

Appetizers

Brick Oven Wings

brick oven baked then fried to order, plain, buffalo or bbq, side of honey mustard, bleu cheese or ranch | 16

Bruschetta

tomato, garlic, shallot, basil, olive oil, balsamic vinegar, white balsamic reduction, crostini | 12
add fresh mozzarella | 2

Fried Buffalo Cauliflower

gorgonzola, chives, side of bleu cheese or ranch | 13

Short Rib Poutine

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

Basket of Fries | 7

add truffle & parmesan | 3

Gas Light Tenders

plain, buffalo or bbq, side of honey mustard, bleu cheese or ranch | 16

PEI Mussels

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

Fried Clam Strips

breaded, side of tartar & tomatillo cocktail sauce | 15

Roasted Shrimp Cocktail

chili lime seasoning, tomatillo cocktail sauce | 16

Hummus Platter

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

Soups & Salads

New England Clam Chowder

Cup | 9 Bowl | 13

Caesar

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

Greek

romaine, tomato, cucumber, kalamata olive, peperoncini, red onion, roasted red pepper, feta, mint, creamy greek dressing | 15

Garden

mixed greens, tomato, cucumber, carrot, bell pepper, red onion, croutons, choice of dressing | 9 / 13

Southwestern Chicken Chowder

Cup | 7 Bowl | 11

Caprese

mixed greens, arugula, tomato, fresh mozzarella, basil, olive oil, white balsamic reduction | 14

Berry Berry Coconut

mixed greens, blueberries, strawberries, golden raisins, roasted cashews, toasted coconut, honey lime vinaigrette | 16

Gas Light Cobb

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

Salad Additions

chicken | 8, salmon | 10, steak tips | 10, shrimp | 9, falafel | 5, lobster | 18, bacon | 3, avocado | 2

Dressings

balsamic vinaigrette / honey lime vinaigrette / creamy greek / creamy caesar / italian / ranch / bleu cheese

MAINE LOBSTER ROLL

fresh knuckle & claw, mayo, green leaf, brioche roll, choice of fries or slaw

29

FRIED CLAIM STRIPS

breaded, side of tartar & tomatillo cocktail sauce

15

Gas Light Specialties

add chicken | 8, steak tips | 10, shrimp | 9, short ribs | 10, lobster | 18, broccoli | 3

Pan Seared Miso Salmon

miso mustard, sesame seeds, herb roasted potatoes, sautéed vegetables | 29

Baked Haddock

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

Vegetable Stir Fry

broccoli, carrot, bell pepper, pineapple, cashew, shallot, garlic, stir fry sauce, rice noodles, scallion | 19

Black & Bleu NY Strip

cajun seasoning, gorgonzola, bacon cream sauce, herb roasted potatoes, sautéed vegetables | 38

Sautéed Vegetable Napoleon

summer squash, eggplant, bell pepper, mushroom, shallot, garlic, olive oil, lemon, fresh mozzarella, white balsamic reduction, garlic parmesan risotto | 18

Braised Short Ribs

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

Grilled Steak Tips

marinated beef tenderloin, herb roasted potatoes, sautéed vegetables | 29

Puerto Pork Chop

boneless center cut loin, citrus, brown sugar, cherryaki glaze, sautéed vegetables, garlic parmesan risotto, sesame seed, scallion | 28

New England Fish & Chips

beer battered haddock, tartar sauce, lemon, fries, slaw | 29

Pan Mac & Cheese

cheddar, mozzarella, monterey jack, parmesan, cream, garlic, fresh rotini | 18

Handhelds

choice of fries or slaw, substitute demi caesar or garden | 4, add cheese, avocado or substitute gf bun | 2, bacon | 3, chicken | 8, steak tips | 10, shrimp | 9, lobster | 18, falafel | 5

Classic Burger

chuck, brisket & short rib blend, green leaf, tomato, red onion, toasted brioche bun substitute chicken or veggie patty | 17

Nashville Hot Chicken

panko breaded marinated chicken breast, dill pickle, hot chili sauce, bleu cheese aioli, toasted ciabatta | 19

Impossible Smash

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

Chicken Caesar Wrap

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

Buffalo Wrap

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

Italian Sausage Sub

italian sausage, sautéed bell pepper & onion, mozzarella, marinara, brioche roll | 16

Prime Rib Sandwich

shaved prime rib, caramelized onions, sautéed mushrooms, swiss, arugula, horseradish aioli, toasted ciabatta | 19

Green Thumb Wrap

mixed greens, arugula, tomato, cucumber, carrot, avocado, red onion, roasted red pepper hummus, garlic aioli, garlic herb wrap | 14

Falafel

romaine, arugula, tomato, dill pickle, red onion, feta, creamy greek dressing, pita | 15

Tres Tacos

crispy sriracha chickpeas, avocado, red cabbage, tomato, crema, cotija, lime, flour tortilla | 16

Fried Haddock Sandwich

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

Turkey Harvest Wrap

turkey, bacon, granny smith apple, swiss, horseradish aioli, garlic herb wrap | 19

Toasty Cheese Pesto

fresh mozzarella, swiss, cheddar, tomato, arugula, basil pesto, balsamic reduction, toasted ciabatta | 15

