

Appetizers

add chicken 8, steak tips 10, shrimp 9, short ribs 10, pulled pork 6

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 reduction, crostini | 12
add fresh mozzarella | 2

Fried Buffalo Cauliflower

gorgonzola, chives, diced tomato, bleu cheese or ranch | 13

Nachos

monterey jack, pico, black bean corn salsa, chipotle lime sour cream | 15

Basket of Fries | 7

add truffle & parmesan | 3

Spinach & Artichoke Dip

mozzarella, cheddar, parmesan, ramano, cream cheese, sour cream, garlic confit, tortilla chips | 14

PEI Mussels

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

Gas Light Tenders

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

Hummus Platter

roasted garlic hummus, broccoli, carrot, cucumber, tortilla chips | 15

Poutine

fries, cheddar curds, gravy, chives | 14

Soups & Salads

add chicken 8, steak tips 10, shrimp 9, salmon 13, falafel 5, bacon 3, avocado 2

New England Clam Chowder

Cup | 9 Bowl | 13

Tomato Bisque

served with grilled cheese croutons
Bowl | 11

Orchard

mixed greens, candied walnuts, golden raisins, green apples, goat cheese, apple vinaigrette | 16

Caprese

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

French Onion

Cup | 8 Bowl | 12

Caesar

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

Gas Light Cobb

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

Greek

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

Dressings

balsamic vinaigrette, honey lime vinaigrette, apple vinaigrette, italian creamy greek, creamy caesar, ranch, bleu cheese

Gas Light Nachos

monterey jack, pico, black bean corn salsa, chipotle lime sour cream
15

Frequent Diner

Frequent Diner Program
Earn 10% Back
Plus Other Benefits
Join Today!

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.

Gas Light Specialties

add chicken 8, steak tips 10, shrimp 9, short ribs 10, pulled pork 6, broccoli 3

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, jasmine rice, scallion | 19

Fettuccine Alfredo

parmesan & romano, butter, cream, garlic, cracked black pepper | 17

New England Fish & Chips

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

Sautéed Vegetable Napoleon

seasonal vegetables, shallot, garlic, olive oil, lemon, fresh mozzarella, balsamic reduction, jasmine rice | 18

Braised Short Ribs

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

Pan Seared Miso Salmon

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

Pan Mac & Cheese

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

Grilled Steak Tips

marinated sirloin, herb roasted potatoes, sautéed vegetables | 29

Puerto Pork Chop

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

Handhelds

choice of fries or slaw or substitute demi caesar 4

add chicken 8, steak tips 10, shrimp 9, falafel 5, bacon 3, avocado 2, cheese 2, gf bun 2

Classic Burger

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

Nashville Hot Chicken

breaded marinated chicken breast, dill pickle, hot chili sauce, creamy bleu cheese, toasted brioche bun | 19

Fish Tacos

fried haddock, slaw, black bean corn salsa, pico, parmesan, spicy mayo, flour tortilla | 19

Buffalo Wrap

fried tenders or cauliflower, romaine, tomato, buffalo sauce, ranch or bleu cheese | 17

Chicken Parm Sandwich

breaded marinated chicken breast, mozzarella, parmesan, marinara, toasted ciabatta | 18

Caesar Wrap

romaine, croutons, parmesan, creamy caesar | 9

French Dip

shaved prime rib, caramelized onion, sautéed mushroom, swiss, horseradish aioli, toasted ciabatta, au jus | 19

Green Thumb Wrap

mixed greens, arugula, tomato, cucumber, carrot, avocado, red onion, roasted garlic hummus, garlic aioli | 15

Tres Tacos

crispy harissa chickpeas, avocado, red cabbage, tomato, chipotle lime sour cream, cotija cheese, flour tortilla | 16

Fried Haddock Sandwich

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

Fusion Steak Wrap

asian bbq shaved steak, cheddar, green apple, bell pepper, red onion, garlic aioli | 19

