

# 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. \$14

## **Caesar Salad**

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

## **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. \$12

## **Gas Light Salad**

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

## **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**

# Gas Light Specialties

## Mac'N'Cheese

Campanelle pasta tossed in creamy cheddar jack sauce, topped with toasted breadcrumbs. \$13 Add Chicken \$6, Short Rib \$6, Lobster \$12

## 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 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 cob. \$16

## 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

# Wood-Fire Grill & Rotisserie

## 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 the seasonal vegetable. \$26

## Greek Chicken Skewers

Greek marinated chicken skewers, grilled and served with tzatziki sauce, red cabbage slaw and pita bread. \$13

# 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*



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may increase your risk of food borne illness*

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

# Burgers & More

All sandwiches come with fries 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.

Sub Grilled Chicken or black bean burger \$13

## Chicken Caesar Wrap

Grilled chicken, romaine lettuce, caesar dressing, parmesan cheese and croutons rolled in a garlic herb tortilla. \$12

## Mozzarella B.R.A.T.

Fresh mozzarella, basil, roasted red peppers, baby arugula and tomatoes dressed with balsamic vinaigrette in a fluffy grilled pita. \$11

## California BLT

Bacon, lettuce, tomato and avocado on toasted sourdough bread. \$11

## Moroccan Chicken Salad Sandwich

Our house Moroccan chicken salad on marble rye with lettuce, tomatoes and shaved red onions. \$11

## 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. \$11

## Black Bean Burger

Wood fired and topped with a fried egg, arugula, sliced tomato, shaved red onion on a potato roll. \$12

## 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. \$14

## Black and Bleu Burger

Our classic wood fired burger rubbed with a cajun spice. Topped with gorgonzola and applewood smoked bacon. Served on a grilled potato roll. \$14

## Fried Haddock Sandwich

Lightly breaded and fried haddock, lettuce, tomato, red onion and tartar sauce. Served on a grilled potato roll. \$11

## New England Lobster Roll

Fresh Maine lobster stuffed in a buttery toasted brioche roll with lettuce. Served cold with mayonnaise and half an ear of corn on the cob. \$14.95 **or a double \$19.95**

## 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. \$14

## Gas Light Frequent Diner Program



*Ask us how to get incredible discounts 7 days a week!*

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# 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



# THE GRILL



Club



Deck



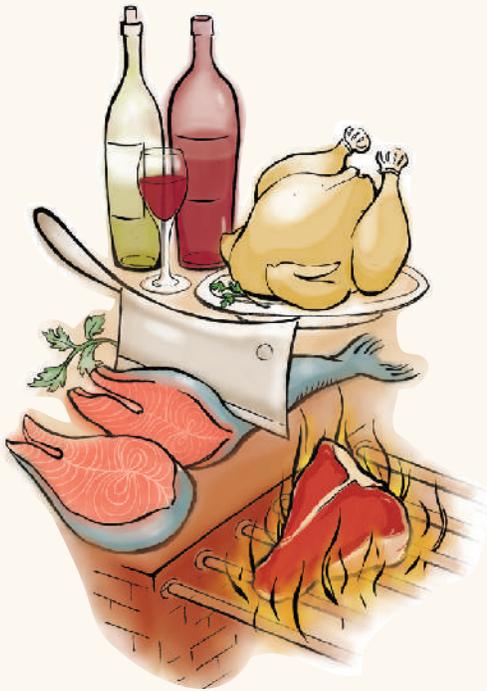
Pub

**GAS LIGHT**

*Wood Fired Cooking*

# PORTSMOUTH GAS LIGHT CO.

[portsmouthgaslight.com](http://portsmouthgaslight.com)

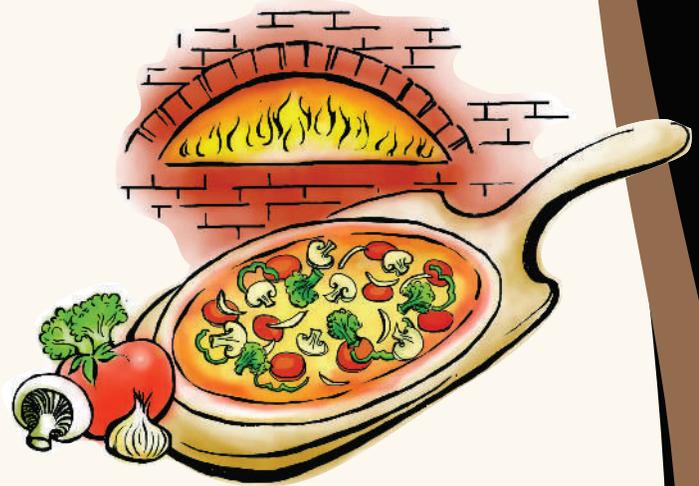


## Grill

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/roastisserie 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.

