

# Appetizers

## Brick Oven Fried Wings

brick oven baked then fried to order, plain, buffalo, bbq or spicy sweet maple, side of honey mustard, bleu cheese or ranch  
Small (6 wings) | 16 Large (12 wings) | 24

## Stuffed Mushrooms & Arugula Salad

baby portobello, leek, carrot, sundried tomato, garlic, white wine, lemon, ritz crumbs, parmesan, thyme, sage | 15

## Riblets

slow cooked then fried to order, spicy sweet maple glaze, slaw | 16

## Short Rib Poutine

fries, braised short ribs, cheddar curds, house gravy | 24

## Basket of Fries

| 6  
add truffle & parmesan | 3

## Gas Light Tenders

plain, buffalo, bbq or spicy sweet maple, side of honey mustard, bleu cheese or ranch | 15

## Hummus

roasted red pepper hummus, pita points, broccoli, carrot, cucumber | 15

## Mozzarella Pull Apart Sliders

slider buns, fresh mozzarella, herbed garlic butter, parmesan, side of marinara | 13

## Buffalo Cauliflower

fried cauliflower, buffalo, gorgonzola, tomato, side bleu cheese or ranch | 13

## PEI Mussels

steamed in a savory scampi sauce | 16  
add truffle & parmesan frites | 3

# Soups & Salads

## New England Clam Chowder

Cup | 9 Bowl | 13

## Butternut Apple Bisque

Cup | 5 Bowl | 7

## Fall Caprese

mixed greens, fresh mozzarella, tomato, sweet potato croutons, basil, olive oil, cranberry pomegranate balsamic reduction | 16

## Beef Stew

Cup | 8 Bowl | 12

## Caesar

romaine, parmesan, croutons, creamy caesar | 7 / 11

## Autumn Harvest

mixed greens, roasted butternut squash, roasted beet, radish, green apple, roasted pumpkin seed, maple vinaigrette | 15

## Gas Light Cobb

mixed greens, bacon, tomato, egg, avocado, gorgonzola, honey lime vinaigrette | 16

## Salad Additions

*chicken* | 8 *salmon* | 13 *steak tips* | 10 *large shrimp* | 9  
*impossible patty* | 8 *veggie patty* | 8 *bacon* | 3 *avocado* | 2

## Dressings

*balsamic vinaigrette* / *honey lime vinaigrette* / *maple vinaigrette* / *sherry vinaigrette* / *creamy caesar* / *italian* / *ranch* / *bleu cheese*

# Features

**Holiday Gift Cards**  
Buy \$25  
and get a \$5 Bonus

**NYE 2021 - 2022**  
Third Floor Nightclub  
General Admission / VIP  
Tickets Online

# Gas Light Specialties

## **Pan Seared Miso Salmon**

miso mustard, sesame seeds, herb roasted potatoes, seasonal vegetables | 30

## **Baked Haddock**

lobster cream sauce, herb cracker crumbs, garlic parmesan risotto, seasonal vegetables | 32

## **Vegetable Stir Fry**

broccoli, carrot, bell pepper, pineapple, cashew, shallot, garlic, house stir fry sauce, arborio, scallion | 20  
add chicken | 8 large shrimp | 9 steak tips | 10

## **Mushroom Ravioli**

wild mushroom ragu, shallot, garlic, creamy marsala, truffle ricotta, parmesan, thyme, basil, crostini | 28

## **Garden Pot Pie**

potato, parsnip, peas, carrot, corn, pearl onion, leek, garlic, savory vegetable gravy, flaky pie crust | 18  
add chicken | 8

## **Short Ribs & Gnocchi**

shiitake mushroom, peas, house gravy, cream, parmesan, thyme, basil | 32

## **Braised Short Ribs**

house gravy, herb roasted potatoes, seasonal vegetables, beer battered onion rings | 38

## **Grilled Steak Tips**

beef tenderloin, house marinade, herb roasted potatoes, seasonal vegetables | 30

## **Pan Seared Statler Chicken**

smoky adobo, citrus, garlic confit, tomato, jalapeno, arborio, scallion, seasonal vegetables | 28

## **Sweet Potato Risotto**

goat cheese, raisin, roasted pumpkin seed, fried sweet potato skin, sage, cranberry pomegranate balsamic reduction | 18

## **New England Fish & Chips**

beer battered haddock, tartar sauce, lemon, fries, slaw | 30

## **Pan Mac & Cheese**

cheddar, mozzarella, monterey jack, parmesan, cream, garlic, fresh rotini | 18  
add broccoli | 4 chicken | 8 short ribs | 12 steak tips | 10

