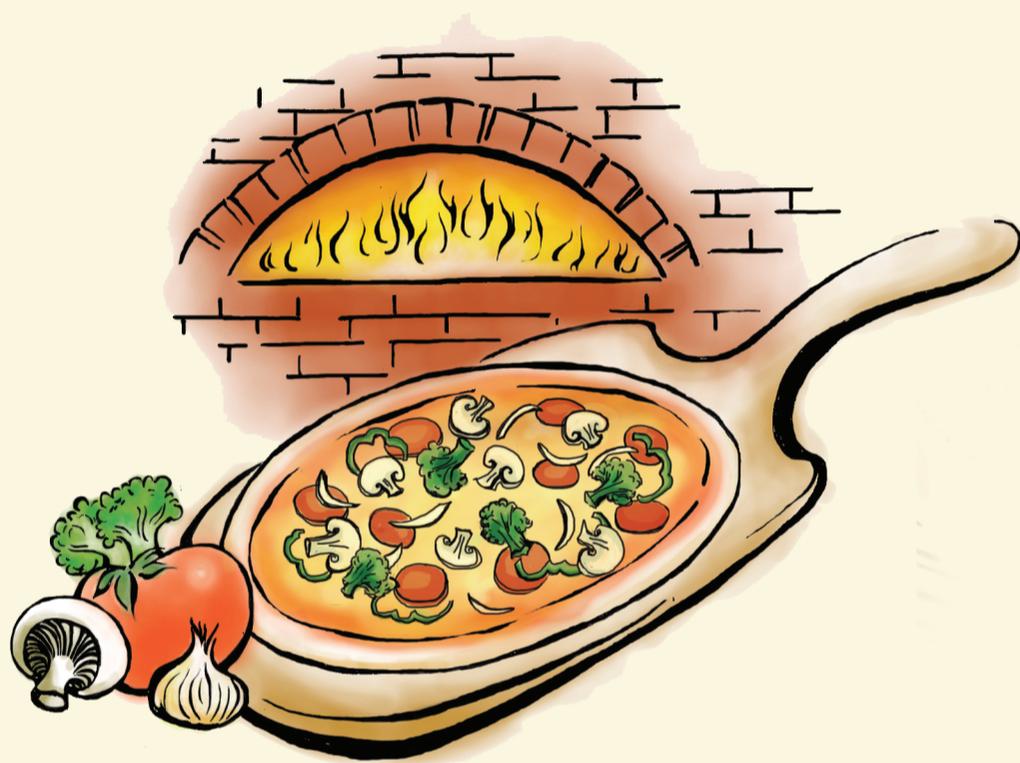


PIZZA PUB



Club



Deck



Grill

GAS LIGHT
Wood Fired Cooking

APPETIZERS

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)

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

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

Garlic Flatbread Strips

Served with a side of marinara \$8
add mozzarella \$2 or pepperoni \$3

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

SOUPS & SALADS

Soups & 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

Frequent Diner

Join our Frequent Diner Program

10% off plus other benefits

Specialty Pizzas

SMALL (12") & LARGE (14")

12" GLUTEN FREE PIZZA CRUST AVAILABLE FOR AN ADDITIONAL \$2

Gas Light

Our flagship and by far our most popular specialty pizza! House pizza sauce, sweet italian sausage, pepperoni, ricotta & mozzarella \$17 / \$21
Sub for hot italian sausage

Children's Museum

Our classic cheese pizza \$13 / \$17

Badger's Island

A bleu cheese or ranch dressing, topped with spicy buffalo chicken & mozzarella \$16 / \$21

Congress Street

Our take on the traditional "supreme" pizza, piled high with pepperoni, sweet italian sausage, white onions, green pepers, mushrooms, black olives & mozzarella \$17 / \$21

Harbor Light

A base of ranch dressing topped with chicken, crumbled bacon, chives & mozzarella \$16 / \$20

Memorial Bridge

Our take on a Margherita pizza starts with our house pizza sauce, topped with fresh mozzarella pearls, basil, romano & EVOO drizzle \$15 / \$19

Fort Foster

House pizza sauce, roasted red peppers, tomatoes, artichoke hearts, mushrooms, baby spinach & mozzarella topped with feta crumbles \$17 / \$21

Market Street

Marinara pesto base, topped with chicken, mozzarella & parmesan \$16 / \$20

Salt Pile

This white pizza (no sauce) is loaded with herb-garlic-EVOO & topped with swiss, ricotta, romano & mozzarella \$16 / \$20

Pirate's Cove

House pizza sauce, topped with red onions, chicken & mozzarella. Drizzled with BBQ \$16 / \$20

