

Appetizers

Shrimp Cocktail

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

Poutine

Crispy fries topped with brown gravy and cheese curds. Finished with chives. \$11

Fried Calamari

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

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. Sub chicken or Vegetarian. \$13

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

Fried Clam Strip Basket

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

Dueling Hummus

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

Spinach Artichoke Dip

Our spinach artichoke dip. Topped with mozzarella cheese and cherry tomatoes, baked and garnished with chives. Served with pita chips. \$10

Beer Battered Chicken Fingers

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

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

Soups & Salads

Classic New England Clam Chowder

\$7/10

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 and house-made croutons. \$6/9

Gas Light Salad

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

Cobb Salad

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

Roasted Beet and Arugula Salad

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

Additions From The Wood Fire Grill

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

Dressings

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

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

Wood-Fire Grill & Rotisserie

Hawaiian BBQ Chicken

8 oz. grilled chicken breast smothered in house-made Jack Daniels BBQ sauce, topped with grilled pineapple, melted swiss cheese, applewood smoked bacon and caramelized onions. Served with roasted red skin potatoes and vegetable of the day. \$17

Grilled Atlantic Salmon

Grilled salmon smothered in a mango jalapeno salsa, Jasmine rice, and the seasonal vegetable. \$26

Wood Fired Bone-In Ribeye

Wood-grilled bone-in ribeye smothered in a parsley-shallot butter served with roasted red skin potatoes and vegetable of the day. \$34

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 vegetable. \$26

Gas Light Specialties

Pan-Seared Scallops and Pesto Pasta

Pan Seared Scallops, Roasted cherry tomatoes, served with pesto pasta. \$24

Mac'N'Cheese

Campanelle pasta tossed in creamy cheddar jack sauce, topped with tosted breadcrumbs. \$13

Add Chicken \$6, Short Rib \$6, Lobster \$12

Lobster Stuffed Haddock

Fresh haddock filet rolled around our lobster stuffing, baked in white wine, finished with a citrus tarragon bearnaise sauce. Served with jasmine rice and a seasonal vegetable. \$24

New England Lobster Roll

Fresh Maine lobster stuffed in a buttery toasted brioche roll with lettuce. Served cold with mayonnaise french fries and half an ear of corn on the cob. \$16.95 *or a double \$21.95*

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 cobb, tartar sauce and lemon wedges. \$21

Fried Clam Strips Platter

Fresh clam strips battered and deep fried to a golden brown. Served with french fries and half an ear of corn on the cobb. \$19

Braised Short Ribs

12 hour braised short ribs, served with creamy parmesan polenta and a seasonal vegetable. \$25

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

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

Burgers & More

All sandwiches come with fries, half an ear of corn on the cob and a pickle spear.
Please inform if you are gluten free and would like to sub a gluten-free wrap.
Add cheese for \$1; bacon or avocado for \$2

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

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

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

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

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 mayonnaise in a chipotle wrap. \$17

Sides

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

Beverages

*Coke, Diet Coke, Root Beer, Sprite, Ginger Ale, Pink Lemonade,
Unsweetened Iced Tea, Cranberry Juice, Orange Juice, Pineapple Juice,
Apple Juice, Milk & Chocolate Milk*



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness*

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

Beer, Bombers & More

CRAFT CANS/BOTTLES:

- Stoney Creek Big Cranky Double IPA 9.5% ABV 16oz can \$8.50
- Lagunitas Brewing Co. Little Sumpin Sumpin Ale 7.5% ABV 12oz bottle \$5.50
- Dogfish Head Brewing Co. 60min IPA 6% ABV 12oz Can \$5.50
- Oskar Blues Ten Fidy Imperial Stout 10.5% ABV 12oz can \$8.00
- Moat Mountain Blueberry 4.5% ABV 16oz can \$6.00
- Moat Mountain Brown Ale 5.5% ABV 16oz can \$6.00
- Oskar Blues Dale's Pale Ale 6.5% ABV 19.2oz can \$7.00
- Harpoon Cider 4.8% ABV 12oz can \$6.00

Others

- Bud 5% ABV 12oz bottle
- Coors Light 4.2% ABV 12oz bottle
- Michelob Ultra 4.2% ABV 12oz bottle
- Stella Artois 5% ABV 12oz bottle

