

Appetizers

Bavarian Pretzel v

A large Bavarian pretzel served hot with beer cheese and stone ground horseradish jalapeno mustard. \$10

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

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

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

Dueling Hummus v

House-made roasted garlic hummus and white bean and feta hummus, served with grilled pita. \$12

Shrimp Cocktail gf

Six chilled shrimp, served with lemon and cocktail sauce. \$13

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

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

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

Popcorn Shrimp Basket

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

Clam Strip Basket

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

Soups & Salads

Classic New England Clam Chowder

House-made \$8/11

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 v

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

Gas Light Salad v, gf

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

Additions From The Wood Fire Grill

Black Bean Burger \$6, 8 oz Chicken \$6, 7 oz Salmon \$7, 5 oz Shrimp \$8, 6 oz Steak Tips \$9, 4 oz Lobster \$12

Dressings gf

Ranch, Bleu Cheese, House-made Sherry Vinaigrette, Caesar, House-made Honey Lime Vinaigrette, House-made Fig Vinaigrette, House-made Balsamic Vinaigrette.

**Please inform your server if you have any food allergies
v - vegetarian, gf - gluten free*

Soup of the Day

House-made \$6/8

Cobb Salad gf

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

Beet and Arugula Salad v, gf

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

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, and applewood smoked bacon, served with garlic mashed potatoes and seasonal vegetables. \$18

Grilled Atlantic Salmon gf

7 oz grilled salmon topped with house-made mango jalapeno salsa, served with jasmine rice and seasonal vegetables. \$27

New York Strip gf

12 oz NY strip grilled to perfection topped with honey mustard whipped bleu cheese compound butter, served with garlic mashed potatoes and seasonal vegetables. \$29

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

Steak and Shrimp Platter

12 oz NY strip and 4 grilled shrimp, served with fries and half an ear of corn on the cob. \$32

Maple Bacon Scallops

6 oz grilled sea scallops, house-made maple bacon glaze, served with jasmine rice and seasonal vegetables. \$25

Gas Light Specialties

Ahi Tuna Steak

7 oz ahi tuna encrusted in sesame seeds then pan seared rare with a house-made wasabi aioli and honey soy reduction, served with jasmine rice and seasonal vegetables. \$30

Sweet Chili Vegetable Stir-Fry v, gf

Sauteed broccoli, carrots, red peppers, shallots, and garlic in a ginger soy sweet chilli sauce. \$15 Add 8 oz chicken \$6, 5 oz shrimp \$8, 6 oz steak \$9

Mac'N'Cheese v

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

Broiled Haddock

8 oz broiled haddock, white wine, butter, ritz cracker crumbs baked to a golden brown, served with garlic mashed potatoes and seasonal vegetables. \$22

Lobster Stuffed Haddock

9 oz fresh haddock filet rolled around our house-made lobster stuffing. Poached in white wine and finished with a bearnaise sauce, served with jasmine rice and seasonal vegetables. \$25

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

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

Braised Short Ribs

8 oz slow cooked tender braised short ribs in our house-made savory merlot sauce, served with garlic mashed potatoes and seasonal vegetables. \$26

Burgers & More

All sandwiches come with fries, half an ear of corn on the cob, and a pickle spear.
Please inform your server 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

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

Cheddar Bacon Burger

8 oz wood fired burger topped with sliced yellow cheddar and applewood smoked bacon, served on a grilled potato roll. \$18

Black and Bleu Burger

8 oz wood fired burger rubbed with cajun spice, gorgonzola and applewood smoked bacon, served on a grilled potato roll. \$18

Fried Haddock Sandwich

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

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

Green Thumb v

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

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

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

Sides

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

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 foodborne illness*

**Please inform your server if you have any food allergies
v - vegetarian, gf - gluten free*

Beer, Bombers & More

For a list of our current Draft & Bottle Beers ask your server!

Non-alcoholic

O'Douls

Martinis

Cocktails

Cucumber Mint

Effen Cucumber, St-Germain Elderflower, mint, cucumber, sugar, lime \$12

Mucho Mez

Casamigos Mezcal, chocolate, orange, agave \$12

Pomegranate

Absolut Citron, Pama, cranberry, citrus \$12

Blueberry Lemon Drop

Pinnacle Blueberry, Absolut Citron, limoncello, sage, sugar \$12

Manhattan Americano

Knob Creek Rye, Cocchi Americano Rosa, bitters \$12

Vesper

Bombay Sapphire, Grey Goose, Lillet Blanc \$12

Blood Orange

Effen Blood Orange, cranberry, oj, lime \$12

Espresso

Three Olives Vanilla, Kahlua, Baileys, fresh espresso \$12

Grey Goose Monster Mary

26 oz Bloody Mary, made from scratch and served in a Grey Goose bottle \$16

Papi Chulo Margarita

Hornitos Plata, ginger, tangerine nectar, agave, citrus \$12

Ruby Red Greyhound

Effen vodka, St-Germain Elderflower, simple syrup, ruby red grapefruit, citrus \$11

Pineapple Mojito

Cruzan Pineapple, simple syrup, mint, lime, soda water \$11

Market Street Mule

Grey Goose vodka, ginger beer, lime \$12

Blueberry Fizz

Pinnacle Blueberry, Dekuyper Peach Schnapps, soda water, Ginger Ale \$10

Prozac Punch

Cruzan Pineapple, Cruzan Raspberry, Cruzan Mango, assorted fruit juices \$12

Watermelon Lemonade

Absolut Citron, Dekuyper Watermelon Pucker, pink lemonade \$10

Champagne Sangria

Three Olives Raspberry, champagne, brandy, strawberries and fruit juices \$11

Red Sangria

Pinnacle Blueberry, red wine, brandy, fruit juices \$11

martini tuesdays

HALF OFF MARTINIS

(Frequent Diners Only)

