

APPETIZERS

West Coast Calamari

Crispy fried calamari topped with a smoked pepper relish and a side of ginger miso dipping sauce \$10.95

Louisiana Style Grilled Sea Scallops

Large sea scallops, wood grilled with a hint of cajun spice. Placed around a nest of roasted corn and black bean salsa. Finished with a rich shellfish cream \$12.95

1/4 lb Maine Lobster Cake

Handmade with fresh Maine lobster. Served on mixed greens with our chipotle aioli and lemon wedge \$11.95

PEI Mussels with Lemongrass & Cilantro

Fresh PEI mussels sauteed with roasted garlic and shallots and finished with a lemongrass-cilantro cream broth \$12.95

Grilled Chicken & Blackbean Quesadilla

Wood grilled chicken breast, with peppers, onions, roasted corn and blackbeans packed into a grilled chipotle tortilla with tomatoes and melted pepperjack cheese. Served with sour cream and salsa on the side \$10.95

Cajun Popcorn Shrimp

A 1/2lb of spiced, breaded baby shrimp golden fried and served with our house made avocado ranch dipping sauce & chipotle aioli \$11.95

Boneless Buffalo Tenders

Fried boneless chicken strips tossed in our mild buffalo sauce. Served with carrots, celery sticks and a side of bleu cheese or ranch dipping sauce \$9.95

Thai Spring Rolls

Gingered pork and duck rolled in a won ton wrap with minced mixed veggies. Served with sweet and sour sauce \$9.95

Beer Battered Chicken Fingers

Boneless chicken strips beer battered and fried. Served with honey mustard and barbeque sauce \$9.95

Hummus Bowl

House made red pepper hummus with carrots, celery sticks, broccoli points and sliced cucumbers with baked pita wedges \$7.95

SOUPS & SALADS

Soup of the Day

Cup \$3.50 Bowl \$5.50

Gas Light Salad

Mixed field greens tossed in our sherry vinaigrette, topped with dried cherries, candied pecans and a boursin drizzle \$8.95
demi version \$4.95

Mediterranean Cucumber-Feta Salad

Mixed field greens tossed in our honey-lime dressing topped with peppers, onions, diced cucumbers, tomatoes, black olives, and feta cheese \$9.95

Spinach Salad

Baby spinach tossed in our own balsamic vinaigrette with chopped bacon, tomatoes and artichoke hearts, finished with crumbled gorgonzola \$9.95

Classic New England Clam Chowder

Cup \$4.95 Bowl \$6.95

Caesar Salad

Chopped crispy romaine lettuce tossed with fresh parmesan, house made croutons and our creamy caesar dressing \$8.95
demi version \$4.95

Gas Light Cobb

Mixed field greens tossed in our honey citrus vinaigrette. Topped with chopped bacon, tomatoes, sliced avocado and egg. Finished with gorgonzola cheese crumbles \$10.95

Tomato & Watermelon Salad

Tri colored tomatoes tossed with fresh mint and basil chiffonade, diced watermelon, feta cheese, and served with a hint of olive oil \$9.95

Add Lobster Salad

Add lobster to any of our salads - Market Price

WOOD FIRED GRILL ADD ONS

Salmon \$5.95 Shrimp \$5.95 Chicken \$4.95 Steak \$6.95 Tofu \$4.95

Dressings

Ranch, Bleu Cheese, Balsamic Vinaigrette, Sherry Vinaigrette, Italian and Creamy Caesar

SANDWICHES & WRAPS

All wraps, sandwiches and burgers come with a choice of fries or coleslaw. Substitute sweet potato fries or side salad for \$2. Bread choices: Sourdough, multigrain, marble rye, ciabatta roll and white. Add cheese, bacon or avocado for \$1

Gas Light Lobster Roll

1/4 lb of fresh Maine lobster served on a nest of shredded lettuce in a grilled roll - Market Price

Lobster Hero

For the adventurous...1/2 lb of Maine lobster salad on a grilled sub roll - Market Price

Fried Haddock Sandwich

Ale battered fresh haddock pieces, coleslaw and tartar sauce served on a toasted sub roll \$10.95

Buffalo Chicken Wrap

Boneless chicken fried and tossed in our Buffalo sauce. Rolled in a garlic and herb tortilla with romaine, chopped tomatoes and bleu cheese dressing \$9.95

Hickory Smoked Salmon Wrap

Hickory smoked salmon tips rolled in a garlic and herb tortilla with chopped romaine and parmesan, served with caesar dressing \$11.95

Island Spiced Tuna Wrap

Marinated yellowfin tuna, jerk spiced and seared. Rolled in a garlic and herb tortilla with honey lime greens and our roasted corn black bean salsa \$13.95

Wygu Kobe Style Beef Burger

1/2 lb Wygu Kobe style beef burger served on a grilled ciabatta roll with lettuce, tomato, onion and a pickle spear \$13.95

Grilled Chicken Sandwich

Herb marinated chicken breast grilled over the wood fire, served with lettuce, tomato and onion, on a ciabatta roll \$9.95

Wood-Fire Angus Burger

An American classic served on a grilled ciabatta roll with lettuce, tomato, onion and a pickle spear \$10.95

Black Bean Burger

Mildly spiced black beans, vegetables & egg whites built like a burger. Grilled on the wood fire, served on a ciabatta roll with a side of chipotle aioli. Served with lettuce, tomato, onion and a pickle spear \$9.95

ENTREES

Beer Battered Fish & Chips

Fresh haddock dipped in our house made ale batter and served with tartar sauce, fries and coleslaw \$18.95

Petite Filet Mignon

6oz filet mignon wrapped in bacon and grilled on the open fire. Served with a side of port wine demiglace, horseradish mashed potatoes and sauteed asparagus \$23.95

Fire Roasted BBQ Chicken

Boneless herb marinated chicken breast, wood fired and basted in our own Jack Daniels BBQ sauce, topped with roasted corn and black bean salsa. Served with fries and coleslaw \$21.95

Jack Daniels - Chipotle Babyback Ribs

Hickory smoked babyback ribs, flashed on the wood fire and basted in our own Jack Daniels chipotle BBQ sauce. Served with crispy fries, 1/2 ear of corn and coleslaw
1/2 Rack \$19.95 Full Rack \$28.95

Lobster Stuffed Haddock

Fresh haddock filet filled with our delicious Maine lobster stuffing. Oven baked and finished with our roasted garlic and lemon aioli. Served with wild rice and sauteed asparagus \$23.95

Asian Ginger - Cashew Stir Fry

Fresh veggies sauteed with ginger and toasted cashews in our special oriental glaze. Served over rice and dusted with black and white sesame seeds \$17.95
Also available with Chicken \$21.95 Tofu \$20.95 Steak \$22.95 Shrimp \$22.95

SIDE ORDERS

Sweet Potato Fries \$4.95
French Fries \$3.95
Coleslaw \$3.95

Wild Rice \$3.95
Horseradish Mashed \$3.95

Sauteed Asparagus \$4.95
1/2 Ear of Corn \$2.95
Daily Veg. \$4.95