

Soups:

Grog Clam Chowder: Our #1 seller for over 46 years 4.95 / 7.95

Lobster Bisque: Smooth and velvety with lobster meat 4.95 / 7.95

French Onion: Caramelized onions, beef consommé, croutons & swiss cheese 4.95

Chili Con Carne: Famous house recipe topped with melted jack cheese 3.95 / 6.50

Appetizers:

* Oysters on the Half Shell: Newburyport's original buck-a-shuck. Over a decade of freshly shucked oysters served with fresh lemon & cocktail sauce on a bed of crushed ice \$1 each

Tostada Grande: Crispy grilled flour tortilla topped with refried pinto beans, savory grilled chicken, pico de gallo, Cotija cheese, shredded iceberg & crema 8.95

Asian Lettuce Wraps: Butter lettuce leaves stuffed with our Thai spiced chicken, rice noodles, shaved carrot & radishes seasoned with a Thai chili sauce 7.95

Chicken & Lemongrass Dumplings: Pan-seared and served with a light Thai chili sauce 7.95

Mussels: Fresh mussels simmered in your choice of white wine Dijon herb broth or red curry & coconut milk. Garnished with a grilled cheese crostini 12.95

Fried Calamari: Flash-fried rings and tentacles. Served with hot cherry peppers and marinara for dipping 8.95

* Seared Ahi Tuna: Sushi grade spice-rubbed Ahi Tuna with black sesame seeds - served over wakame salad with a cucumber wasabi dressing & pickled ginger 12.95

Chicken Wings: Crispy fried chicken wings, served your way - tossed with barbecue, buffalo, or honey mustard sauce 9.95

Chicken Tenders: Hand breaded crispy fried boneless chicken tenders, served your way - tossed with barbecue, buffalo, or honey mustard sauce 9.95

Mushroom Quesadilla: Mushrooms, roasted onions, spinach & jack cheese folded into a tortilla and grilled. Topped with salsa and cilantro sour cream 8.95 Add grilled chicken 11.95

Baked Artichoke & Spinach Dip: Artichoke and spinach in a cream cheese & parmesan spread. Served with corn tortilla chips 8.95

Nachos: Tortilla chips with melted jack cheese, three salsas & jalapeños 9.95
Add ~ Mexican chicken or chili con carne 3.95 ~ Black beans 1.95

Chips & Salsa: A basket of tortilla chips along with a cup of our salsa 3.95

Additional Tortilla Chips with any Soup or Appetizer - 50 ¢ Small Side Order of Guacamole - 2.95

We have a Gluten-Free Menu available. Please ask your server.

* Note: These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy

Salads:

Salmon Niçoise: Our grilled salmon on a warm salad of roasted potatoes, green beans, Kalamata olives, tomatoes, arugula and a light Dijon vinaigrette 15.95

BLT Salad: Tender baby spinach leaves, crispy Applewood smoked bacon, cherry tomatoes & goat cheese tossed with a sundried tomato vinaigrette 13.95 Have it as a wrap 13.95

Cobb Salad: Blackened grilled chicken with sliced avocado, roasted corn, bacon, monterey jack cheese & scallions atop a romaine and mixed green salad. Served with a chipotle ranch dressing 15.95

Grog Caesar: Crisp romaine, parmesan & croutons tossed with our fabulous dressing 7.95
With grilled marinated chicken 11.95; *grilled marinated steak tips 14.95;
grilled shrimp 14.95; grilled scallops 21.95

* Steak Salad: Grilled marinated sirloin with roasted apples, blue cheese crumbles and mixed greens tossed with cilantro lime vinaigrette 15.95

Side Salad: Caesar or mixed greens and assorted vegetables 4.95

Salad Dressings: Blue Cheese, Russian, Ranch, Poppy Seed, White Balsamic Vinaigrette; Fat-Free Italian, Honey Dijon, Sundried Tomato Vinaigrette

Sandwiches:

Unless noted, all sandwiches are served with fries. Kettle-cooked potato chips are available upon request.
Substitute a salad for the starch for 1.95 or our sweet potato fries or fresh homemade onion rings for 1.50

*The Original Grog Thomas Burger: Our award-winning grilled half pound prime Black Angus burger on a Thomas's English muffin with lettuce & tomato 10.45

*Grog Burger: Our same award-winning grilled half pound prime Black Angus burger on a bulkie roll with lettuce & tomato 9.95

Grilled Chicken: Grilled marinated chicken breast with herb aioli on a bulkie roll with lettuce & tomato 8.95

Haddock Sandwich: Fresh haddock; beer battered and fried. Served on a toasted onion roll with tartar sauce and choice of fries or coleslaw 9.95

