



THE SMITH

RESTAURANT & BAR

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

RAW BAR

SHELLFISH

CHILLED SHRIMP 3²⁵
HALF LOBSTER 18
LITTLE NECK CLAMS 2⁷⁵
CHERRY STONE CLAMS 2⁷⁵

OYSTERS

COTUIT BAY Cape Cod, MA 3⁵⁰
MOOKIE BLUES Damariscotta, ME 3⁵⁰
PUFFER PETITE Wellfleet, MA 3⁵⁰
OYSTER OF THE DAY 3⁵⁰

PLATTERS

THE DELUXE 82
oysters, clams, chilled shrimp, poached
mussels, spicy salmon tartare, half lobster

THE ROYALE 135
oysters, clams, chilled shrimp, poached
mussels, spicy salmon tartare, whole lobster

THREE COURSE CHRISTMAS DINNER \$68

STARTERS

ROASTED TOMATO SOUP
cheddar melt

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

TUNA TARTARE
roasted garlic aioli, dijon, grilled
ciabatta

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

GREEK YOGURT PANNA COTTA
STICKY TOFFEE PUDDING
DARK CHOCOLATE LAYER CAKE

MAINS

WILD MUSHROOM BUCATINI
hen of the woods mushrooms, parmesan, sage, cracked peppercorns

SALMON
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress,
dijon beurre blanc

PORK CHOP
fries or mixed greens, chimichurri, garlic herb butter, or green peppercorn

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

POT OF MUSSELS
chardonnay broth, dijon, tarragon, fries

BURGER ROYALE
american cheese, apple smoked bacon, pickles, shredded romaine,
red onion, 50/50 sauce, potato bun, fries

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

SHRIMP & GRITS
jalapeño cheddar grits, cauliflower chow chow, watercress, scampi butter

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

SEA BASS
heirloom black rice, roasted brussels sprouts, sweet potato, toasted
cashew, coconut curry

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

SNACKS

POTATO CHIPS 10
blue cheese fondue

CRISPY FRIED CALAMARI 15
zucchini, chilies, lemon, spicy marinara

SHISHITO PEPPERS 10
sea salt

TOASTED SESAME HUMMUS 11
spiced crackers

MAC + CHEESE 17
skillet roasted

HEIRLOOM SQUASH RINGS 12
chili aioli

DUCK WINGS 15
citrus chili vinaigrette

SIDES

SMASHED POTATOES 10
garlic, crème fraîche

BRUSSELS SPROUTS 12
orange zest, sea salt

JALAPEÑO CHEDDAR GRITS 11

SICILIAN CAULIFLOWER 11
lemon, capers, currants

FRIES 10