



# THE SMITH

RESTAURANT & BAR

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

## RAW BAR

**CHILLED SHRIMP** 3

**HALF LOBSTER** 16

**LITTLE NECK CLAMS** 2<sup>50</sup>

**CHERRY STONE CLAMS** 2<sup>50</sup>

## OYSTERS

**PUFFER PETITE** Wellfleet, MA 3<sup>25</sup>

**COTUIT BAY** Cape Cod, MA 3<sup>25</sup>

**FISHERS ISLAND** Block Island Sound, NY 3<sup>25</sup>

**OYSTER OF THE DAY** 3<sup>25</sup>

**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

## NEW YEAR'S EVE CELEBRATION

10pm-1am

\$140

**FULL OPEN BAR**

*choice of starter, main course and dessert*

### STARTERS

**ROASTED TOMATO SOUP**  
cheddar melt

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

**CAESAR SALAD**  
little gem, crispy parmesan frico

**TUNA TARTARE**  
roasted garlic aioli, dijon, grilled ciabatta

**RICOTTA GNOCCHI** truffle cream

**BURRATA**  
slow roasted tomatoes, baby arugula, garlic  
ciabatta

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

### MAIN COURSES

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

**VEGETABLE BIBIMBAP**  
sushi rice, shiitake, spinach,  
pickled carrots, edamame,  
bean sprouts, sunny up egg

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

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

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

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

**BURGER SUPREME**  
dry-aged short rib blend,  
raclette cheese, watercress,  
red onion, green peppercorn  
sauce, gruyère bun, fries

**FILET MIGNON (+10)**  
fries, peppercorn sauce

### DESSERT

**NEW YEAR'S EVE CAKE**  
dark chocolate mousse,  
hazelnuts

### OPEN BAR

WINE • SPECIALTY COCKTAILS  
LIQUOR • DRAFT BEER

### FOR THE TABLE

<b>HOT POTATO CHIPS</b> blue cheese fondue	9
<b>STICKY PORK RIBS</b> spicy maple glaze, brussels sprouts slaw	15
<b>HEIRLOOM SQUASH RINGS</b> chili aioli	11
<b>CRISPY FRIED CALAMARI</b> Brooklyn style	15

<b>CAULIFLOWER FLATBREAD</b> nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon	14
<b>TOASTED SESAME HUMMUS</b> spiced crackers	10
<b>MAC + CHEESE</b> skillet roasted	16
<b>SPICY SALMON TARTARE</b> crispy rice, avocado, sriracha, nori	15

### SIDES

<b>JALAPEÑO CHEDDAR GRITS</b>	9
<b>SICILIAN CAULIFLOWER</b>	10
<b>SMASHED GARLIC POTATOES</b>	9
<b>KALE &amp; SPINACH GRATIN</b>	10
<b>FRIES</b>	9
<b>BRUSSELS SPROUTS</b>	11