

# Appetizers

## **Bavarian Pretzel Sticks**

Oven baked, served with house beer cheese & stone ground mustard  
Salt or no salt \$12

## **Quesadilla**

Cheddar jack blend, folded into a cheddar jalapeño flour tortilla.  
Served with chipotle sour cream & salsa.  
Choice of cola braised pulled pork/ chicken/ vegetarian \$14

## **Calamari**

Rhode Island style, lightly fried, tossed with cherry pepper rings, garlic, EVOO & arugula. Served with house remoulade \$15

## **Mussels and Frites**

P.E.I. mussels, white wine, shallots, garlic & lemon. Finished with house matchstick fries, spicy aioli & fresh herbs \$15  
gluten free available

## **Dueling Hummus**

House roasted red pepper hummus & roasted garlic hummus.  
Served with fresh vegetables & grilled pita (gluten free on request) \$14

## **Wood-Fire Grilled Shrimp**

Arugula salad with tomato chive sauce & fresh avocado \$15

## **Gas Light Nacho**

Multi colored tortilla chips, cheddar jack blend, chipotle sour cream, house pico de gallo & fresh cilantro.  
Choice of cola braised pulled pork/ prime rib chili/ chicken/ vegetarian \$16

## **Portsmouth Poutine**

Wisconsin cheese curds, duck fat gravy, seasoned fries, bacon crumbles, scallions \$17  
add extra bacon \$2

## **Gas Light Tenders**

Carrots, celery, side of bleu cheese or ranch dipping sauce.  
Your choice of plain or tossed with BBQ/ buffalo/ honey mustard/ mango habanero passion. \$14

## **Riblets**

Tender crispy baby back pork ribs, tossed in ginger chipotle BBQ, sesame seeds, scallions. Served with slaw & shoe-string onion rings \$15

## **Crab Cakes**

Matchstick fries, sliced almond tartar sauce, sriracha ketchup & slaw \$15

# Soup, Salads & More

**New England Clam Chowder** \$8/11

## **Tomato & Mozzarella**

Heirloom grape tomatoes, onions, herb-EVOO marinated ciliegine mozzarella, arugula, tossed with blood orange truffle vinaigrette \$14

## **Caesar**

Hearts of romaine lettuce, fresh grated parmigiano-reggiano & house croutons, tossed with creamy caesar dressing \$7/10

## **Gas Light**

Baby mixed greens, bing cherries, candied pecans, heirloom grape tomatoes & boursin cheese, tossed with honey sherry vinaigrette \$8/14

**Soup Du jour** \$5/7

## **Prime Rib Beef Chili**

Melted mozzarella blend & a side of corn bread. Served in a cast iron skillet (gluten free on request) \$15

## **Gas Light Cobb Salad**

Baby mixed greens, bacon crumbles, tomatoes, egg, avocado & gorgonzola crumbles, tossed with honey sherry vinaigrette \$14

## **Quinoa Bowl**

Roasted chickpeas, cucumber, heirloom grape tomatoes, red onion, herb medley, roasted red peppers & arugula, tossed with miso vinaigrette \$14

## **Additions From The Wood Fire Grill**

*Roasted Poblano - Black Bean Veg Patty \$6, Chicken \$8, Salmon \$10, Shrimp \$10, Tenderloin Tips \$9, Shredded Pork \$8, Lobster (market price)*

## **Dressings**

*Ranch, Bleu Cheese, Honey Sherry Vinaigrette, Caesar, Balsamic Vinaigrette, Miso Vinaigrette, Blood Orange Truffle Vinaigrette*

# Wood-Fire Grill & Rotisserie

## **Grilled Faroe Island Salmon**

Sake miso glazed, sauteed asparagus, shiitake mushrooms, yukon mashed, finished with maple ginger scallion sauce (gluten free on request) \$27

## **Bourbon Tenderloin Tips**

12 oz beef tenderloin tips marinated in sweet bourbon, served with yukon mashed & grilled asparagus \$27

## **Rotisserie Spit Half Chicken**

House brined, herb-spice rubbed & rotisserie roasted, served with long grain rice, sauteed vegetables & lemon herb medley pan sauce \$22

## **Hanger Steak**

Yukon mashed, broccolini, peppercorn wine demi-glace & shoe-string onions (gluten free on request) \$28

## **Frenched Pork Chop**

Grilled & oven roasted, mushroom risotto, broccolini, bing cherry wine sauce & shoe-string onions (gluten free on request) \$25

## **Full Rack BBQ Ribs**

House brined, herb-spice rubbed & slow rotisserie roasted, served with yukon mashed, slaw & sauteed vegetables. With chipotle ginger honey BBQ sauce (gluten free on request) \$26

## Gas Light Specialties

### **Skillet Pot Pie**

Rotisserie chicken, carrots, celery, onions, peas, corn, potatoes, herbs & savory stock, in a cast iron skillet with flaky pie crust. Served with a demi salad (gluten free & vegetarian on request) \$15

