

# Appetizers

## Brick Oven Fried Wings

Cooked in our brick oven then fried golden brown. Plain or tossed in buffalo or BBQ. Served with honey mustard, bleu cheese or ranch dipping sauce (additional 4oz sauces \$3) \$15 Small (6 wings) \$22 Large (12 wings)

## Rhode Island Calamari

Calamari lightly breaded and fried, tossed in a spicy marinara sauce with cherry peppers, onions & garlic \$17

## Short Rib Poutine

Crispy french fries topped with braised short ribs, cheddar curds & short rib gravy \$22  
add bacon \$3

## Basket of Fries \$6

## Gas Light Tenders

6oz chicken tenders plain or tossed in buffalo or BBQ. Served with honey mustard, bleu cheese or ranch dipping sauce (additional 4oz sauce \$3) \$14

## Clam Strips

Clam strips lightly breaded and fried. Served with house tartar sauce & lemon tarragon aioli \$13

## PEI Mussels

PEI mussels steamed in a savory scampi sauce \$15 (add truffle & parmesan frites \$2)

## Hummus

Roasted red pepper hummus. Served with broccoli, carrots, celery sticks & pita chips \$15

# Soup & Salads

## New England Clam Chowder

Cup \$9 or Bowl \$15

## Gas Light

Mixed greens tossed in sherry vinaigrette with candied pecans, bing cherries & boursin cheese \$18 / \$14

## Garden Salad

Mixed greens topped with heirloom cherry tomatoes, red onions, cucumbers, matchstick carrots & croutons. Served with a side of avocado ranch \$13

## Soup Du Jour

Cup \$7 or Bowl \$13

## Caesar

Romaine lettuce tossed in creamy caesar with parmesan cheese & croutons \$11 / \$7

## Gas Light Cobb

Mixed greens tossed in honey lime vinaigrette with bacon crumbles, diced tomatoes, hard boiled egg, avocado & gorgonzola \$16

## Salad Additions

8oz Chicken or Roasted Poblano Veg Patty \$8 / Impossible Patty \$7 /  
7oz Salmon \$12 / 8oz Steak Tips \$16 / 3 large Shrimp \$8 / 4oz Lobster \$18 / Avocado \$3

## Dressings

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

# Gas Light Specialties

Daily

## LOBSTER ROLL

Maine lobster tossed in a lemon tarragon aioli. Served in a grilled brioche hot dog roll

\$21

Thursday & Friday  
5pm - Close

## PRIME RIB

Classic prime rib slow roasted. Served with herb roasted red potatoes & seasonal vegetables

8oz - \$20 12oz - \$26

excluding holidays as defined  
by the Gas Light

# Gas Light Entrees

## Marinated Steak Tips

8oz beef tenderloin tips grilled and topped with short rib gravy. Served with herb roasted potatoes & seasonal vegetables \$29

## Braised Short Ribs

Beef short ribs braised in red wine with aromatic vegetables and demi glaze. Served with herb roasted red potatoes, seasonal vegetables & topped with beer battered onion rings \$35

## Pan Tossed Mac N Cheese

Four cheese sauce tossed with fresh rotini \$18  
add chicken \$8 / impossible patty \$7 /  
shrimp \$8 / steak tips \$16 / 4oz lobster \$18

## Vegetable Stir Fry

Garden vegetables and fresh lemon pepper linguini tossed in a house stir fry sauce. Topped with crispy wontons & sesame seeds \$18  
add chicken \$8 / impossible patty \$7 /  
shrimp \$8 / steak tips \$16 / 4oz lobster \$18

## 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

## Shrimp Scampi

Large shrimp sauteed with a pepper medley and heirloom grape tomatoes, tossed in a lemon white wine sauce with fresh lemon pepper linguini \$29

## New England Fish 'N' Chips

8oz haddock beer battered and fried golden brown. Served with french fries, coleslaw & tartar sauce \$25

## Baked Haddock

8oz haddock in a lobster cream sauce topped with herb parmesan bread crumbs. Served with garlic risotto & seasonal vegetables \$27  
add 4oz lobster \$18

# Vegetarian

All items come with fries or coleslaw & a pickle spear. Substitute demi house gas light or caesar salad \$4 add cheese for \$2 / bacon or avocado \$3 / gluten free bun on request \$2

