



THE SMITH

RESTAURANT & BAR

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

RAW BAR

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- MOONDANCER Damariscotta River, ME 3²⁵
- MOOSE COVE Great Bay, NH 3²⁵
- OYSTER OF THE DAY 3²⁵

PLATTERS

- THE DELUXE 75**
oysters, clams, chilled shrimp, poached mussels, tuna poke, half lobster
- THE ROYALE 125**
oysters, clams, chilled shrimp, poached mussels, tuna poke, whole lobster

THREE COURSE THANKSGIVING DINNER

\$65

kids under 12, half price

STARTERS

- BUTTERNUT SQUASH SOUP**
pumpkin ale, crème fraîche, pepitas
- KALE & QUINOA SALAD**
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- RICOTTA GNOCCHI**
truffle cream
- BURRATA**
slow roasted tomatoes, baby arugula, garlic ciabatta
- TUNA POKE**
mango, cashew, serrano chilies, cucumber, yuzu, sesame
- HONEYNUT SQUASH & GOAT CHEESE SALAD**
local apples, frisée, spiced pecans, apple cider vinaigrette

MAINS

- ALL NATURAL HERITAGE TURKEY**
- TURKEY OSSO BUCO**
parmesan polenta, North Fork red cabbage, braising jus
- ROASTED TURKEY BREAST**
smashed yukon gold potatoes, sautéed Tuscan kale, white pepper gravy
- TURKEY POT PIE**
baby portobello mushrooms, pearl onions, white cheddar biscuit top
- SALMON**
cauliflower almond mousse, scallions, shiitake mushrooms, truffle vinaigrette
- BRAISED SHORT RIBS**
brandied mushroom risotto, mascarpone, parmesan, sage, red wine jus
- GRILLED SHRIMP SCAMPI**
jalapeño cheddar grits, roma tomatoes, mache, lemon

DESSERTS

- PUMPKIN BREAD PUDDING**
- DARK CHOCOLATE LAYER CAKE**
chocolate mousse, caramel popcorn
- STICKY TOFFEE PUDDING**
medjool dates, caramel, vanilla ice cream
- APPLE PIE IN A JAR**
toasted almond crumble, cinnamon ice cream

FIXINGS FOR THE TABLE
INCLUDED

- APPLE BRIOCHE STUFFING
- CRISPY BRUSSELS SPROUTS
- MAC + CHEESE
- CRANBERRY ORANGE JAM

SNACKS

- | | | | |
|---|----|---|----|
| HOT POTATO CHIPS
blue cheese fondue | 9 | TOASTED SESAME HUMMUS
spiced crackers | 10 |
| SPICY SALMON TARTARE
crispy rice, avocado, sriracha, nori | 15 | ROASTED GARLIC FLATBREAD
parmesan, arugula, rosemary, chilies | 14 |
| SHISHITO PEPPERS
sea salt | 8 | | |

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.