



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

OYSTERS

COTUIT BAY Cape Cod, MA 3⁵⁰
MOOKIE BLUES Damariscotta, ME 3⁵⁰
PUFFER PETITE Wellfleet, MA 3⁵⁰
OYSTER OF THE DAY 3⁵⁰

SHELLFISH

CHILLED SHRIMP 3²⁵
HALF LOBSTER 18
LITTLE NECK CLAMS 2⁷⁵
CHERRY STONE CLAMS 2⁷⁵

PLATTERS

THE DELUXE 82
oysters, clams, chilled shrimp, poached
mussels, spicy salmon tartare, half lobster

THE ROYALE 135
oysters, clams, chilled shrimp, poached
mussels, spicy salmon tartare, whole lobster

SNACKS

POTATO CHIPS blue cheese fondue 10
HEIRLOOM SQUASH RINGS chili aioli 12
TOASTED SESAME HUMMUS spiced crackers 11
with crudité 15
SHISHITO PEPPERS sea salt 10

STARTERS

ROASTED TOMATO SOUP 14
cheddar melt
CRISPY FRIED CALAMARI 15
zucchini, chilies, lemon, spicy marinara
MUSHROOM FLATBREAD 15
hen of the woods mushrooms, fontina, truffle
SHRIMP COCKTAIL 16
BURRATA 15
slow roasted tomatoes, baby arugula,
garlic ciabatta
SPICY SALMON TARTARE 16
crispy rice, avocado, sriracha, nori
MAC + CHEESE skillet roasted 17

BIG SALADS

LITTLE GEM CAESAR 19
crispy parmesan frico
with salmon 27
KALE & QUINOA 19
sun dried cranberries, ricotta salata, toasted
almonds, dijon vinaigrette
with marinated shrimp 27
CHICKEN PAILLARD 25
butternut squash, goat cheese, apples, frisée,
spiced pepitas, apple cider vinaigrette
STEAK SALAD 27
arugula, endive, red onion, goat cheese,
tomato, balsamic
SEARED TUNA SALAD 28
chilled spicy soba noodles, pickled shiitakes,
daikon, carrot, red cabbage, sesame, ginger miso
vinaigrette

SANDWICHES

served with fries or mixed greens
GRILLED CHICKEN SANDWICH 19
burrata, tomato jam, basil aioli, toasted
sesame semolina
BLT+E 18
apple smoked bacon, fried egg, lemon aioli,
potato bun
CRISPY COD MILANESE 18
oregano bread crumbs, caesar aioli, cucumber,
red onion, potato bun
BURGER ROYALE 19
american cheese, apple smoked bacon,
pickles, shredded romaine, red onion,
50/50 sauce, potato bun
BURGER SUPREME 26
dry-aged short rib blend, peppercorn gravy,
raclette cheese, red onion, gruyère bun

PASTA

WILD MUSHROOM BUCATINI 22
hen of the woods mushrooms, parmesan,
sage, cracked peppercorns
SQUID INK SPAGHETTI 25
sautéed shrimp, calamari, tomatoes,
scallion, crumbled garlic bread
BRAISED SHORT RIB CAVATELLI 24
10 hour short rib ragu, mascarpone
RICOTTA GNOCCHI 22
truffle cream
gluten-free pasta available upon request.

MAIN COURSES

SALMON 28
pastrami spiced, apple cider braised cabbage,
roasted parsnip, watercress, dijon beurre blanc
CHICKEN POT PIE 25
braised chicken, baby portobello mushrooms,
pearl onion, cheddar biscuit top
POT OF MUSSELS 25
chardonnay broth, dijon, tarragon, fries
VEGETABLE BIBIMBAP 24
sushi rice, shiitake, spinach, edamame,
house made kimchee, sunny up egg
AVOCADO TOAST 19
whole wheat, red pepper flakes, lemon,
poached eggs

STEAKS

served with fries or mixed greens
THE SMITH BAR STEAK 31
SKIRT STEAK 39
NY STRIP 43
BONE IN RIB EYE 45
FILET MIGNON 47

CHOOSE A SAUCE
green peppercorn, garlic herb butter
or chimichurri

SIDES

BRUSSELS SPROUTS 12
orange zest, sea salt
BROCCOLINI 11
sautéed garlic, ginger, chilies
SICILIAN CAULIFLOWER 11
lemon, capers, currants
FRIES 10

COFFEE & ESPRESSO

by Counter Culture

COFFEE 4.⁷⁵
ESPRESSO 4.⁷⁵
CAPPUCCINO 5.⁵⁰
espresso / frothed milk
RED EYE 5.⁵⁰
coffee / espresso shot
AMERICANO 5.⁵⁰
espresso / hot water
LATTE 5.⁵⁰
espresso / steamed milk
MOCHA 5.⁵⁰
espresso / hot chocolate
HOT CHOCOLATE 5.⁵⁰
whipped cream

TEA 4.²⁵

Steven Smith Teamaker

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

JUICE 6

ORANGE
GRAPEFRUIT
APPLE

HOUSEMADE SOFT DRINKS

SHIRLEY TEMPLE 6
CUCUMBER GINGER BEER 6
LEMON MINT SODA 6
STRAWBERRY
WATERMELON SODA 6
LEMONADE 4.²⁵
ICED TEA 4.²⁵
ARNOLD PALMER 4.²⁵
ICED COFFEE 4.⁷⁵

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.