## Impossible Smash Burger

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

## Roasted Poblano Burger

Roasted poblano veggie patty. Served on a toasted buttered brioche bun with lettuce, tomato & onion \$16

## Green Thumb

Red pepper hummus, lettuce, cucumber, diced tomato, red onion, carrots, avocado, sprouts & garlic aioli all wrapped in a spinach tortilla \$15  
add: add chicken \$8 / impossible patty \$7 / shrimp \$8 / steak tips \$16 / 4oz lobster \$18

# Burgers & More

All items come with fries or coleslaw & a pickle spear. Substitute demi house or caesar salad \$4 add cheese for \$2 / bacon or avocado \$3 / gluten free bun on request \$2

## Lobster Roll

Maine lobster tossed in a lemon tarragon aioli. Served in a grilled brioche hot dog roll \$21

## \*Classic Burger

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

## Chicken Caesar Wrap

Chilled grilled chicken breast wrapped in a garlic & herb tortilla with chopped romaine & parmesan cheese \$18

## \*Chicken Sandwich

8oz marinated chicken breast. Served on a toasted buttered brioche bun with lettuce, tomato & onion \$16

## Fried Haddock Sandwich

Beer battered haddock. Served on a toasted buttered brioche bun with lettuce, tomato, onion & house tartar sauce \$16

## 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 \$16

## Turkey Harvest Sandwich

Warm sliced turkey, applewood smoked bacon and granny smith apple slices. Served on grilled sourdough with melted swiss & horseradish aioli \$16

\*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.\*

# Additional Sides

Risotto \$5  
Broccoli \$5

Fries \$6  
Coleslaw \$5

Roasted Potatoes \$6  
Demi Caesar Salad \$7

Seasonal Vegetables \$5  
Demi Gas Light House Salad \$14

## Desserts & Coffee

### Desserts

#### **New York Cheesecake**

Smooth & creamy with graham cracker crust.  
Choice of chocolate or caramel sauce \$9

#### **Peanut Butter Cheesecake**

Peanut butter cheesecake with peanut butter  
cup pieces. Choice of chocolate or caramel  
sauce \$9

#### **Brownie Sundae**

Tripple chocolate brownie topped with  
vanilla ice cream, whipped cream,  
chocolate sauce & a cherry \$9

#### **Vanilla Ice Cream**

Three scoops of vanilla ice cream.  
Choice of chocolate or caramel \$6

### Specialty Coffees

#### **Espresso**

A double shot of ground espresso \$5

#### **Latté**

A double shot of espresso with hot steamed  
milk with little to no foam \$6

#### **Cappucino**

A rich espresso based drink topped with  
steamed milk and and a thick layer of  
foam \$6

#### **Cafe Americano**

An espresso based drink filled with hot  
steamed water \$4

#### **Peanut Butter Mocha Latté**

A creamy milk chocolate and peanut butter  
latté with Absolut Vanilla vodka \$11

#### **Chocolate Hazelnut Tart Latté**

A delicious milk chocolate latté with  
Frangelico liqueur and Pinnacle Caramel  
vodka \$11

#### **White Chocolate Caramel Latté**

A delectable white chocolate latté finished  
with Pinnacle Caramel vodka \$11

#### **The Affogato**

One scoop of creamy vanilla ice cream  
topped with a fresh espresso shot and  
butterscotch and Godiva milk chocolate  
liqueur \$11

#### **Dirty Chaï Latté**

A single shot of espresso combined with  
vanilla vodka and finished with a steamed  
chaï tea latté \$11

## Beverages

### **Soda**

Coke  
Diet Coke  
Sprite  
Ginger Ale  
IBC Bottled Root Beer

### **Juices**

Cranberry  
Orange  
Pineapple  
Apple  
Grapefruit

### **Other**

Saratoga Sparkling Water  
Unsweetened Iced Tea  
Pink Lemonade  
Milk  
Chocolate Milk

