



THE SMITH

RESTAURANT & BAR

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

DINNER

OYSTERS

COTUIT BAY Cape Cod, MA 3

MOOKIE BLUES Damariscotta, ME 3

TANGIER ISLAND Chesapeake Bay, VA 3

OYSTER OF THE DAY 3

SNACKS

POTATO CHIPS blue cheese fondue 8

TOASTED SESAME HUMMUS spiced crackers 8
with crudité's 12

SHISHITO PEPPERS sea salt 8

STARTERS

ROASTED TOMATO SOUP 11
cheddar melt

CRISPY FRIED CALAMARI 14
zucchini, chilies, lemon, spicy marinara

BURRATA 13
slow roasted tomatoes, baby arugula, garlic
ciabatta

SHRIMP COCKTAIL 15

CHICKEN WINGS 12
honey-chipotle, charred lime

SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori

MAC + CHEESE 14
skillet roasted

CAST IRON PIZZA 14
marinara, pepperoni, mozzarella, pickled chilies

SALADS

BUTTERNUT SQUASH & GOAT CHEESE 13
apples, frisée, spiced pepitas, apple cider
vinaigrette

LITTLE GEM CAESAR 13
crispy parmesan frico

KALE & QUINOA 13
sun dried cranberries, ricotta salata, toasted
almonds, dijon vinaigrette

LARGE SALADS

turn any salad into a main course

GRILLED CHICKEN 19

ROASTED SALMON 21

MARINATED SHRIMP 23

CHARRED FLATIRON STEAK 23

PASTA

TAGLIATELLE BOLOGNESE 21
beef & pork ragu, toasted fennel, mascarpone

RICOTTA GNOCCHI 18
truffle cream

WILD MUSHROOM BUCATINI 19
hen of the woods mushrooms, parmesan,
sage, cracked peppercorns

gluten-free pasta available upon request

MAIN COURSES

SALMON 26
heirloom black rice, roasted brussels sprouts,
sweet potato, toasted cashew, coconut curry

POT OF MUSSELS 23
chardonnay broth, dijon, tarragon, fries

BRICK PRESSED CHICKEN 25
smashed garlic potatoes, baby spinach,
lemon chicken jus

VEGETABLE RICE BOWL 22
sushi rice, shiitakes, spinach, edamame,
house made kimchee, sunny up egg

SHRIMP & GRITS 26
jalapeño cheddar grits, cauliflower chow
chow, scampi butter

CHICKEN POT PIE 24
braised chicken, baby portobello mushrooms,
pearl onion, cheddar biscuit top

STEAKS

served with fries or mixed greens

THE SMITH BAR STEAK 28

FILET MIGNON 41

NY STRIP 36

BONE IN RIB EYE 39

choice of peppercorn steak sauce, garlic
herb butter or chimichurri

SANDWICHES

served with fries or mixed greens

BURGER ROYALE 17
double decker, american cheese, apple
smoked bacon, pickles, shredded romaine,
red onion, 50/50 sauce, brioche

THE SMITH BURGER 17
bacon shallot marmalade, white cheddar,
crispy pickled onions, TSB sauce, brioche

GRILLED CHICKEN 17
tomato jam, burrata, basil aioli,
arugula, sesame baguette

SPICY FRIED CHICKEN 17
kale & green apple slaw, lemon tartar,
buttered brioche

SIDES

SMASHED POTATOES 8
garlic, crème fraîche

BRUSSELS SPROUTS 10
orange zest, sea salt

JALAPEÑO CHEDDAR GRITS 9

SICILIAN CAULIFLOWER 9
lemon, capers, currants

FRIES 8

nineteen dollar

BURGER & A BEER

sunday & monday nights

meet us at the bar for

HAPPY HOUR

monday-friday 3-7 pm

complimentary cocktail

BRUNCH

saturday & sunday

dollar fifty oysters

WEEKDAY

LUNCH

monday - friday

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.