Wine

WHITE

Santa Cristina, Pinot Grigio

Italy, \$10 / \$36

pineapple, green apples and orange zest

La Crema, Pinot Gris

California, \$13 / \$48

pear, apple and lemon

Brancott, Sauvignon Blanc

New Zealand, \$10 / \$36

rock melon, lemongrass, gooseberry

The Crossings, Sauvignon Blanc

New Zealand, \$13 / \$48

citrus, lemongrass and herbs

Domaine Cherrier, Sancerre

France, \$15 / \$56

citrus, minerals, grass

Fleurs de Prairie' Rose'

France, \$11 / \$40

strawberries, rose petals and herbs

William Hill, Chardonnay

California, \$11 / \$40

tropical fruit, cloves, cinnamon and citrus

J Lohr Riverstone, Chardonnay

California, \$12 / \$44

creme brulee and a touch of oak

Chateau Ste. Michelle, Riesling

Washington, \$10 / \$36

peaches and pears

SPARKLING \$11

Lamberti Prosecco, Italy, 187ML

Kenwood Yulupa Brut, California, 187ML

HOUSE POURS \$8.50 / \$30

Canyon Road, White Zinfandel, California

Folonari, Pinot Grigio, Italy (glass only)

Proverb, Chardonnay, California

Proverb, Pinot Noir, California

Proverb, Cabernet Sauvignon, California

RED

Bridlewood, Pinot Noir

California, \$10 / \$36

raspberry, black cherry and oak

Erath Resplendent, Pinot Noir

Oregon, \$13 / \$48

mixed berries and pomegranate

Melini, Chianti

Italy, \$9 / \$32

raspberry, blackberry and spice

La Carraia, Sangiovese

Italy, \$36

blackberries, black fruits, strawberries and mocha

Torres 5G, Garnacha

Spain, \$36

strawberry and red currant

La Linda, Malbec

Argentina, \$10 / \$36

fruity, full-bodied and silky

Columbia Crest Grand Estates, Merlot

Washington, \$10 / \$36

chocolate and dark cherry

Seghesio, Zinfandel

California, \$13 / \$48

raspberry, blueberry and spice

Intrinsic, Red Blend

Washington, \$52

chocolate ganache, plum and fig

William Hill, Cabernet Sauvignon

California, \$11 / \$40

dark cherry, black currant and cinnamon

Josh Cellars, Cabernet Sauvignon

California, \$13 / \$48

cherry, blackberry, vanilla and cinnamon

WINE DOWN
— wednesdays —

1/2 OFF ALL BOTTLES OF WINE FROM
OPEN TO CLOSE EVERY WEDNESDAY
(FREQUENT DINERS ONLY)

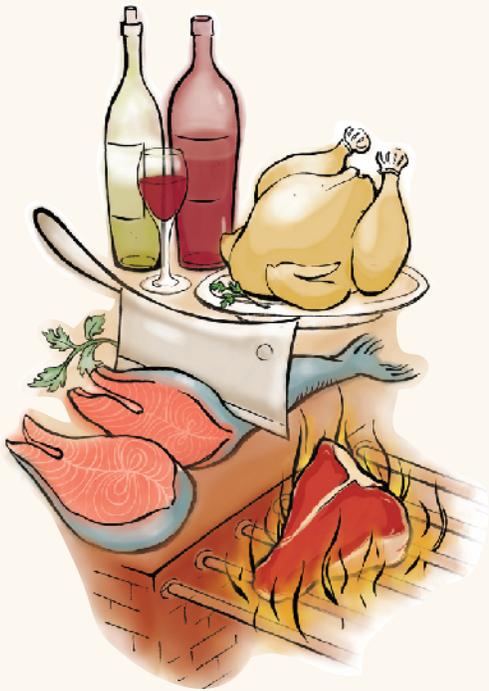
PORTSMOUTH GAS LIGHT CO.

THE GRILL

Wood Fired Cooking

PORTSMOUTH GAS LIGHT CO.

portsmouthgaslight.com

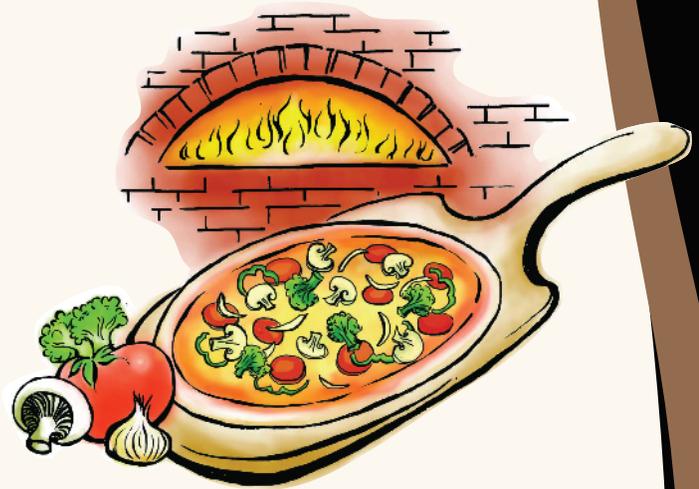


Grill

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/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.

