



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

- JUMBO SHRIMP 4
- SPICY SEAFOOD SALAD 13
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2.5
- CHERRY STONE CLAMS 2.5

OYSTERS

- MONTAUK PEARL Long Island, NY 3.25
- BEAU SOLEIL New Brunswick, CAN 3.25
- COTUIT BAY Cape Cod, Mass. 3.25
- OYSTER OF THE DAY M.P.

- THE DELUXE
oysters, clams, jumbo shrimp,
spicy seafood salad, half lobster
65

- THE ROYALE
oysters, clams, jumbo shrimp,
spicy seafood salad, chilled lobster
115

BAR SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- BLISTERED SHISHITO PEPPERS 7
- BAKED PRETZEL spicy honey mustard 6
- BEER BATTERED STRING BEANS ranch 9
- DEVEILED EGGS Dijon, cayenne 6
- FRIED OYSTER BLT SLIDER 6
bacon, lettuce, tomato, aioli
- SPICY PARMESAN CRACKERS 5
- FRIED ARTICHOKEs 10

STARTERS

- ROASTED TOMATO SOUP 10
cheddar melt
- ARTICHOKE FLATBREAD 14
ricotta, olive, roasted sweet onion
- CRISPY FRIED CALAMARI 13
Brooklyn style
- BURRATA 13
pesto, fried red peppers,
tomato jam, ciabatta
- SCALLOP PAN ROAST 15
scampi sauce, parmesan crumbs, herb salad
- CAESAR SALAD 12
frico, boquerones, the best dressing
- BABY ARUGULA SALAD 10
parmesan, lemon, fennel
- TUNA TARTARE 14
jalapeño, black sesame
- STRING BEAN SALAD 12
tomato, ricotta salata,
toasted almonds, Dijon vinaigrette
- MEDITERRANEAN SALAD 12
cucumber, feta, red onion, chickpea,
olive, tomato, romaine, lemon dressing
- SALMON TARTARE 13
avocado salsa, spring onion, orange vinaigrette
- JUMBO SHRIMP COCKTAIL 16
- MAC + CHEESE 14

BIG SALADS

- STEAK SALAD 25
arugula, endive, red onion,
goat cheese, tomato, balsamic
- AHI TUNA SALAD 25
mesclun greens, cherry tomato,
French beans, black olive, roasted pepper
- ROASTED CHICKEN SALAD 22
arugula, apple, walnut, brie, grilled onion
- MAINE LOBSTER SALAD 32
avocado, burst tomato, french beans,
brioche croutons, buttermilk vinaigrette

MAIN COURSES

- SALMON 25
leeks, asparagus, oyster mushrooms,
soft herbs
- POT OF MUSSELS* 22
chardonnay broth, Dijon, tarragon, fries
- PORK CHOP 23
warm shiitake & roasted cauliflower salad,
spiced tomato chutney
- CHICKEN POT PIE 22
cheddar chive biscuit top
- VEGETABLE BIBIMBAP 21
sushi rice, shiitake, spinach, pickled carrot,
edamame, bean sprouts, sunny up egg
- GRILLED SHRIMP 26
jalapeño grits, pilsner butter, green tomato salad
- BRICK PRESSED CHICKEN 23
smashed potatoes, roasted garlic jus
- TROUT MILANESE 25
mustard crust, baby kale, artichokes,
fingerlings, dill aioli
- ROASTED FLOUNDER 29
new crop potatoes, baby spinach,
pearl onions, black garlic,
spicy roasted lemon broth
- BRAISED LAMB SHANK 29
peas & carrots, steel cut oat "risotto",
cabernet sauce
- BURGER DELUXE* 15
special sauce, cheddar, bacon, the works

STEAKS

- served with fries or field greens**
- THE SMITH BAR STEAK 27
 - BONE IN RIB EYE 33
 - FILET MIGNON 35
 - NY STRIP 37
 - PORTERHOUSE FOR TWO 75

CHOOSE A SAUCE
béarnaise, green peppercorn or chimichurri

PASTA

- RAVIOLI 19
goat cheese, traditional pesto,
toasted pine nuts, overnight tomatoes
- TAGLIATELLE 22
black pasta, sautéed shrimp,
scallion, crumbled garlic bread
- RICOTTA GNOCCHI 19
truffle cream
- ORECCHIETTE 19
chicken sausage, pickled chilies, broccoli

MONDAY 24
15 HOUR PORK

TUESDAY 29
BEEF STROGANOFF

WEDNESDAY 24
FRIED CHICKEN &
POTATO WAFFLES

THURSDAY 33
PRIME RIB

FRIDAY M.P.
LOBSTER ROLL

SATURDAY 32
PAELLA

SUNDAY 21
SPAGHETTI &
MEATBALLS

SIDES

- JALAPEÑO CHEDDAR GRITS 5
- SMASHED POTATOES 5
- FRIES 5
- GARLIC SPINACH 7
- BRUSSELS SPROUTS 8
- ROASTED CAULIFLOWER 7

*substitute any side

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.