



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, pulled pork, cheddar jack cheese, sriracha sour cream, shredded romaine and pico de gallo. Sub Chicken or Vegetarian \$14

Fried Calamari

Fresh calamari breaded and deep fried to a golden brown. Served with a ponzu 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

SUPS & SALADS

Soup of the Day

Cup \$5 Bowl \$7

Classic New England Clam Chowder

Cup \$7 Bowl \$10

Roasted Beet and Arugula Salad

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

Gorgonzola Pear Salad

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

Cobb Salad

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

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: Bleu Cheese, Sherry Vinaigrette, Caesar, Honey Lime Vinaigrette, Pomegranate Vinaigrette, Balsamic Vinaigrette.

WOOD FIRED GRILL ADD - ONS FOR ENTREE SALADS

Add Moroccan Chicken Salad \$5, Black Bean Burger \$6, Chicken \$6, Salmon \$7, Shrimp \$8, Steak \$9, Lobster \$12.

**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. \$16.95 *or a double* \$21.95

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. \$17

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. \$14
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 \$12, Short Rib \$6

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

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

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

Battered and fried haddock wrapped in corn tortillas. Topped with purple cabbage, mango jalapeno salsa and sriracha sour cream. Served with french fries and half an ear of corn on the cob. \$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