TURKEY + AVOCADO goat cheese, cucumber, tomato, red onion, dijon aioli, sourdough, mixed greens 16
- SEARED TUNA BURGER\* roasted peppers, egg, watercress, red onion, caesar aioli, brioche bun, fries 19
- BURGER ROYALE\* double beef patty, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries 16
- BURGER SUPREME\* prime beef, gruyère, watercress, red onion, green peppercorn sauce, brioche bun, fries 17

## MAIN COURSES

- SALMON cauliflower, shiitake mushrooms, savoy cabbage, spring onion, shallot herb vinaigrette 23
- VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg 18
- SQUID INK SPAGHETTI sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread 20
- RICOTTA GNOCCHI truffle cream 17
- AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs 15
- EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed greens 14

## 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

## SIDES

- SAUTÉED PEA SHOOTS 7
- BRUSSELS SPROUTS 8
- SICILIAN CAULIFLOWER 8
- FRIES 6

## COFFEE & ESPRESSO

*by Counter Culture*

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

## 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 BEER 4.50
- STRAWBERRY RHUBARB SODA 4.50
- LEMON MINT SODA 4.50
- LEMONADE 4.50
- ICED TEA 4.50
- ARNOLD PALMER 4.50
- ICED COFFEE 4.50

*\*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.*