Non-alcoholic

O'Douls

Martinis

Paloma

Tequila Avion Silver, grapefruit, simple syrup, soda water \$12

Blood Orange

Effen Blood Orange, cranberry, oj, lime \$11

Espresso

Absolut Vanilia, Kahlua, Baileys, fresh espresso \$11

French Gimlet

Hendricks, elderflower, lime \$11

Manhattan Americano

Bulleit Rye, Cocchi Americano Rosa, bitters \$11

Vesper

Bombay Sapphire, Grey Goose, Lillet Blanc \$11

Pineapple Blossom

Absolut Vanilia, Malibu, pineapple, coconut \$10

Strawberry Rhubarb

Olmecca Reposado, strawberry basil puree, rhubarb bitters \$10

Summer Sipper

House-made Ruby Red infused vodka, rosemary simple syrup, ruby red grapefruit, cranberry \$10

Cocktails

Grey Goose Monster Mary

26 ounce Bloody Mary, made from scratch and served in a Grey Goose bottle \$15

Citron Mule

Absolut Citron, pomegranate liqueur, Ginger Beer \$9

Blueberry Fizz

Pinnacle Blueberry, Dekuyper Peach Schnapps, soda water, Ginger Ale \$9

Prozac Punch

Concoction of 5 rums and assorted fruit juices \$11

Watermelon Lemonade

Absolut Citron, Dekuyper Watermelon Pucker, pink lemonade \$9

Coconut Refresher

Hornitos, pineapple, coconut water, lime \$10

Cucumber Lime Rickey

Effen Cucumber, mint, ginger beer, lime \$10

Pomegranate Buffalo

Buffalo Trace, pomegranate, orange, bitters \$10

Sangria

Your choice of Red or Champagne \$10

Wine

WHITE

Alta Luna, Pinot Grigio

Italy, \$9 / \$32

crisp and refreshing with notes of peaches and apple

Brancott, Sauvignon Blanc

New Zealand, \$9 / \$32

rock melon, lemongrass, gooseberry grapefruit and bell pepper

Kim Crawford, Sauvignon Blanc

New Zealand, \$12 / \$44

juicy acidity and a plethora tropical fruit sweetness

Anew, Rose'

