

Gas Lamp Grille

Newport, RI 401.845.9300 206 Thames St.

Starter

- Gas Lamp Spicy Clam Chowder**
Cream Base, Peppers, Celery, Carrots, Clams, Hint of Cayenne.
- Soup of the day**
Ask your Server for Chef's Daily Selection
- Baked French Onion Soup**
Herb Crouton, Swiss Cheese
- Caesar Salad**
Classic Creamy Dressing, Romaine, Pecorino, Croutons
- Apple Pecan GF**
Crisp Apples, Candied Pecans, Craisins, Crumbled Bleu Cheese, Field Greens, Apple Cider Vinaigrette.

- Fish Tacos**
Spicy Fried Cod, Citrus Slaw, Roasted Corn & Black Bean Salsa, Guacamole, w/ House Cooked Waffle Chips
- Pulled Pork Sandwich**
A Slow Roasted Pork, House-Made BBQ Sauce, Coleslaw, Brioche Roll.
- Buffalo Chicken Mac & Cheese**
Our Signature 3 Cheese Blend, House Made Buffalo Sauce, Breaded Chicken, Panko Crumbs.
- Chicken Parm Pizza**
Breaded Chicken, House Marinara, Mozzarella
- Spinach & Feta Grilled Pizza**
Sautéed Spinach, Roasted Tomatoes, Kalamata Olives, Feta Cheese, Oregano Infused Olive Oil
- Vegan Falafel Salad**
Pan Fried Falafel, Baby Spinach, Tomato-Cucumber Quinoa, Tahini Dressing.

Dessert
or Beverage

- Mini Cookie & Brownie Plate**
Assorted Cookies and Freshly Baked Brownie
- Coffee, Tea, Soft Drink, or Iced Tea**
Soft Drink choices: Pepsi, Diet Pepsi, Ginger Ale, Cranberry, Lemon Ade.

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Soup of the day

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Apple Pecan GF

Crisp Apples, Candied Pecans, Craisins, Crumbled Bleu Cheese, Field Greens, Apple Cider Vinaigrette.

Spinach & Feta Grilled Flat Bread

Sautéed Spinach, Roasted Tomatoes, Kalamata Olives, Feta Cheese, Oregano Infused Olive Oil

Scallops Wrapped in Bacon

Fresh Scallops, Smoked Bacon, Over Crispy Balsamic Marinated Brussels Sprouts.

Rib Eye

12 oz. Choice Rib Eye, Roasted Garlic Butter, Yukon Smashed Potatoes.

Shrimp Athena

Sautéed Shrimp, Roasted Tomatoes, Capers, Kalamata Olives, Feta Cheese, Linguine

Sesame Encrusted Salmon

Soy-Ginger Marinade, Brussels Sprouts, Edamame Quinoa

Backyard BBQ

Slow Braised St Louis style ribs, house BBQ sauce, chicken drumettes, pulled pork, fries and slaw

Lobster Mac & Cheese

Our Custom 3 Cheese Blend, Tender Lobster Meat, Panko Crumbs

Tiramisu

Espresso & Kahlua Soaked Lady Fingers, Mascarpone Cream.

Bananas Foster

Sautéed bananas in a rich rum sauce w/ vanilla ice cream

Glass of House Wine or Select Beer

Chardonnay, Cabernet, Fat Tire Ale Can, Loose Cannon IPA Bottle, Grey Sail Flying Jenny Pale Ale Can

Dessert
Beer or Wine