



DECK

- LUNCH 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

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

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

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 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 \$11.95

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 \$11.95

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 \$11.95

Classic Burger

An American classic served with shredded lettuce, sliced tomato, shaved red onion on a potato roll \$12.95

Black Bean Burger

Wood-fired and topped with a fried egg, chipotle aioli, shredded lettuce, sliced tomato, shaved red onions on a potato roll \$11.95

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 \$13.95

Mozzarella B.R.A.T.

Fresh mozzarella, basil, roasted red peppers, baby arugula, and tomatoes dressed with balsamic vinaigrette on a fluffy pita \$10.95 *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 \$11.95

ENTREES

Clam Strip Platter

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

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

Baby Back Ribs

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

SIDE ORDERS

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