Washington, \$9 / \$32

crisp watermelon and juicy strawberry

Chateau Souverain, Chardonnay

California, \$9 / \$32

full bodied with layers of pineapple, lemon and creme brulee

J Lohr Riverstone, Chardonnay

California, \$11 / \$40

creamy texture with flavors of creme brulee and a touch of oak

Ferrari Carano, Chardonnay

California, \$13 / \$48

crisp green apple and peach flavors with zesty acidity

Chateau Ste. Michelle, Riesling

Washington, \$9 / \$32

ripe peaches and pears

SPARKLING \$10

Lamberti Prosecco, Italy, 187ML

Kenwood Yulupa Brut, California, 187ML

RED

Bridlewood, Pinot Noir

California, \$9 / \$32

raspberry, black cherry and oak

Erath Resplendent, Pinot Noir

Oregon, \$12 / \$44

mixed berries and pomegranate

Melini Borghi d' Elsa, Chianti DOCG

Italy, \$8 / \$28

raspberry, blackberry and spice

La Linda, Malbec

Argentina, \$9 / \$32

fruity, full-bodied and silky

Bogle, Merlot

California, \$9 / \$32

flavors of black cherry, plum and mocha

Terra d'Oro, Zinfandel

California, \$12 / \$44

brown-sugar aromas with raspberry and blackberry flavors

William Hill, Cabernet Sauvignon

California, \$10 / \$36

dark cherry, black currant and cinnamon

Josh Cellars, Cabernet Sauvignon

California, \$11 / \$40

black cherry, blackberry, vanilla, cinnamon and oak

\$7.50 / \$26 HOUSE POURS

Canyon Road, White Zinfandel, California

Folonari, Pinot Grigio, Italy

Proverb, Chardonnay, California

Proverb, Pinot Noir, California

Proverb, Cabernet Sauvignon, California

WINE DOWN
—wednesdays—

1/2 OFF ALL BOTTLES OF WINE FROM
OPEN TO CLOSE EVERY WEDNESDAY

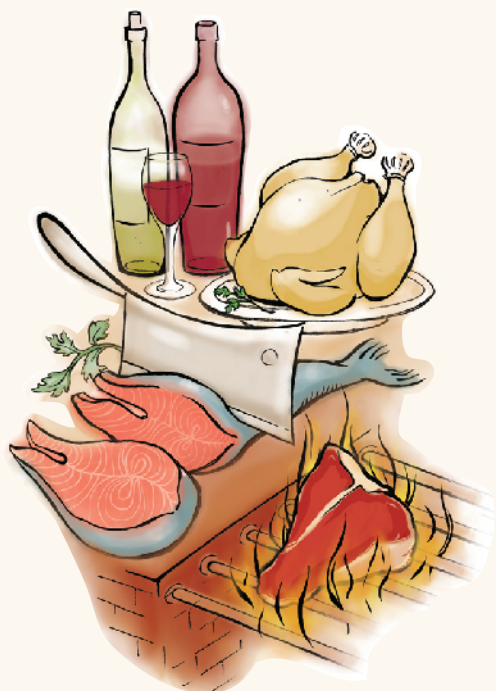
PORTSMOUTH GAS LIGHT CO.

THE GRILL

Wood Fired Cooking

PORTSMOUTH GAS LIGHT CO.

portsmouthgaslight.com

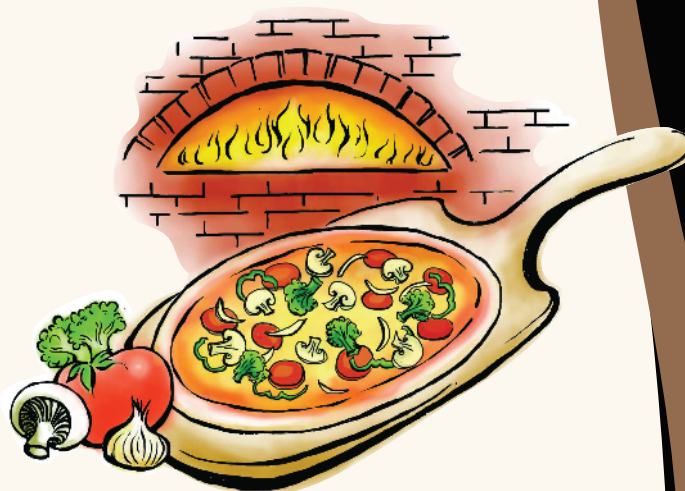


Grill

Welcome to the Gas Light Grill. Built in 1837, this building is the former home of the city's first utility company. Over the last 170 years, it has stood the test of time-including Portsmouth's "Great Fires" and more recently, the 4 alarm fire that took place on December 9th, 2015. Today the restaurant is appointed with rich textures of wood, brick and copper paying homage to the Gas Light's role in Portsmouth's storied history. In fact, every week we burn more than a cord of aromatic hard wood in our grill/roisserie to prepare our unique wood-fired cuisine. We hope you'll feel at home at the Gas Light as we do.

Pizza Pub

For almost two decades, the Pizza Pub has been a perennial favorite on the Seacoast. Originally excavated by hand using 5-gallon pickle buckets, the former basement has been transformed into an award-winning family restaurant. Today the wood-fired brick oven burns traditional New England hard woods that give our pizza its unique smoke flavor. In fact, our oven can reach temperatures of 2000 degrees at the apex and over a cord of wood is used on a weekly basis to bring you your pizza.



The Deck

Outdoor oasis by day, tropical island feel by night. At the Deck, you can enjoy the lush, casual setting of the city's largest courtyard for lunch, or hang out for a relaxing afternoon with friends. When the sun sets, get lost in the live music and the island atmosphere, right in downtown Portsmouth. Whether you like classic rock, pop, acoustic, or reggae, some of New England's finest solo artists and bands grace our stage. It's the city's playground and your oasis.



Third Floor Nightclub

Ascend to the top of the city and transport yourself to a high energy night club. Dance the night away with friends, while renowned DJs from the Seacoast, Boston and New York spin the hottest tunes. If you prefer a more intimate setting, curl up for a conversation in your own cozy nook. Meet new friends over the latest drinks served by the city's best bartenders. Or why not really feel like a VIP by upgrading to our reserved soft seating area and share your space with family, friends and peers for an evening. You'll feel like you're on top of the world at the Third Floor.

