

Appetizers

Brick Oven Wings

Cooked in our brick oven then fried golden brown, served with bleu cheese or ranch; carrots & celery sticks. Plain or tossed in buffalo / chipotle honey BBQ / ginger garlic teriyaki / mango habanero (sauce on side on request)

\$12 Small (6 wings) \$18 Large (12 wings)
additional 4oz sauces \$2

Gas Light Nachos

Tri color tortilla chips topped with cheddar jack cheese, black olives, refried beans, pico ge gallo, guacamole & sour cream \$15
add chicken \$6

PEI Mussels and Frites

Fresh PEI mussels steamed in a savory scampi sauce topped with fried matchstick potatoes & a spicy aioli \$15

Short Rib Poutine

Crispy french fries topped with braised short ribs, wisconsin cheddar cheese curds & short rib gravy \$15
add bacon \$2

Basket of Fries \$6

Gas Light Tenders

6oz chicken tenders plain or tossed with BBQ / buffalo / honey mustard / mango habanero. Served with a side of bleu cheese or ranch \$13
additional 4oz sauces \$2

Roasted Red Pepper Hummus

Roasted red pepper hummus. Served with pita chips, broccoli, carrot & celery sticks \$12

Chorizo Queso Dip

Housemade chorizo & melted monterey jack cheese in a warm skillet. Served with tri colored tortilla chips \$14

BBQ Chicken Bacon Ranch Quesadilla

Pulled BBQ chicken, smoked bacon bits and pico de gallo folded into a jalapeño cheddar cheese tortilla with melted monterey jack cheese. Served with avocado cilantro ranch \$14

Pretzel Bites

3 soft oven pretzels sticks served with a warm beer cheese & a tangy mustard dipping sauce \$12

Soup & Salads

New England Clam Chowder

Cup \$8 or Bowl \$12

Gas Light

Baby mixed greens tossed in sherry vinaigrette with candied pecans, bing cherries & boursin cheese \$12 / \$8

Caesar

Hearts of romaine lettuce tossed in creamy caesar dressing, parmesan cheese & croutons \$10 / \$6

Garden Salad

Hearts of romaine lettuce tossed in italian dressing, with shredded carrots, heirloom grape tomatoes, red onions, cucumbers & croutons \$13

Soup Du Jour

Cup \$6 or Bowl \$10

Beef Chili

Cup \$8 or Bowl \$12

Gas Light Cobb

Baby mixed greens tossed in honey lime vinaigrette with bacon crumbles, diced tomatoes, hard boiled egg, avocado & gorgonzola crumbles \$15

Radicchio & Endive

Fresh radicchio and endive tossed in sesame dressing, topped with heirloom grape tomatoes, granny smith apples, gorgonzola & toasted walnuts \$15

Salad Additions

Chicken or Roasted Poblano - Black Bean Veg Patty \$6 / 7oz Salmon \$10 / 6oz Steak Tips \$12 / 3 large Shrimp \$8 / 4oz Lobster \$14 / Avocado \$2

Dressings

*Ranch / Bleu Cheese / Caesar / Sherry Vinaigrette / Honey Lime Vinaigrette
Balsamic Vinaigrette / Italian*

Gas Light Specialties

Miso Mustard Salmon

7oz salmon pan seared and topped with miso mustard glaze and sesame seeds.
Served with herb roasted red potatoes & seasonal vegetables \$26

Lobster Haddock

Haddock fillet rolled around lobster stuffing, baked in white wine. Served with herb roasted potatoes, seasonal vegetables & beurre blanc \$34

Baked Haddock

8oz haddock in a lobster cream sauce topped with herb parmesan crumbs. Served with rice pilaf & seasonal vegetables \$26
add 4oz lobster \$14

Vegetable Stir Fry

Garden vegetables and fresh local made lemon pepper linguini tossed in a house made stir fry sauce, topped with fried wontons & sesame seeds \$18
add chicken \$6 / shrimp \$8 / steak tips \$12 / 4oz lobster \$14

Entrees

Braised Short Ribs

Beef short ribs braised in red wine with aromatic vegetables and demi glaze.
Served with herb roasted red potatoes, seasonal vegetables & topping with beer battered onion rings \$26

