



DECK

DINNER MENU

APPETIZERS

Clam Strip Basket

Fresh clam strips coated in batter and deep fried to a golden brown, served with our house-made bayou sauce. \$13

Dueling Hummus

House-made roasted red pepper hummus and white bean and feta hummus, served with fresh vegetables and pita chips. \$12

Pulled Pork Nachos

House-made tortilla chips, pulled pork, cheddar jack cheese, sriracha sour cream, shredded lettuce, and pico de gallo. Sub chicken or vegetarian \$15

Fried Calamari

Fresh calamari breaded and deep fried to a golden brown, served with our house-made ponzu aioli or house-made sweet chilli sauce. \$14

Beer Battered Chicken Fingers

Chicken tenders coated in our house-made beer batter and deep fried to a golden brown, served with honey mustard or BBQ sauce. \$11

Boneless Buffalo Tenders

Chicken tenders coated in batter and deep fried to a golden brown then tossed in our house-made buffalo sauce, served with carrots, celery sticks, and a side of ranch or bleu cheese dressing. \$13

Fried Shrimp Basket

Baby shrimp coated in batter and deep fried to a golden brown, served with cocktail sauce. \$12

Pulled Pork Quesadilla

Pulled pork, pico de gallo, and cheddar jack cheese folded into a garlic herb tortilla, served with a side of salsa and sour cream Sub chicken or vegetarian. \$14

Mussels And Frites

P.E.I. mussels cooked with garlic, shallots and white wine. Topped with house-made frites and drizzled with a spicy aioli. \$15

SOUPS & SALADS

Soup of the Day

House-made. Cup \$6 Bowl \$8

Beet and Arugula Salad

Wine braised beets, arugula, herbed farmer's cheese, parsley, mint, and sunflower seeds, drizzled with olive oil and house-made balsamic vinaigrette. \$13

Cobb Salad

Mixed greens tossed in house-made honey lime vinaigrette, topped with bacon, tomatoes, egg, avocado, and gorgonzola cheese. \$14

Gas Light Salad

Mixed greens tossed in house-made sherry vinaigrette, topped with dried cherries, candied pecans, and herbed farmer's cheese. \$8/14

Classic New England Clam Chowder

House-made. Cup \$8 Bowl \$11

Goat Cheese and Prosciutto Salad

Mixed greens tossed in house-made fig balsamic vinaigrette, topped with crispy prosciutto, candied pecans, and fried goat cheese. \$14

Caesar Salad

Crisp romaine tossed in creamy caesar dressing, topped with asiago cheese and house-made croutons. \$7/10

Dressings

Dressing Choices: Bleu Cheese, Sherry Vinaigrette, Caesar, Honey Lime Vinaigrette, Fig Balsamic, Balsamic Vinaigrette.

WOOD FIRED GRILL. ADD - ONS FOR ENTREE SALADS

Add 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

4 oz Fresh Maine lobster stuffed in a buttery toasted brioche roll with lettuce, served cold with mayonnaise, fries, and half an ear of corn on the cob. \$16

The Green Thumb

Lettuce, cucumber, tomato, red onion, carrot, avocado, roasted red pepper, sprouts, house-made hummus, house-made basil aioli, all wrapped in a grilled spinach tortilla. \$17

Classic Burger

8 oz wood fired burger with lettuce, tomato, red onion, served on a grilled potato roll. Sub grilled chicken or black bean burger. \$17

Hawaiian Salmon Burger

Grilled salmon burger topped with a slice of grilled pineapple, lettuce, tomato, red onion, bacon and a house-made spicy aioli, served on a grilled potato roll. \$18

Buffalo Chicken Wrap

Fried chicken tenders tossed in our house-made buffalo sauce, romaine, tomatoes, wrapped in a garlic and herb tortilla. Made with your choice of bleu cheese or ranch dressing. \$15

Spicy Korean Steak Wrap

Korean BBQ marinated shaved steak, jalapenos, green apples, red onion, bell peppers, cheddar jack cheese, house-made korean aioli, garlic and ginger wrapped in a cheddar jalapeno tortilla. \$18

Mozzarella B.R.A.T

Fresh mozzarella, basil, roasted red peppers, baby arugula, and tomatoes dressed with house-made balsamic vinaigrette in a fluffy grilled pita. \$15

Fried Haddock Sandwich

Lightly breaded and fried haddock with lettuce, tomato, red onion and tartar sauce, served on a toasted potato roll. \$15

Peruvian Chicken Sandwich

Grilled Peruvian spiced chicken breast with a house-made spiced aioli, lettuce, tomato, red onion, and sprouts, served on a grilled potato roll. \$18

ENTREES

Mac'N'Cheese

Campanelle pasta tossed in creamy cheddar jack sauce, topped off with toasted garlic breadcrumbs. \$14
Add 8 oz chicken \$6, 4 oz short rib \$6, 4 oz lobster \$12

Beer Battered Fish and Chips

Fresh haddock dipped in our house-made beer batter and lightly fried, served with fries, half an ear of corn on the cob, tartar sauce and lemon wedges. \$22

Steak and Shrimp Platter

6 oz grilled steak tips and 4 grilled shrimp, served with fries and half an ear of corn on the cob. \$25

Fried Seafood Platter

Clam strips, shrimp, calamari, haddock, all fried to a golden brown with tartar and cocktail sauce for dipping, served with fries and half an ear of corn on the cob. \$32

Bourbon Steak Tips

12 oz tender house-made sweet bourbon marinated steak tips grilled over open flames. Topped with a house-made green peppercorn demi sauce, served with garlic mashed potatoes and seasonal vegetables. \$27

SIDE ORDERS

Jasmine Rice \$5 - Fries \$5 - Seasonal Vegetables \$5
Demi Gas Light Salad \$8 - Demi Caesar Salad \$7 - Mashed Potatoes \$5