

# GAS LIGHT

Wood Fired Cooking

# DECK

## - DINNER MENU -

### APPETIZERS

#### Fried Clam Strip Basket

Fresh clam strips battered and fried. Served with tarter sauce and lemon. \$10

#### Dueling Hummus

House-made roasted red-pepper hummus and house-made white bean hummus. Served with fresh vegetables and pita chips. \$11

#### Pulled Pork Nachos

House-made tortilla chips, melted cheddar jack cheese, tomatillo salsa, sriracha sour cream, black olives, shredded cabbage and pico de gallo. \$14

*Substitute; Chili, Chicken or Vegetarian*

#### Fried Calamari

Fresh calamari breaded and deep fried to a golden brown. Served with a ponzo mayonnaise. \$13

#### Beer Battered Chicken Fingers

Fried until golden brown. Served with honey mustard or BBQ sauce. \$10

#### 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. \$12

#### Shrimp Cocktail

Chilled shrimp served with lemon and cocktail sauce. \$12

#### Pulled Pork Quesadilla

Pulled pork, pico de gallo, black olives and cheddar jack cheese folded in a garlic and herb tortilla. Served with a side of salsa and sour cream. \$13  
Sub Chicken or Vegetarian.

#### Mussels And Frites

P.E.I. Mussels cooked with garlic, shallots, white wine, and lemon. Topped with house-made frites and drizzled with a spicy aioli. \$14

### SUPPS & SALADS

#### Soup of the Day

Cup \$5 Bowl \$7

#### Roasted Beet and Arugula Salad

Roasted beets, arugula, herbed farmer's cheese, parsley, mint and sunflower seeds. Drizzled with olive oil and balsamic. \$13

#### Cobb Salad

Baby mixed greens tossed in honey lime vinaigrette and topped with bacon, tomatoes, avocado, egg and gorgonzola cheese \$11

#### Classic New England Clam Chowder

Cup \$7 Bowl \$10

#### Gorgonzola Pear Salad

Arugula, gorgonzola, pear, pomegranates and pecans tossed with a pomegranate vinaigrette. \$15

#### Caesar Salad

Crisp romaine lettuce tossed in a creamy caesar dressing, with fresh asiago cheese then topped with house-made croutons. \$6 / \$9

#### Gas Light Salad

Baby mixed field greens tossed in sherry vinaigrette, topped with dried cherries, candied pecans and herbed farmer's cheese \$7 / \$13

#### Dressings

Dressing Choices: Chipotle Ranch, Bleu Cheese, Sherry Vinaigrette, Caesar, Honey Lime Vinaigrette, Pomegranate Vinaigrette, Balsamic Vinaigrette.

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

Add Chicken \$6, Salmon \$7, Shrimp \$7, Steak \$9, Black Bean Burger \$6, Lobster \$MRKT, Moroccan Chicken Salad \$5.

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

# SANDWICHES & WRAPS

SERVED WITH FRIES, HALF AN EAR OF CORN ON THE COB, AND A PICKLE SPEAR. PLEASE INFORM YOUR SERVER IF YOU ARE GLUTEN SENSITIVE AND WOULD LIKE TO SUB A GLUTEN-SENSITIVE WRAP.  
ADD CHEESE FOR \$1; BACON OR AVOCADO FOR \$2

## New England Lobster Roll

Fresh Maine lobster stuffed in a buttery toasted brioche roll with lettuce.  
Served cold with mayonnaise. \$ MRKT

### Black and Blue Burger

A half-pound burger rubbed with a cajun spice, grilled, topped with a toasted gorgonzola cheese blend and applewood smoked bacon on a toasted potato roll. \$18

### Classic Burger

A juicy half-pound burger.  
Served with lettuce, tomato and red onion on a toasted potato roll. \$16  
Sub Grilled Chicken, or black bean burger

### Hawaiian Salmon Burger

Grilled salmon burger topped with a slice of grilled pineapple, bacon and a spicy mayo. Served on a toasted potato roll with shredded lettuce, fresh tomato and shaved red onion. \$17

### Buffalo Chicken Wrap

Fried chicken tenders tossed in our house-made buffalo sauce, romaine, lettuce and tomatoes, rolled in a garlic and herb tortilla. Made with your choice of bleu cheese or ranch dressing. \$14

### Spicy Korean Steak Wrap

Korean BBQ marinated shaved steak, jalapenos, green apples, red onions, bell peppers, garlic and ginger. Topped with cheddar jack cheese and Korean mayo a chipotle wrap. \$17

### Mozzarella B.R.A.T

Fresh mozzarella, basil, roasted red peppers, baby arugula and tomatoes dressed with balsamic vinaigrette in a fluffy grilled pita. \$18  
Add Chicken \$6, Steak \$9

### Fried Haddock Sandwich

Lightly breaded and fried haddock, lettuce, tomato, red onion and tartar sauce. Served on a grilled potato roll. \$14

### Moroccan Chicken Salad Sandwich

Our house Moroccan chicken salad on marble rye with lettuce, tomatoes and shaved red onions. \$14

# ENTREES

### Mac'N'Cheese

Campanelle pasta tossed in creamy cheddar jack sauce, topped with toasted bread crumbs. \$13  
Add Chicken \$6, Lobster \$MRKT, Short Rib \$6

### Fried Clam Strip Platter

Fresh clam strips battered and deep fried to a golden brown. Served with french fries and half an ear of corn on the cob. \$16

### Beer Battered Fish and Chips

Fresh haddock dipped in our house-made beer batter and lightly fried. Served with french fries, half an ear of corn on the cob, tartar sauce and lemon wedges. \$21

### Makers Mark Steak Tips

Tender sweet bourbon marinated steak tips, grilled over open flames, topped with a green peppercorn demi sauce. Served with roasted red skin potatoes and seasonal vegetables. \$26

### Fish Tacos

Cajun dusted haddock, pan seared, wrapped in flour tortillas. Topped with tomatillo salsa, cabbage, pico de gallo and sriracha sour cream. Served with fries and coleslaw. \$17

# SIDE ORDERS

Jasmine Rice \$5 - French Fries \$5 - Seasonal Vegetables \$5  
Demi Gas Light Salad \$7 - Demi Caesar Salad \$6 - Roasted Red Skin Potatoes \$5