Marinated Steak Tips

8oz marinated beef tenderloin tips topped with short rib gravy. Served with herb roasted red potatoes & seasonal vegetables \$30

Gas Light Pork Chop

Hand cut brined boneless pork chop, pan seared over an apple and sage puree.
Served with skillet cornbread stuffing & seasonal vegetables \$28

Fish Taco Trio

Fresh haddock nuggets tossed in a cajun seasoning & fried, topped with pickled jalapeño, pico de gallo & a spicy coleslaw.
Drizzled with avocado cilantro ranch.
Served with french fries \$21

New England Fish 'N' Chips

8oz haddock, lightly fried golden brown.
Served with french fries, spicy coleslaw & tartar sauce \$25

Shrimp Scampi

Large shrimp sauteed with a pepper medley & heirloom grape tomatoes.
Tossed in a lemon white wine sauce with local fresh made lemon pepper linguini \$18

Comfort Corner

Mushroom Ravioli

Locally fresh made portobello mushroom ravioli served in garlic parmesan cream sauce topped with fried sage leaves. Served with your choice of a side gas light or side caesar salad \$22
add chicken \$6 / shrimp \$8 / steak tips \$12 / 4oz lobster \$14

Skillet Chili & Cheddar Jalapeño Cornbread

House made beef chili topped with pickled jalapeños and melted monterey jack cheese in a hot skillet. Served with warm cheddar jalapeño cornbread \$20

BBQ Chicken Pot Pie

House BBQ chicken and fresh vegetables in a savory BBQ gravy topped with jalapeño cornbread. Served with your choice of a side gas light or side caesar salad \$20

Skillet Mac N Cheese

Fresh rotini baked with a 4 cheese sauce & topping with herb parmesan cracker crumbs \$18
add chicken \$6 / shrimp \$8 / steak tips \$12 / 4oz lobster \$14

Burgers & More

All items come with fries, sweet potato fries or spicy coleslaw & a pickle spear. Substitute demi house or caesar salad \$3 add cheese for \$1 / bacon or avocado \$2 / gluten free bun on request \$2

***Classic Burger**

8oz chuck, brisket & short rib blend.
Served on a toasted buttered brioche bun with lettuce, tomato & onion \$16

***Chicken Sandwich**

8oz marinated chicken breast. Served on a toasted buttered brioche bun with lettuce, tomato & onion \$15

BBQ Cowboy Chicken Sandwich

Grilled chicken breast with house BBQ sauce, cheddar cheese, applewood smoked bacon and beer battered onions. Served on a toasted buttered brioche bun with lettuce, tomato & onion \$17

Chicken Caesar Wrap

Marinated grilled 8oz chicken breast wrapped in a garlic herb tortilla with chopped romaine & parmesan cheese \$15

Buffalo Chicken Wrap

Fried chicken tenders tossed in buffalo sauce wrapped in a garlic herb tortilla with chopped romaine & diced tomatoes. Served with ranch or bleu cheese \$15

Impossible Smash Burger

4oz free formed plant based protein blend. Served on a toasted buttered brioche bun with lettuce, tomato, onion & swiss \$18

Green Thumb

Garden vegetables with fresh basil & roasted red pepper hummus in a spinach wrap \$14
add: chicken \$6 / steak tips \$12 / 4oz lobster \$14 / roasted poblano veg patty \$6

***Chorizo Burger**

Housemade chorizo grilled and topped with applewood bacon, spicy coleslaw, fried egg and avocado cilantro ranch. Served on a toasted buttered brioche bun with lettuce, tomato & onion \$17

Fried Haddock Sandwich

Fried Haddock topped with spicy coleslaw & tarter sauce. Served on a toasted buttered brioche bun with lettuce, tomato & onion \$16

Turkey Harvest Sandwich

Warm sliced turkey, applewood smoked bacon and fresh granny smith apples. Served on grilled marbled rye bread with melted swiss cheese & horseradish aioli \$16

Classic Reuben Sandwich

House braised corned beef topped with sauerkraut on grilled marbled rye bread with melted swiss cheese & 1000 island dressing \$16

Roasted Poblano Burger

Roasted poblano veggie patty. Served on a toasted buttered brioche bun with lettuce, tomato & onion \$15

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.

