

GASLIGHT

HORS D'ŒUVRES

FRENCH ONION SOUP <i>with truffled beef short rib</i>	6.75
COUNTRY PÂTÉ <i>with coarse mustard, pork sausage and bayonne ham</i>	7.75
FONDUE <i>with melting fontina, pork sausage, garlic and croutons</i>	9.75
SMOKED SALMON* <i>with buckwheat blini & traditional garniture</i>	8.50
FRIED ARTICHOKEs <i>with nicoise olives, onion, sweet pepper and spicy aioli</i>	8.75
ESCARGOTS <i>with toasted garlic and parsley butter</i>	8.50
TARBAIS BEAN PURÉE <i>with marinated olives and flatbread</i>	6.75
MAINE CRAB SALADE <i>with french beans, red onion and lemon aioli</i>	9.25
BAKED STUFFED CLAMS <i>with tasso ham & butter</i>	8.50
STEAK TARTARE* <i>with croutons and aioli</i>	9.75
MIXED LETTUCES <i>with vinaigrette</i>	7.00
<i>with cantal cheese</i>	8.25
SHAVED BEET SALADE <i>with toasted walnuts, watercress, red onion, dijon and crème fraiche</i>	8.25
GASLIGHT SALADE <i>with french beans, bacon, sweet onions and dijon vinaigrette</i>	7.75

PLATS DU JOUR

Available Nightly

• MONDAY •

ROASTED WHOLE FISH
*with fennel, tomatoes, zucchini and
preserved lemon vinaigrette*
23.75

• TUESDAY •

LAMB BLANQUETTE
*braised with garden vegetables
and pommes puree*
24.75

• WEDNESDAY •

HADDOCK GRILLE
*with smoked scallop chowder
and braised spinach*
23.25

• THURSDAY •

BOUILLABAISSE
ATLANTIQUE
market fish, spicy rouille
25.50

• FRIDAY •

SWORDFISH AU POIVRE
*with cognac cream, french beans
and pommes puree*
26.75

• SATURDAY •

FILET MIGNON
*with braised red onions, cottage fried
potatoes and sauce bordelaise*
28.50

• SUNDAY •

ALSATIAN CHOUROUTE
*with apple braised sauerkraut, frankfurter,
garlic sausage, duck confit and bacon*
21.25

LES FRUITS DE MER

—* NOS PLATEAUX *

LE MAREYEUR PARIS

serves 2* 45.00

LE MAREYEUR BOSTON

serves 4* 89.00

OYSTERS* <i>on the half shell</i>	2.25 ea
LITTLENECKS* <i>on the half shell</i>	2.00 ea
SHRIMP COCKTAIL	12.75
BLUE CRAB COCKTAIL	12.75

ASSIETTE DE FROMAGES

<i>Selection of artisan cheeses</i>	10.75
<i>add a glass of Taylor 10 year port</i>	16.75

PLATS PRINCIPAUX

SPICE CRUSTED YELLOWFIN TUNA <i>with red pepper & fennel confit, chickpea hummus & warm flatbread</i>	19.75
CHICKEN LIVER MOUSSE RAVIOLI <i>with cured ham, figs, apricots & fondue boucheron</i>	17.75
STEAMED PRINCE EDWARD ISLAND MUSSELS <i>with pernod, coriander & frites</i>	16.75
ROASTED SEA SCALLOPS <i>with bacon, mushrooms & celery root-green apple remoulade</i>	24.50
RÔTISSERIE CHICKEN <i>with sauce moutarde violette & garlic herbes frites</i>	17.50
STEAK FRÎTES* <i>with béarnaise or maître d'hôtel butter</i>	19.75
BAR STEAK* <i>with caramelized shallots, cognac cream sauce & frites</i>	22.50
PAN ROASTED COD <i>with mussels, oysters, spanish chorizo & americain sauce</i>	21.50
SALADE NIÇOISE <i>with oil cured tuna, boiled egg, artichoke hearts, tomato & basil vinaigrette</i>	16.75
DUCK CONFIT <i>with orange gastrique, citrus chard salade and roasted garlic potatoes</i>	19.25
LOBSTER GNOCCHI PARISIENNE <i>with braised parsnips, leeks & tarragon pistou</i>	23.50
ROASTED SALMON FILET <i>with garlic braised escarole, potato soufflé & lemon confit</i>	20.25
SAUTÉED SKATE <i>with french beans, roasted potatoes & caper brown butter</i>	19.75
TAGLIATELLE <i>with heirloom tomatoes, english peas, roasted garlic purée & fromage blanc</i>	17.50
CROQUE-MONSIEUR <i>grilled ham & gruyere sandwich with bechamel, frites and petite salade</i>	13.50

GARNITURES

POMMES FRÎTES <i>with aioli</i>	4.50
GARLIC BRAISED ESCAROLE <i>with lemon confit</i>	5.75
POMMES PURÉE <i>with sweet butter & sea salt</i>	4.50
ROASTED MUSHROOMS <i>with thyme & sea salt</i>	6.75
FRENCH BEANS <i>with butter fondue & shallots</i>	6.25
ASPARAGUS GRATIN <i>with parmigiano reggiano</i>	7.50

Chef de Cuisine KEENAN LANGLOIS
Chef/Partner CHRIS ROBINS
Executive Chef SETH WOODS



*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
18% gratuity added to parties of six or more / Consider a smoke outside