## **Frequent Diner**

**Join our Frequent Diner Program**

**10% off plus other benefits**

# Martinis

## Pomegranate

Absolut Citron, Pama, cranberry, citrus \$13

## Blood Orange Cosmopolitan

Effen Blood Orange, cranberry, orange juice, lime \$13

## Espresso

Vanilla vodka, Kahlua, Baileys, fresh espresso \$13

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 \$13

## Blueberry Fizz

Pinnacle Blueberry, Dekuyper Peach Schnapps, seltzer, ginger ale \$11

## Prozac Punch

Cruzan Pineapple, Cruzan Raspberry, Cruzan Mango, assorted fruit juices \$13

## Watermelon Lemonade

Absolut Citron, Dekuyper Watermelon Pucker, pink lemonade \$11

## Blue Lagoon

Grey Goose, Blue Curacao, pink lemonade \$13

## Agave Nectar Margarita

Hornitos Plata, Grand Marnier, agave and lime \$13

## Champagne Sangria

Absolut Juice Strawberry, champagne, brandy, fruit juices \$12

## Red Sangria

Pinnacle Blueberry, red wine, Brandy, fruit juices \$12

# Wine

## WHITE

### Santa Cristina, Pinot Grigio

Italy, \$36 (Bottle)

*pineapple, green apples and orange zest*

### Folonari, Pinot Grigio

Italy, \$10 (Glass)

### Brancott, Sauvignon Blanc

New Zealand, \$11 / \$40

*rock melon, lemongrass, gooseberry*

### Fleurs de Prairie Rose'

France, \$12 / \$44

*strawberries, rose petals and herbs*

### J Lohr Riverstone, Chardonnay

California, \$13 / \$48

*creme brulee and a touch of oak*

### Chateau Ste. Michelle, Riesling

Washington, \$11 / \$40

*peaches and pears*

## RED

### Santa Rita, Pinot Noir

California, \$10 / \$36

### La Linda, Malbec

Argentina, \$11 / \$40

*fruity, full-bodied and silky*

### Columbia Crest Grand Estates, Merlot

Washington, \$11 / \$40

*chocolate and dark cherry*

### Josh Cellars, Cabernet Sauvignon

California, \$13 / \$48

*black cherry, blackberry, vanilla, cinnamon and oak*

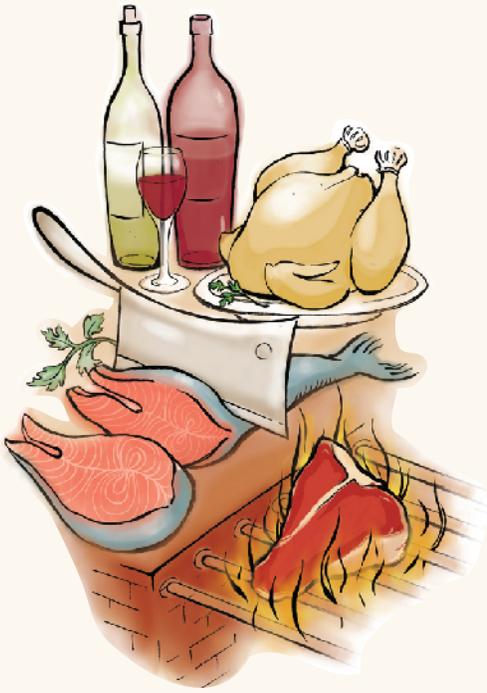
## SPARKLING \$12

Lamberti Prosecco, Italy, 187ML

Kenwood Yulupa Brut, California, 187ML

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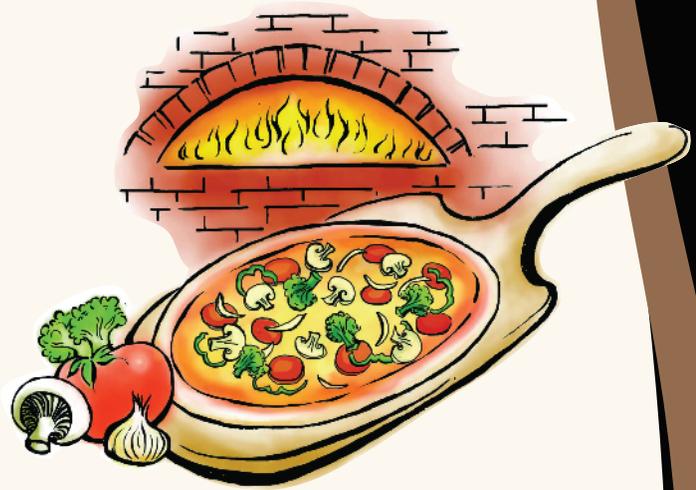


## Grill

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/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

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*Wood Fired Cooking*