# Handhelds

Served with fries or slaw & pickle. Substitute demi caesar | 4  
Substitute gluten free bun | 2 Add cheese or avocado | 2 bacon | 3

## **Classic Burger**

chuck, brisket & short rib blend, romaine, tomato, red onion, toasted brioche bun  
substitute veggie patty | 17

## **Chicken Sandwich**

marinated chicken breast, romaine, tomato, red onion, toasted brioche bun | 17

## **Chicken Caesar Wrap**

grilled chicken breast, romaine, croutons, parmesan, creamy caesar, herbed garlic wrap | 18

## **Buffalo Chicken Wrap**

fried chicken tenders, romaine, tomato, buffalo sauce, herbed garlic wrap, choice of ranch or bleu cheese | 17

## **Impossible Smash Burger**

plant based protein blend, swiss, romaine, tomato, red onion, garlic aioli, toasted brioche bun | 19

## **Green Thumb Wrap**

romaine, tomato, red onion, cucumber, carrot, radish, avocado, roasted red pepper hummus, garlic aioli, herbed garlic wrap | 14  
add chicken | 8 large shrimp | 9 steak tips | 10

## **Pear & Brie Grilled Sandwich**

poached pear, brie, caramelized onion, balsamic reduction, grilled sourdough, served with a bowl of butternut apple bisque - no fries or slaw | 16

## **Fried Haddock Sandwich**

beer battered haddock, romaine, tomato, red onion, tartar sauce, lemon, toasted brioche bun | 19

## **Turkey Harvest Sandwich**

turkey, bacon, green apple, swiss, horseradish aioli, grilled sourdough | 19

\*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.\*

# Sides

fries | 6  
slaw | 5

garlic parmesan risotto | 7  
seasonal vegetables | 6  
herb roasted potatoes | 5

broccoli | 6  
demi caesar | 7

# Desserts

## **Brownie Sundae**

warm triple chocolate brownie, vanilla ice cream, whipped cream, caramel, cherry | 9

## **Vanilla Ice Cream**

vanilla ice cream, chocolate or caramel | 6

## **Winter Spice Churros**

cinnamon, brown sugar, nutmeg, allspice, dried honey, cayenne, maple glaze | 7

## **Creme Brulee Cheesecake**

berries, caramel | 9

# Beverages

## **Soda**

Coke  
Diet Coke  
Sprite  
Ginger Ale  
IBC Bottled Root Beer

## **Juice**

Cranberry  
Orange  
Pineapple  
Apple  
Grapefruit

## **Other**

Milk  
Chocolate Milk  
Pink Lemonade  
Unsweetened Iced Tea  
Saratoga Sparkling Water

# Mocktails

## **Holiday Cheer**

cranberry juice, ginger beer, lime juice, cranberries, lime | 5

## **Frosted Citrus**

grapefruit juice, lime juice, simple syrup, soda water, lemon, sugar rim | 5

## **Winter Festival**

orange juice, pomegranate juice, soda water, orange | 5

## **Everything Nice**

apple cider, ginger beer, cinnamon simple syrup, soda water, cinnamon sugar rim | 5

