



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

PUFFER PETITE Wellfleet, MA 3²⁵
COTUIT BAY Cape Cod, MA 3²⁵
FISHERS ISLAND Block Island Sound, NY 3²⁵
OYSTER OF THE DAY 3²⁵

PLATTERS

THE DELUXE 75
oysters, clams, chilled shrimp, poached
mussels, spicy salmon tartare, half lobster

THE ROYALE 125
oysters, clams, chilled shrimp, poached
mussels, spicy salmon tartare, whole lobster

THREE COURSE CHRISTMAS DINNER

\$65

STARTERS

ROASTED TOMATO SOUP
cheddar melt

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

RICOTTA GNOCCHI
truffle cream

BURRATA
slow roasted tomatoes, baby arugula,
garlic ciabatta

SPICY SALMON TARTARE
crispy rice, avocado, sriracha, nori

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

DESSERTS

DARK CHOCOLATE CAKE

STICKY TOFFEE PUDDING

CARAMELIZED APPLE PIE

MAINS

BUTTERNUT SQUASH BUCATINI
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black
pepper

SALMON
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress,
horseradish crema

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

POT OF MUSSELS
chardonnay broth, dijon, tarragon, fries

THE SMITH BURGER
bacon shallot marmalade, white cheddar, crispy onions, house pickles, TSB
sauce, potato bun, fries

GRILLED MARINATED SHRIMP
heirloom black rice, roasted cauliflower, sweet potato coconut curry

THE SMITH BAR STEAK
fries or field greens, chimichurri, garlic herb butter, or green peppercorn

VEGETABLE BIBIMBAP
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee,
sunny up egg

SEA BASS
brussels sprouts, spaghetti squash, melted leeks, dijon beurre blanc

PORK CHOP
jalapeño cheddar grits, bacon apple marmalade, smoked pork jus

FILET MIGNON
fries or field greens, chimichurri, garlic herb butter, or green peppercorn
\$14 supplement

SNACKS

HOT POTATO CHIPS 9
blue cheese fondue

CRISPY FRIED CALAMARI 15
brooklyn style

SHISHITO PEPPERS 9
sea salt

ROASTED CAULIFLOWER FLATBREAD 14
nduja salumi, stracciatella, arugula,
parmesan, pickled chilies, lemon

TOASTED SESAME HUMMUS 10
spiced crackers

MAC + CHEESE 16
skillet roasted

KID'S BURGER 18
white cheddar, potato bun, fries

KID'S PASTA 16
cavatelli, butter, parmesan

SIDES

JALAPEÑO CHEDDAR GRITS 9

SMASHED GARLIC POTATOES 9

SICILIAN CAULIFLOWER 10

BRUSSELS SPROUTS 11

KALE & SPINACH GRATIN 10

FRIES 9