Thursday & Friday

Prime Rib

Classic prime rib slow roasted. Served with herb roasted red potatoes seasonal vegetables 8oz \$18 12oz \$24

Sides

Rice \$5 - Fries \$6 - Roasted Potatoes \$5 - Seasonal Vegetables \$4 - Broccoli \$4 - Sweet Potatoes Fries \$6 - Spicy Coleslaw \$4

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

Martinis

Pomegranate

Absolut Citron, Pama, cranberry, citrus \$12

Blood Orange Cosmopolitan

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

Espresso

Absolut Vanilla, Kahlua, Baileys, fresh espresso \$12

Become a Gas Light
Frequent Diner Rewards Member
and enjoy



WINE DOWN
—wednesdays—

HALF OFF BOTTLES OF WINE

portsmouthgaslight.com

Cocktails

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

Blue Lagoon

Grey Goose, Blue Curacao, pink lemonade \$12

Agave Nectar Margarita

Hornitos Plata, Grand Marnier, agave and lime \$12

Champagne Sangria

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

Red Sangria

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

Wine

WHITE

Santa Cristina, Pinot Grigio

Italy, \$36 (Bottle)

pineapple, green apples and orange zest

Folonari, Pinot Grigio

Italy, \$8.50 (Glass)

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

RED

Santa Rita, Pinot Noir

California, \$8.50 / \$36

La Linda, Malbec

Argentina, \$10 / \$36

fruity, full-bodied and silky

Columbia Crest Grand Estates, Merlot

Washington, \$10 / \$36

chocolate and dark cherry

Josh Cellars, Cabernet Sauvignon

California, \$13 / \$48

black cherry, blackberry, vanilla, cinnamon and oak

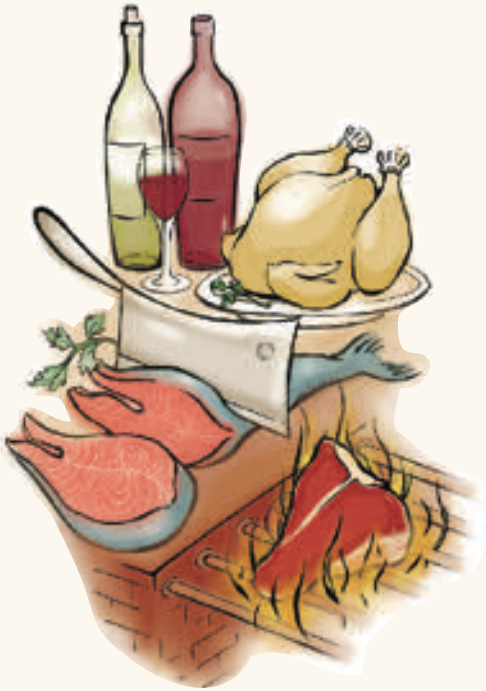
SPARKLING \$11

Lamberti Prosecco, Italy, 187ML

Kenwood Yulupa Brut, California, 187ML

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portsmouthgaslight.com

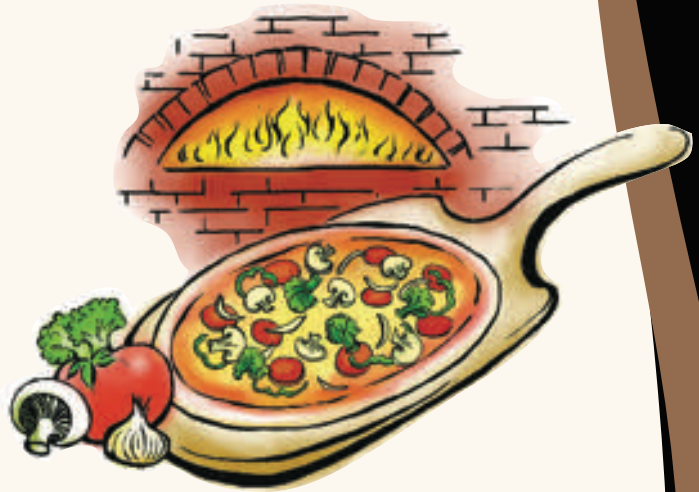


Grill

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.



PORTSMOUTH GAS LIGHT CO.

THE GRILL

Wood Fired Cooking