

Appetizers

add chicken 8, steak tips 10, shrimp 9, 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

Calamari

breaded & fried, hot cherry peppers, sherry vinegar, lemon | 16

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

garlic hummus, berbere oil, assorted vegetables, 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, claw & knuckle lobster 22

New England Clam Chowder

Cup | 9

Strawberry Walnut

mixed greens, strawberry, candied walnut, red onion, goat cheese, balsamic vinaigrette | 11 / 15

Caprese

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

Greek

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

Tomato Bisque

Cup | 7

Caesar

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

Gas Light Cobb

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

Dressings

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

Lobster Roll

claw & knuckle, chives, toasted brioche roll, served hot with butter or chilled with mayo

32

FREQUENT DINER

Frequent Diner Program
Earn 10% back
Plus other benefits
Join Today!

Gas Light Specialties

Baked Haddock

lobster cream sauce, herb cracker crumbs, jasmine rice, sautéed vegetables | 29

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 | 19

New England Fish & Chips

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

Cioppino (fisherman's stew)

shrimp, mussels, haddock, tomato broth, crispy spinach, herbed crostini | 28

Gas Light Fried Rice

jasmine rice, chilis, carrot, onion, garlic, ginger, scallion, egg, soy sauce | 16

Braised Short Ribs

gravy, beer battered onion rings, mashed potatoes, roasted carrots | 32

Pan Seared Miso Salmon

miso mustard, sesame seeds, jasmine rice, sautéed vegetables | 29

Pan Mac & Cheese

cheddar, mozzarella, monterey jack, parmesan, cream, garlic, rotini | 19

Grilled Steak Tips

marinated sirloin, herb roasted potatoes, sautéed vegetables | 29

Woodfired Rotini Alla Vodka

fire roasted sauce, parmesan, herb oil finish | 19

Add On

chicken 8, steak tips 10, shrimp 9, pulled pork 6, broccoli 3, claw & knuckle lobster 22

Handhelds

choice of fries or slaw, substitute demi caesar 4

Classic Burger

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

Hot Honey Chicken

panko breast, green leaf, tomato, red onion, candied bacon, hot honey, ranch, 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 | 19

Caesar Wrap

romaine, croutons, parmesan, creamy caesar | 9

BBQ Pulled Pork Sandwich

slaw, cheddar, beer battered onion rings, toasted brioche bun | 17

Woodfired Veggie Wrap

roasted zucchini, summer squash, onion & tomato, crisp green leaf & carrot, garlic hummus, tzatziki | 16

Harissa Cauli Tacos

roasted harissa cauliflower, avocado, red cabbage, tomato, lime crema, parmesan, flour tortilla | 18

Fried Haddock Sandwich

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

Lobster Roll

claw & knuckle, chives, toasted brioche roll, served hot with butter or chilled with mayo | 32

Classic Steak & Cheese

shaved ribeye, sautéed onion, pepper & mushroom, american cheese, toasted ciabatta | 19

Warm Falafel Wrap

romaine, arugula, tomato, dill pickle, red onion, feta, garlic aioli | 16

Add On

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

Sides

slaw | 5
mashed 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

Vanilla Ice Cream

three scoops, chocolate or caramel drizzle | 6

Blueberry Cobbler Cheesecake

vanilla bean cheesecake, blueberry compote, white chocolate | 10

Toffee Butter Bundt

served with a scoop of ice cream or fresh berries & whipped cream | 9

Chocolate Peanut Butter Pie

rich & creamy peanut butter mousse, semi sweet chocolate, reese's cups | 10

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 or tea
red bull or sugar free

Craft Soda

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

Pineapple Mango

Watermelon Mint

Strawberry Basil

Peach & Ginger

Cocktails

Watermelon Mint Margarita

casamigos tequila, house watermelon mint syrup, lime juice, salt rim | 13

One Thing at a Time

bulleit bourbon, house peach & ginger syrup, lemon juice, mint | 11

Soul Shine Bellini

house peach & ginger syrup, sparkling wine | 11

Sangria

white sangria or red sangria | 11

Perfect Punch

blend of five rums & assorted fruit juices | 13

Lavender Gin Fizz

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

Agave Nectar Margarita

hornitos plata, grand marnier, agave, lime | 12

Bright n' Sunny

butterfly pea flower infused bacardi rum, house pineapple mango syrup, ginger beer | 11

Martinis

Espresso

three olives vanilla, kahlua, baileys, three olives triple shot | 13

Lavender Mint

hendrick's gin, mint, lavender syrup, lime juice | 14

Strawberry Rhubarb

bacardi rum, house strawberry basil syrup, lime juice, rhubarb bitters | 12

So Matcha Love

three olives vanilla, pistachio syrup, green tea matcha, egg white | 12

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

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

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

SPARKLING

Zonin, Prosecco

Italy, 187ml | 12
fruity, fresh citrus


Chandon Garden Spritz


Argentina | 12 / 44
citric tension balances subtle sweetness

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 Portsmouth Gas Light Co

 portsmouthgaslightco

HAPPY HOUR

(FOR FREQUENT DINER MEMBERS)

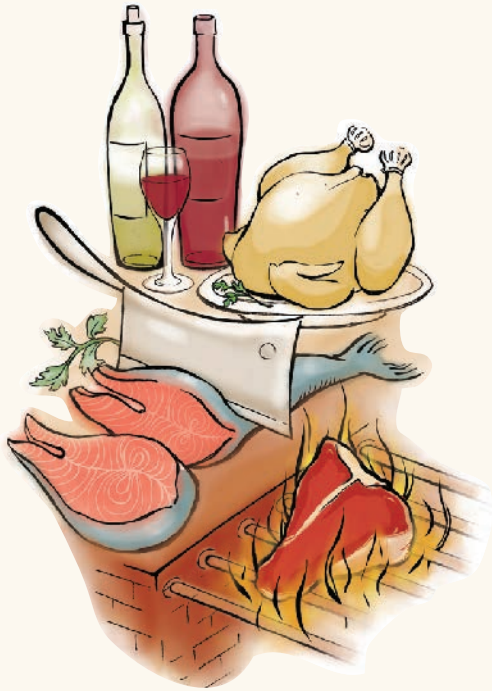
 EVERY SUNDAY
FROM 6:00 PM TO CLOSE

 MONDAY TO FRIDAY
FROM 2:30 PM TO 6:00 PM

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GLASSES OF WINE & DRAFT PINTS"

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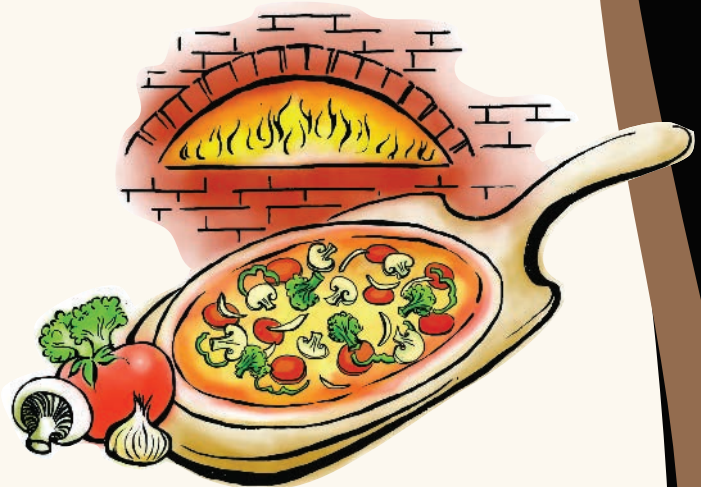


Grill

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