### **Scallop Carbonara**

Pan seared U-10 scallops, parmigiano-reggiano, basil, cream, bacon, cipollini onions & garlic confit, tossed with fresh egg white linguini \$30  
sub for: shrimp \$25 / chicken \$18 / lobster (market price)

### **Stir-Fry**

Broccoli, carrots, red peppers, mushrooms, shallots, ginger, cashews, pineapple, water chestnuts, scallions, sesame seeds, sauteed in a sweet chili ginger soy sauce, tossed with fresh egg white linguini (gluten free on request) \$15  
Add chicken \$8 / shrimp \$10 / scallops \$15 / tenderloin tips \$9

### **Mac'N'Cheese**

Campanelle, cheddar jack blend, white cheddar & parmigiano-reggiano, finished with herb Ritz cracker crumbs \$15  
Add short rib \$8/ chicken \$8/ lobster (market price)

### **Broiled Haddock**

8 oz haddock, white wine, butter & herb Ritz cracker crumbs, served with long grain rice & sauteed vegetables (gluten free on request) \$22

### **Haddock & Lobster**

8 oz haddock broiled with white wine & butter, herb Ritz cracker crumbs & 4 oz Maine lobster meat, dressed with lemon butter sauce. Served with long grain rice & sauteed vegetables (gluten free on request) \$32

### **Fish 'N' Chips**

8 oz haddock lightly fried golden brown. Served with slaw, fries & sliced almond tartar sauce. Sub shrimp \$24 or scallops \$28

### **Short Rib**

Red wine braised and simmered, yukon mashed, broccolini, port wine demi-glace & shoe-string onion rings \$26

# Burgers & More

All handhelds come with fries, slaw & pickle spear. Please inform your server if you are gluten free and would like to sub a gluten free wrap or bun. Add cheese for \$1, bacon or avocado for \$2

## **Classic Burger**

8 oz chuck & brisket blend, green leaf lettuce, tomato & onion, on a toasted buttered brioche bun  
Sub grilled chicken or roasted poblano patty  
(gluten free on request) \$15

## **Black & Bleu Burger**

8 oz cajun seasoned chuck & brisket blend, creamy gorgonzola, caramelized onions & bacon, on a toasted buttered brioche bun  
(gluten free on request) \$17

## **Fish Taco Trio**

Haddock lightly coated & fried. Served over slaw on flour tortillas, finished with pico de gallo & sriracha aioli  
(gluten free on request) \$14

## **Spicy Korean Steak Wrap**

Korean BBQ marinated shaved steak, jalapeños, green apple, shallots, bell peppers, garlic, cheddar jack blend & special house aioli, wrapped in a cheddar jalapeño flour tortilla \$17

## **Haddock Sandwich**

4 oz lightly coated & fried, green leaf lettuce, tomato, onion, sliced almond tartar sauce, on a toasted buttered brioche bun \$14

## **Faroe Island Salmon Burger**

Pan seared, served with , sliced almond tartar sauce, arugula, tomato & onion, on a toasted buttered brioche bun (gluten free on request) \$16

## **Green Thumb**

Hearts of romaine lettuce, cucumber, tomato, red onion, carrot, avocado, roasted red pepper, alfalfa sprouts, house hummus, basil aioli, wrapped in a grilled spinach flour tortilla (gluten free on request) \$15

## **Peruvian Chicken Sandwich**

Grilled marinated boneless chicken thighs, sriracha aioli, green leaf lettuce, tomato, onion & alfalfa sprouts, on a toasted buttered brioche bun  
(gluten free on request) \$16

## Every Tuesday & Friday

### **Rotisserie Prime Rib**

Classic prime rib cooked rotisserie style served with sauteed asparagus, yukon mashed, au jus \$24

## Sides

*Long Grain Rice \$5 - Fries \$6 - Yukon Mashed \$6  
Sauteed Vegetable \$6 - Risotto \$8 - Grilled Broccolini \$7  
Slaw \$5 - Grilled Asparagus \$8*

### **Beverages**

*Coke, Diet Coke, Sprite, Ginger Ale, IBC Bottled Root Beer, 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*

