



# THE SMITH

RESTAURANT & BAR

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

## RAW BAR

### SHELLFISH

CHILLED SHRIMP 3  
HALF LOBSTER 15  
LITTLE NECK CLAMS 2<sup>25</sup>

### 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, spicy salmon tartare, half lobster  
THE ROYALE 115  
oysters, clams, chilled shrimp, poached  
mussels, spicy salmon tartare, whole lobster

## NEW YEAR'S EVE CELEBRATION

10pm-1am

\$95

### FULL OPEN BAR

*choice of starter, main course and dessert*

### STARTERS

**BURRATA**  
slow roasted tomatoes, baby arugula,  
garlic ciabatta  
**KALE & QUINOA SALAD**  
sun dried cranberries, ricotta salata,  
toasted almonds, dijon vinaigrette  
**CAESAR SALAD**  
little gem, parmesan frico  
**TUNA POKE**  
mango, cashews, cucumber, serrano, yuzu  
**RICOTTA GNOCCHI**  
truffle cream  
**BUTTERNUT SQUASH &  
GOAT CHEESE SALAD**  
apples, frisée, spiced pepitas, apple  
cider vinaigrette

### MAIN COURSES

**BRICK PRESSED CHICKEN**  
smashed garlic potatoes,  
baby spinach, grilled lemon,  
chicken jus  
**PORK CHOP**  
jalapeño cheddar grits, bacon  
apple marmalade, smoked  
pork jus  
**VEGETABLE BIBIMBAP**  
sushi rice, shiitake, spinach,  
pickled carrots, edamame,  
bean sprouts, sunny up egg  
**GRILLED SHRIMP SCAMPI**  
jalapeño cheddar grits, roma  
tomatoes, mache, lemon  
**SEA BASS**  
brussels sprouts, spaghetti  
squash, melted leeks, dijon  
beurre blanc  
**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 (+12)**  
fries, peppercorn sauce

### DESSERT

NEW YEAR'S EVE CAKE  
chocolate mousse, hazelnut

### OPEN BAR

WINE • SPECIALTY COCKTAILS  
LIQUOR • DRAFT BEER

## FOR THE TABLE

HOT POTATO CHIPS 8  
blue cheese fondue  
STICKY PORK RIBS 13  
spicy maple glaze, brussels sprouts  
slaw  
TOASTED SESAME HUMMUS 8  
spiced crackers  
MAC + CHEESE 14  
skillet roasted

SPICY SALMON TARTARE 12  
crispy rice, avocado, sriracha, nori  
CAULIFLOWER FLATBREAD 12  
nduja salumi, stracciatella, arugula,  
parmesan, pickled chilies, lemon  
CRISPY FRIED CALAMARI 13  
Brooklyn style  
HEIRLOOM SQUASH RINGS 9  
chili aioli

## SIDES

JALAPEÑO CHEDDAR GRITS 9  
SMASHED GARLIC POTATOES 8  
FRIES 8  
SICILIAN CAULIFLOWER 9  
BRUSSELS SPROUTS 10  
KALE & SPINACH GRATIN 9