Toasty Cheese Pesto

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

BBQ Pulled Pork Sandwich

slaw, cheddar, beer battered onion rings, toasted brioche bun | 16

Warm Falafel Wrap

romaine, arugula, tomato, dill pickle, red onion, feta, garlic aioli | 15

Sides

fries | 7
garlic parmesan risotto | 7

slaw | 5
herb roasted potatoes | 5

jasmine rice | 4
sautéed vegetables | 6

Desserts

Brownie Sundae

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

Milk & Cookies Cake

chocolate chip & vanilla wafer cake, creamy milk mousse | 9

Cannoli Chips & Mousse

cannoli chips, seasonal mousse | 9

Blueberry Cobbler Cheesecake

vanilla bean cheesecake, blueberry compote, white chocolate | 10

S'mores Cheesecake

chocolate cheesecake, toasted marshmallow, graham cracker crust | 8

Flan

creamy vanilla custard, rich caramel | 8

Vanilla Ice Cream

three scoops, chocolate or caramel drizzle | 6

Beverages

Soda

coke
diet coke
sprite
ginger ale
IBC bottled root beer

Juice

cranberry
orange
pineapple
grapefruit
pink lemonade

Other

milk
unsweetened iced tea
saratoga sparkling water
hot coffee
hot tea

Craft Soda

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

Fig & Orange

Blackberry Mint

Strawberry Basil

Spiced Apple

Cocktails

Fig & Orange Mule

grey goose, fig & orange shrub, ginger beer | 12

Spiced Hot Toddy

jefferson's reserve bourbon, lemon, spiced apple shrub, hot water | 13

Winter Bellini

grand marnier, fig & orange shrub, cranberry juice, sparkling wine | 11

Sangria

white sangria or red sangria | 11

Prozac Punch

blend of five rums and assorted fruit juices | 12

Lavender Gin Fizz

hendrick's gin, elderflower liqueur, lavender syrup, soda water | 13

Agave Nectar Margarita

hornitos plata, grand marnier, agave, lime | 12

Maple Basil Smash

knob creek maple, basil, lemon | 12

Martinis

Espresso

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

Blackberry Mint

grey goose, blackberry mint shrub, lime | 12

Wild Strawberry Rose

hendrick's, wild strawberry rose syrup, lemon, wild strawberries | 13

Apple Cider

jefferson's reserve bourbon, apple cider, orange bitters, lemon | 13

Wine

WHITE

Brancott, Sauvignon Blanc

New Zealand | 11 / 40
citrus, nettle

Chateau Ste. Michelle, Riesling

Washington | 11 / 40
sweet rich peach

Wente, Chardonnay

California | 10 / 36
green apple, tropical fruit, vanilla, toasty oak

Zonin, Prosecco

Italy, 187ml | 12
fruity, fresh citrus

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

Folonari, Red Blend

Italy | 9
raspberries, red fruit, vanilla

ROSÉ

Wispering Angel The Beach, Rosé

France | 12 / 44
dry, mellow citrus, young strawberry

RED

Angels Ink, Pinot Noir

California | 13 / 48
berry, vanilla

Baron De Ley, Rioja

California | 14 / 52
red berry, wild herbs, sweet spice

Cecchi, Chianti

Italy | 12 / 44
blueberry, vanilla, spice

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

HAPPY HOUR

(FOR FREQUENT DINER MEMBERS)

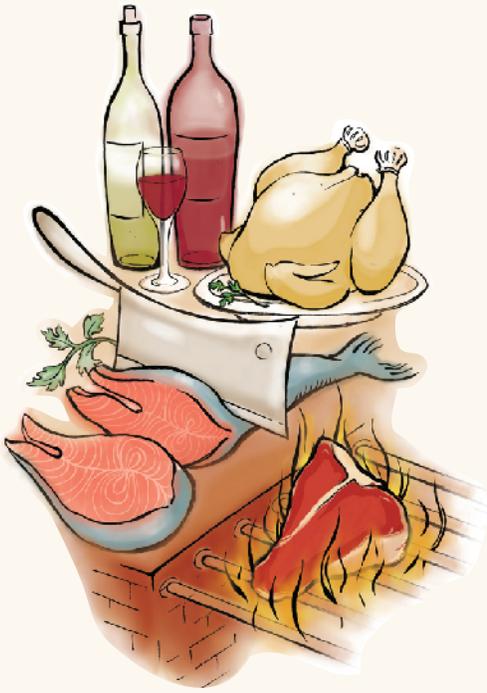
EVERY SUNDAY FROM 6 PM - CLOSE
MONDAY - FRIDAY FROM 2:30 - 6PM

1/2 OFF APPETIZERS,
GLASSES OF WINE & DRAFT PINTS

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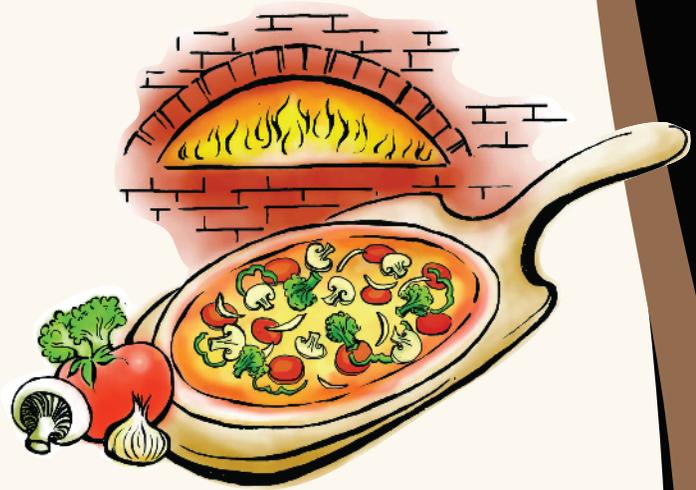


Grill

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