# Beer, Bombers & More

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

## Non-alcoholic

O'Douls

## Martinis

## Cocktails

### Paloma

Hornitos Plata, grapefruit, sugar, seltzer \$12

### Smoked Maple

Knob Creek Smoked Maple,  
Cocchi Americano, amarena cherry \$12

### Pomegranate

Absolut Citron, Pama, cranberry,  
citrus \$12

### In A Pear Tree

Grey Goose La Poire, elderflower,  
champagne, sugar \$12

### Hot & Dirty

St. George Green Chili vodka, olive juice,  
jalapeno infused simple syrup \$12

### Winter Sipper

Titos, elderflower,  
rosemary infused simple syrup,  
Ruby Red Grapefruit \$12

### Blood Orange

Effen Blood Orange, cranberry,  
orange juice, lime \$12

### Espresso

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

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and enjoy



**martini** tuesday

half off martinis

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### Grey Goose Monster Mary

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

### Hibiscus Margarita

Hornitos Plata, hibiscus, orange,  
lemon, lime \$11

### Hemingway Daiquiri

Bacardi, Luxardo cherries, ruby red grapefruit,  
sugar, lime \$10

### Cucumber Smash

Effen Cucumber, elderflower,  
cucumber, mint, setzer \$11

### Market Street Mule

Grey Goose,  
ginger beer, lime \$12

### Blueberry Fizz

Pinnacle Blueberry, Dekuyper  
Peach Schnapps, seltzer,  
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

Absolut Juice Strawberry, champagne, brandy,  
and fruit juices \$11

### Red Sangria

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

# Wine

## WHITE

### **Santa Cristina, Pinot Grigio**

Italy, \$10 / \$36

*pineapple, green apples and orange zest*

### **Brancott, Sauvignon Blanc**

New Zealand, \$10 / \$36

*rock melon, lemongrass, gooseberry*

### **Fleurs de Prairie Rose'**

France, \$11 / \$40

*strawberries, rose petals and herbs*

### **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**

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WINE DOWN  
—wednesdays—

HALF OFF BOTTLES OF WINE

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## RED

### **Erath Resplendent, Pinot Noir**

Oregon, \$13 / \$48

*mixed berries and pomegranate*

### **Melini, Chianti**

Italy, \$9 / \$32

*raspberry, blackberry and spice*

### **La Carraia, Sangiovese**

Italy, \$9 / \$32

*blackberries, black fruits,  
strawberries and mocha*

### **Torres 5G, Garnacha**

Spain, \$9 / \$32

*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*

### **Intrinsic, Red Blend**

Washington, \$9 / \$32

*chocolate ganache, plum and fig*

### **Josh Cellars, Cabernet Sauvignon**

California, \$13 / \$48

*cherry, blackberry, vanilla and cinnamon*

## HOUSE POURS \$8.50 / \$30

**Folonari, Pinot Grigio, Italy (glass only)**

**Proverb, Chardonnay, California**

**Proverb, Pinot Noir, California**

**Proverb, Cabernet Sauvignon, California**



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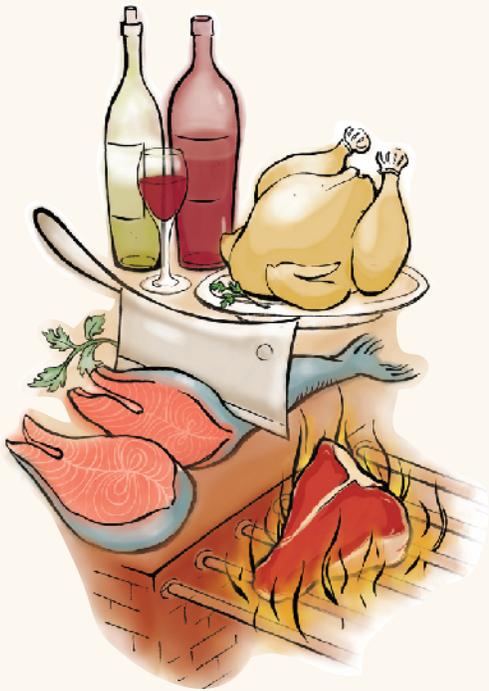
THE GRILL

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*Wood Fired Cooking*

# PORTSMOUTH GAS LIGHT CO.

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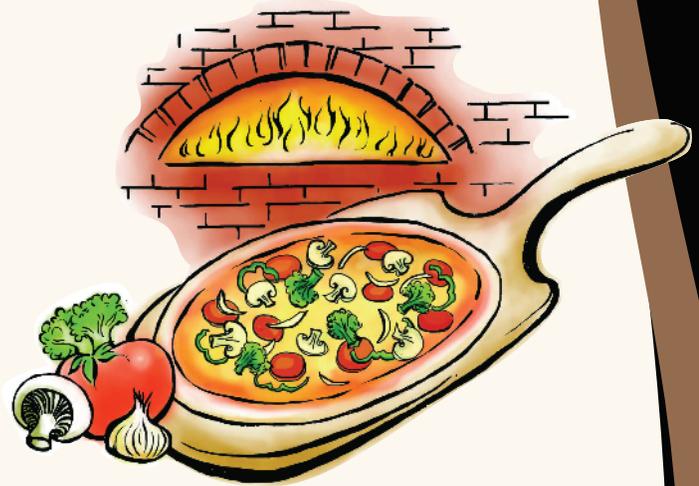


## Grill

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.