Maine Lobster Roll

fresh knuckle & claw, mayo, green leaf, brioche roll | 29

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 | 7
garlic parmesan risotto | 7

slaw | 5
herb roasted potatoes | 5

demi caesar | 7
sautéed vegetables | 6

Desserts

Brownie Sundae

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

Cold Brew Gelato

caramel sauce, honey roasted cashews | 7

Vanilla Ice Cream

three scoops, chocolate or caramel drizzle | 6

Lemon Mascarpone Cake

vanilla cake, lemon, mascarpone, powdered sugar | 9

Raspberry Swirl Cheesecake

raspberry puree, graham cracker crust | 8

Mango Sorbet

fresh berries | 6

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

Gas Light Craft Soda

fruit & herb infused shrub syrup with soda water, pick your flavor | 5

Blueberry Mint

Blackberry Sage

Strawberry Basil

Cantaloupe Thyme

Cocktails

Prozac Punch

concoction of 5 rums and assorted fruit juices | 12

Blueberry Mint Mule

grey goose, blueberry mint shrub, ginger beer | 12

Market Street Spritz

kettle one peach botanicals, grand marnier, cantaloupe thyme shrub, prosecco rosé | 11

Blossom Bellini

kettle one peach botanicals, peach purée, sparkling wine | 11

Sangria's

rosé sangria | 12
red sangria | 12

Lavender Gin Fizz

hendrick's gin, elderberry liqueur, lavender syrup, soda | 12

Agave Nectar Margarita

hornitos, plata, grand marnier, agave, lime | 12

Gas Light Aperol Spritz

aperol, grand marnier, simple syrup, prosecco | 12

Blanco Negroni

casa migos silver, luxardo, cocchi americano | 12

Martinis

Blackberry Sage Daiquiri

bacardi rum, blackberry sage shrub, lime | 12

Espresso

three olives vanilla, kahlua, baileys, three olives triple shot | 12

Strawberry Basil Martini

grey goose, strawberry basil shrub, lemon | 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

CK Mondavi, Chardonnay

California | 9
bright, apple, pear, oak

Folonari, Pinot Grigio

Italy | 9
dry, crisp green apple

Folonari, Red Blend

Italy | 9
raspberries, red fruit, vanilla

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

Zonin, Prosecco

Italy, 187ml | 12
fruity, fresh citrus

Belvive, Spumante

Italy | 9
bright, fresh, extra dry

FREQUENT DINER

Join our
Frequent Diner Program
Earn 10% back
plus other benefits

HAPPY HOUR

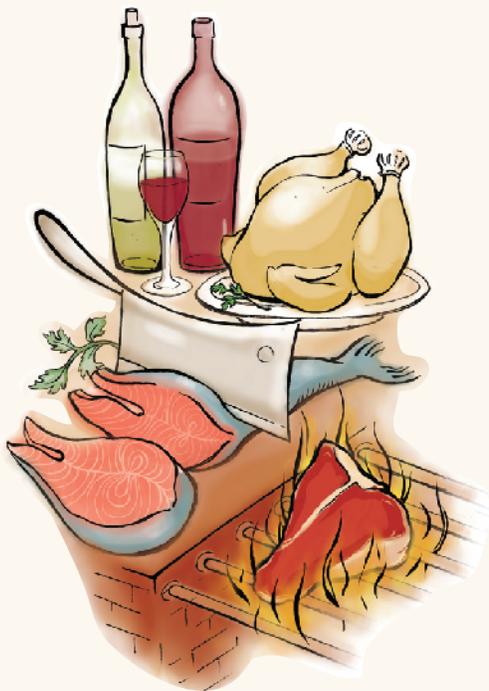
(FOR FREQUENT DINER MEMBERS)

EVERY SUNDAY FROM 6 PM - CLOSE
MONDAY - FRIDAY FROM 2:30 - 6PM
1/2 OFF APPETIZERS,
GLASSES OF WINE & DRAFT PINTS

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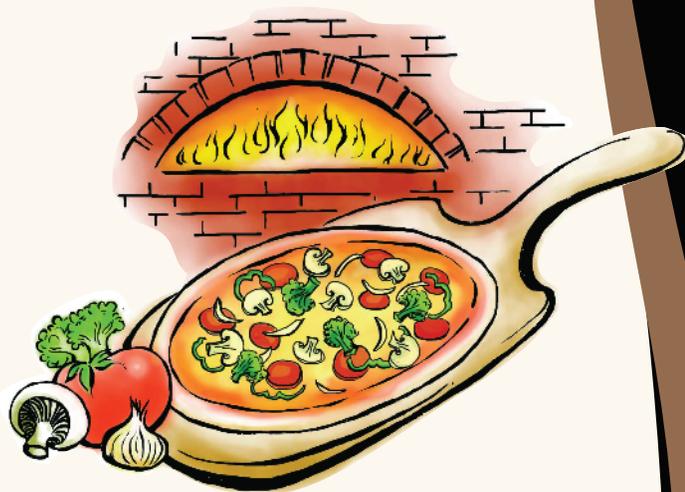


Grill

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

Wood Fired Cooking