# Cocktails

## **Market Street Mule**

Grey Goose, Ginger Beer, Lime | 12

## **Winter Bellini**

Absolut Mandrin, Pomegranate, Belvive Sparkling Wine | 11

## **Prozac Punch**

Cruzan Pineapple, Cruzan Raspberry, Cruzan Mango, Assorted Fruit Juices | 12

## **Watermelon Lemonade**

Absolut Watermelon, Pink Lemonade, Lemon | 11

## **Gin Fizz**

Hendrick's, St. Germain, Simple Syrup, Soda Water | 12

## **Agave Nectar Margarita**

Hornitos Plata, Grand Marnier, Agave, Lime | 12

## **Sparkling Wine Sangria**

Midori, Absolut Juice Strawberry, OJ, Pineapple, Belvive Sparkling Wine | 12

## **Winter Red Sangria**

Maple Bourbon Whiskey, Lemon, Red Wine, Soda Water | 12

# Martinis

## Manhattan Fashion

Bulleit Bourbon, Cocchi Americano Rosa, Bitters, Orange, Cherry | 13

## Espresso

Three Olives Vanilla, Kahlua, Baileys, Three Olives Triple Shot | 12

## Cranberry Lemon Drop

Absolut Citron, Limoncello, Cranberry, Simple Syrup | 13

# Wine

## WHITE

### Brancott, Sauvignon Blanc

New Zealand | 11 / 40

*citrus, nettle*

### Chateau Ste. Michelle, Riesling

Washington | 11 / 40

*sweet rich peach*

### Riondo, Prosecco Rose

Italy | 12 / 44

*raspberry, peach, apple*

### Wente, Chardonnay

California | 10 / 36

*green apple, tropical fruit, vanilla, toasty oak*

## HOUSE POURS

### Belvive, Spumante

Italy | 9

*bright, fresh, extra dry*

### CK Mondavi, Chardonnay

California | 9

*bright, apple, pear, oak*

### Folonari, Pinot Grigio

Italy | 9

*dry, crisp green apple*

### Santa Rita, Cabernet Sauvignon

California | 9

*ripe fruit, earthy*

### Santa Rita, Pinot Noir

California | 9

*wild berries, spice*

## RED

### Angels Ink, Pinot Noir

California | 13 / 48

*berry, vanilla*

### Cecchi, Chianti

Italy | 12 / 44

*blueberry, vanilla, spice*

### Chateau Ste. Michelle Mimi,

### Cabernet Sauvignon

Washington | 13 / 48

*bright cherry, fresh brambles, toasty oak*

### H3, Merlot

Washington | 11 / 40

*cherry, cocoa*

### Josh Cellars, Cabernet Sauvignon

California | 14 / 52

*rich black currents, blackcherry, toasty oak*

### Lote 44, Malbec

Argentina | 11 / 40

*black cherry, rich currents, ripe tannins*

## SPARKLING

### Lamberti, Prosecco

Italy, 187ml | 12

*rich black currents, blackcherry, toasty oak*

### Kenwood Yulupa, Brut

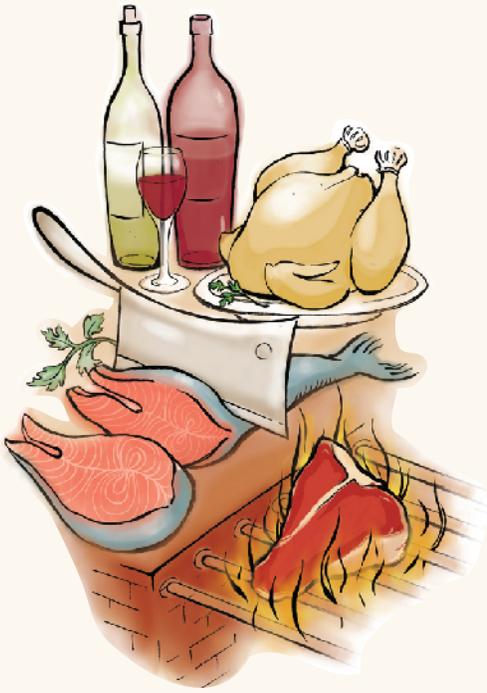
California, 187ml | 12

*black cherry, rich currents, ripe tannins*

**Frequent diners receive half off bottles of wine on Wednesdays.  
Ask your server for details.**

# PORTSMOUTH GAS LIGHT CO.

[portsmouthgaslight.com](http://portsmouthgaslight.com)

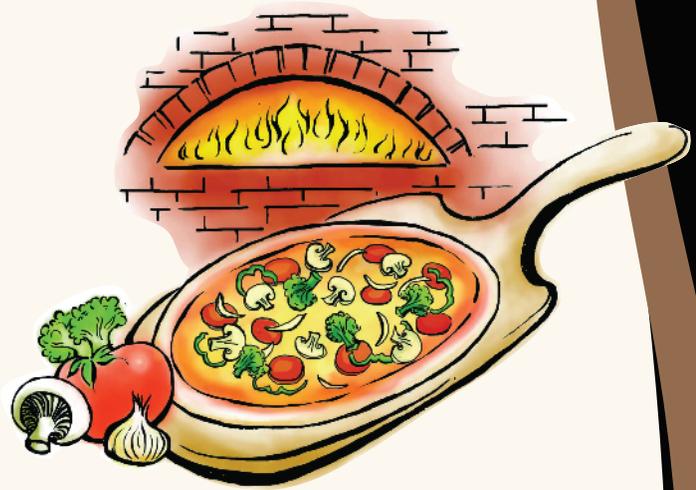


## Grill

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

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*Wood Fired Cooking*