Farmer's Market

Our meat lover's pizza with bacon, ham, pepperoni, sweet italian sausage & mozzarella \$18 / \$22

Mayor Foley

House pizza sauce, baby spinach, mushrooms, caramelized onions & mozzarella \$17 / \$21

Pizza of the Week

See server for details \$16 / \$21

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

Build Your Own Pizza

SMALL (12") \$13 / LARGE (14") \$17

\$3 Per Topping

12" GLUTEN FREE PIZZA CRUST AVAILABLE FOR AN ADDITIONAL \$2

Sauces

Cheese

Swiss
Ricotta
Romano
Parmesan
Asiago
Mozzarella
Cheddar
Feta
Bleu Cheese Crumbles
Fresh Mozzarella Pearls

House Pizza Sauce
Chipotle Ginger Honey BBQ
Ranch
Bleu Cheese
House Sweet Pizza Sauce
Garlic-Herb EVOO

Veggies

Jalapeños
Green Peppers
Roasted Red Peppers
Pineapple
Baby Spinach
Basil
Artichoke Hearts
Black Olives
Mushrooms
Caramelized Onions
White Onions
Red Onions

Meats

Bacon
Ham
Pepperoni
Oven Roasted Chicken
Meatballs
Sweet Italian Sausage
Hot Italian Sausage

Burgers & Wraps

All items come with fries or coleslaw & a pickle spear. Substitute demi gas light 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 Sandwich

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

Chicken Caesar Wrap

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

Fried Haddock Sandwich

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



Uber Eats



Martinis

Pomegranate

Absolut Citron, Pama, cranberry, citrus \$13

Blood Orange Cosmopolitan

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

Espresso

Absolut Vanilla, 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

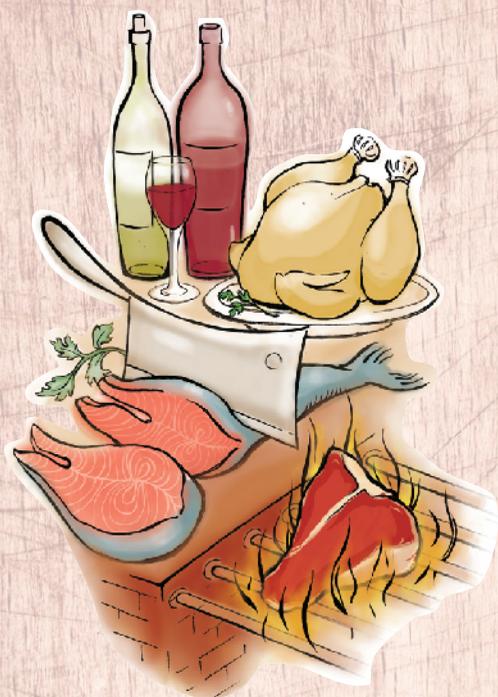
SPARKLING \$12

Lamberti Prosecco, Italy, 187ML

Kenwood Yulupa Brut, California, 187ML

PORTSMOUTH GAS LIGHT CO.

portsmouthgaslight.com

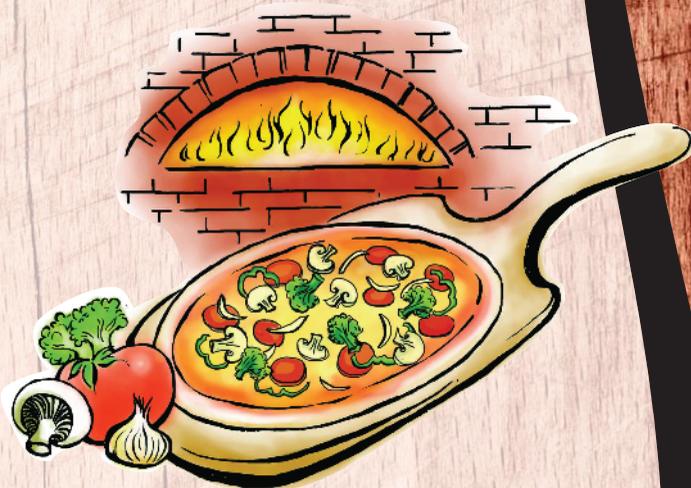


Grill

Welcome to the Street Level at the Gas Light. Built in 1837, this building is the former home of the city's first utility company. Over the last 170 year, it has stood the test of time-including Portsmouth's "Great Fires". If you look closely on the eastern wall, you can still see original brick charred by the fires. 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 the brick oven kitchen to prepare our unique wood-fired bistro 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.

