



THE SMITH

RESTAURANT & BAR

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

RAW BAR

SHELLFISH

CHILLED SHRIMP 2⁷⁵
HALF LOBSTER 15
MIDDLE NECK CLAMS 2²⁵

OYSTERS

COTUIT BAY Cape Cod, MA 3
MOONDANCER Damariscotta River, ME 3
OLD BLACK SALT Chincoteague Island, VA 3
OYSTER OF THE DAY 3

PLATTERS

THE DELUXE 70
oysters, clams, chilled shrimp, poached
mussels, tuna poke, half lobster
THE ROYALE 115
oysters, clams, chilled shrimp, poached
mussels, tuna poke, whole lobster

THREE COURSE THANKSGIVING DINNER

\$47

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

FIXINGS FOR THE TABLE
INCLUDED

APPLE BRIOCHE STUFFING

CRISPY BRUSSELS SPROUTS

MAC + CHEESE

CRANBERRY ORANGE JAM

MAINS

ALL NATURAL HERITAGE TURKEY

TURKEY OSSO BUCO
brandied mushroom risotto, mascarpone, parmesan, braising jus

ROASTED TURKEY BREAST
garlic smashed potatoes, baby spinach, sage white pepper gravy

TURKEY POT PIE
baby portobello mushrooms, pearl onions, white cheddar biscuit top

SALMON
pastrami spiced, apple cider braised cabbage, roasted parsnip, water-
cress, horseradish crema

BRAISED SHORT RIBS
pumpkin spaetzle, brussels sprouts, sweet peppers, crispy shallots

GRILLED SHRIMP SCAMPI
jalapeño cheddar grits, roma tomatoes, mache, lemon

DESSERTS

DARK CHOCOLATE CAKE
mascarpone chocolate mousse, salted caramel, popcorn

PUMPKIN TART
pumpkin seed brittle, candied cranberries, whipped maple cream

STICKY TOFFEE PUDDING
medjool dates, caramel, vanilla ice cream

CARAMELIZED APPLE PIE
honeycrisp apples, toasted almond cookie crust, spiced whipped cream

SNACKS

HOT POTATO CHIPS 9
blue cheese fondue

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

SHISHITO PEPPERS 9
sea salt

TOASTED SESAME HUMMUS 9
spiced crackers

ROASTED CAULIFLOWER FLATBREAD 12
nduja salumi, stracciatella, arugula, parmesan,
pickled chilies, lemon

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.