



# DECK

## - DINNER MENU -

### APPETIZERS

#### **Pulled Pork Nachos**

Crispy corn tortilla chips topped with pulled pork, melted pepper jack cheese, green onions, jalapeños, tomatoes, cilantro and black olives. Served with a side of pico de gallo, guacamole and sour cream \$12.95  
*Add pulled chicken \$1.95*

#### **Roasted Red Pepper Hummus**

House-made and served with carrots, celery sticks, cucumbers, broccoli and crispy corn tortilla chips \$8.95

#### **Luau Mussels**

Fresh P.E.I. mussels simmered in a green curry and Kona Lemongrass Luau broth with chiles, cilantro, basil, and sweet caramelized pineapple cooked on our wood fired rotisserie. Served with brick oven baked flat bread \$13.95  
*Special request for Mussels & Frites are still available*

#### **Beer Battered Chicken Fingers**

Golden fried chicken served with honey mustard or BBQ sauce \$10.95

#### **Chicken Quesadilla**

Shredded chicken, pico de gallo and pepperjack cheese folded in a chipotle tortilla. Served with a side of salsa and sour cream \$12.95  
*Vegetarian option available \$11.95*

#### **Clam Strips**

Lightly breaded clam strips fried to a golden brown and served with tartar sauce and lemon \$9.95

#### **Boneless Buffalo Tenders**

Fried boneless chicken strips tossed in Buffalo sauce, served with carrots, celery sticks and a side of ranch or bleu cheese dressing \$11.95

#### **Poutine**

French fries and cheddar cheese curd, covered in a piping hot brown gravy then dusted with fresh herbs, simple and delicious \$9.95

### SUPS & SALADS

#### **Soup of the Day**

Cup \$4.95 Bowl \$6.95

#### **Caprese Salad**

Fresh mozzarella layered with whole leaf basil and tomato slices, drizzled with a balsamic reduction and served atop a mix of baby spinach and baby mixed greens, lightly tossed with balsamic vinaigrette \$10.95

#### **Gas Light Cobb**

Baby mixed greens tossed in honey lime vinaigrette and topped with bacon, tomatoes, avocado, egg and gorgonzola cheese \$10.95

#### **Classic New England Clam Chowder**

Cup \$6.95 Bowl \$9.95

#### **Summer Salad**

Baby arugula and mustard greens, tossed in a strawberry basil vinaigrette. Topped with gorgonzola cheese, toasted almonds, english cucumbers and fresh strawberries \$12.95

#### **Caesar Salad**

Your choice of crisp romaine lettuce or baby kale tossed in a creamy caesar dressing, with fresh asiago cheese, house-made croutons and topped with a baked parmesan crisp \$5.95 / \$8.95

#### **Gas Light Salad**

Baby mixed field greens tossed in sherry vinaigrette, topped with dried cherries, candied pecans and herbed farmer's cheese \$6.95 / \$12.95

#### **Dressings**

*Balsamic Vinaigrette, Sherry Vinaigrette, Strawberry Basil Vinaigrette, Caesar, Ranch, Bleu Cheese, Honey Lime Vinaigrette*

### WOOD FIRED GRILL ADD - ONS FOR ENTREE SALADS

Salmon \$7, Pulled Pork \$4, Shrimp \$7, Chicken \$6,  
Steak \$9, Tuna \$9, Lobster Salad \$10, Black Bean Burger \$6

*\*Please inform your server if you have any food allergies*

# SANDWICHES & WRAPS

All sandwiches come with chips, coleslaw and a pickle spear. Bread choices: potato roll, sub roll, pita, wrap, whole wheat, white, marbled rye bread or a gluten free wrap. Add cheese for \$1; bacon or avocado for \$2

## Lobster Roll

A quarter pound of Maine Lobster served your way in a buttered hot dog roll: either warmed in drawn butter OR chilled and tossed with mayonnaise and nestled on green leaf lettuce.  
\$14.95 or a double for \$19.95

## Grilled Chicken Sandwich

Cajun seasoned chicken breast with shredded lettuce, shaved red onion, roasted red peppers, swiss cheese and a curried pineapple aioli on a potato roll \$14.95

## Atlantic Salmon Burger

House-made with onions, red peppers and cilantro. Topped with lemon dill aioli, shredded lettuce, sliced tomato and shaved red onions on a grilled potato roll \$14.95

## Thai Tuna Wrap

Wood-fired yellow fin tuna, basil, cilantro, red cabbage, pickled onion, serrano chile, and creamy peanut vinaigrette, wrapped in a herb flour tortilla \$15.95

## Turkey Burger

Cajun seasoned turkey burger wood-fired and topped with bacon, cheddar cheese, shredded lettuce, sliced tomato and shaved red onion on a potato roll \$14.95

## Classic Burger

An American classic served with shredded lettuce, sliced tomato, shaved red onion on a potato roll \$14.95

## Black Bean Burger

Wood-fired and topped with a fried egg, chipotle aioli, shredded lettuce, sliced tomato, shaved red onions on a potato roll \$14.95

## Buffalo Chicken Wrap

Fried chicken tenders tossed in our Buffalo sauce with romaine lettuce, tomatoes and bleu cheese dressing rolled in a garlic herb tortilla \$15.95

## Mozzarella B.R.A.T.

Fresh mozzarella, basil, roasted red peppers, baby arugula, and tomatoes dressed with balsamic vinaigrette on a fluffy pita \$13.95 *Add chicken \$3.00*

## Fish Tacos

Three wood fired tortillas filled with lightly breaded haddock, tomatillo salsa verde, cilantro, red cabbage, cheddar cheese, sour cream, pickled onions, serrano chile and a lime wedge \$14.95

# ENTREES

## Clam Strip Platter

Lightly breaded clam strips fried to a golden brown, served with french fries, coleslaw, tartar sauce, and a lemon wedge \$13.95

## Beer Battered Fish & Chips

Fresh haddock dipped in our house-made beer batter and deep fried. Served with french fries, coleslaw, tartar sauce and a lemon wedge \$19.95

## Baby Back Ribs

A full rack slathered with sweet BBQ sauce and served with french fries and coleslaw \$22.95

## Mikado Stir-Fry

Japanese style vegetarian stir-fry of roasted cashews, dried apricots and mixed vegetables, sautéed with ginger soy sauce, served over jasmine rice \$18.95  
*Add Chicken \$6, Steak \$9, Shrimp \$7*

## Maker's Mark Steak Tips

Sweet bourbon marinated steak tips, cooked over open flames, topped with green peppercorn demi, served with mashed potatoes and a seasonal vegetable \$25.95

## SIDE ORDERS

Jasmine Rice \$4.95 - French Fries \$4.95 - Coleslaw \$3.95 -  
Seasonal Vegetable \$4.95 - Demi Gas Light Salad \$6.95 -  
Demi Caesar Salad \$5.95 - Mashed Potatoes \$4.95