Lobster Roll: 5oz of Maine lobster meat with just a touch of mayo on a buttered and grilled roll 20.95

Grilled Chicken Torta: Andean-inspired grilled chicken with guacamole, pico de gallo, cotija cheese & lettuce wrapped in a flour tortilla and seared 8.95

Grog Turkey Club: Three layers of toast with turkey, bacon, lettuce, tomato & mayo 8.95

Middle Street Cuban: This Caribbean sandwich with ham, our own pulled pork, Swiss cheese, pickles & a creamy chipotle sauce is pressed on a ciabatta roll 8.95

Brie & Pear Panini: Roasted turkey, brie, Anjou pear & bacon on a pressed ciabatta roll 10.95

Rueben: "Best in Town" ~ Corned beef, sauerkraut and Swiss on grilled marble rye with a side of Russian dressing 11.95

Chicken Caesar Wrap: Grilled chicken, romaine, parmesan & Caesar dressing wrapped in a sun-dried tomato tortilla 8.95

Extras: Add Cheddar, American, Fontina, Swiss or Blue Cheese 75¢ Sautéed Roasted Red Peppers 75¢
Sautéed Onions or Mushrooms 75¢ each
Bacon 1.50 Avocado 1.50

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Seafood:

New England Fisherman's Bake: Shrimp, scallops & haddock baked with a white wine, butter and cracker topping and finished with sautéed lobster in a light béchamel sauce. Served with rice pilaf and sautéed vegetable 24.95

Aji Amarillo Tuna: Spiced Ahi tuna steak served rare over black tea infused Udon noodles tossed with fresh vegetables and drizzled with avocado crema 18.95

Bouillabaisse: Our regional version of this classic seafood stew with haddock, salmon, swordfish & mussels in a stock of fennel, onions, tomatoes, olive oil, garlic, saffron and herbs. Served with a toasted herbed baguette 16.95

Flounder: Pan-seared North Atlantic flounder filet finished with a lemon caper beurre blanc and served with jasmine rice & sautéed vegetable 15.95

Grilled Salmon: Farm-raised salmon filet with our herb compound butter; served with rice and sautéed vegetable 16.95

Fish & Chips: English style - beer battered & deep fried fresh local haddock. Served with fries and coleslaw 15.95

Broiled Haddock: Fresh Atlantic haddock filet topped with herbed cracker crumbs then broiled with butter and white wine. Served with rice and sautéed vegetable 16.95

Broiled Scallops: Tender sea scallops, butter, wine & seasoned crumbs en casserole - Or have them simply grilled or fried. Served with rice and sautéed vegetable 21.95

Fried Clam Basket: Fried clams with fries & coleslaw 18.95 Or try our Fried Oyster Basket

Grill:

* Sliced Sirloin: Char-grilled Boston strip (Bavette) sliced and served with a Beefsteak tomato, fresh mozzarella & basil salad drizzled with a sun-dried tomato vinaigrette 21.95

* Grog House Sirloin: Our signature steak. A 12oz hand cut New York strip, dry rubbed & grilled to your liking, topped with crispy onion rings. Served with potato & sautéed vegetable 23.95

* Petite Rib-Eye: Char-grilled choice rib-eye steak with twin jumbo shrimp & roasted Crimini mushrooms. Served with potato & sautéed vegetable 17.95

* Marinated Steak Tips: 10oz of marinated tips served over the potato & vegetable of the day 17.95
Smothered with onions, peppers & mushrooms 19.95 Add 4 grilled shrimp 23.95

Dry Rubbed Ribs: Our house made tender slow cooked St. Louis dry rubbed ribs served with corn bread and baked beans Half Rack 14.95 Full Rack 24.95

Mexican:

Fish Tacos: Two soft tacos with fried haddock, red salsa, jack cheese & Mexican slaw. Served with Spanish rice and black beans 12.95

Sweet Potato Burrito: Spicy mashed sweet potatoes and black beans wrapped in a tomato tortilla. Topped with melted jack cheese and salsa 11.95

Burrito: Your choice of our marinated chicken or pulled pork and black beans wrapped in a flour tortilla. Topped with melted jack cheese and salsa 12.95 *With grilled sliced sirloin 14.95

Refried Pinto Beans may be substituted for Black Beans

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Pasta & Risotto:

Garden Risotto: Housemade risotto with roasted artichokes, plum tomatoes, Crimini mushrooms, baby spinach, sautéed onions and finished with fontina cheese 13.95

Shrimp Scampi: Fresh egg linguini and shrimp with a lemon, garlic, white wine sauce and topped with fresh plum tomatoes & basil 18.95 / Half Order 11.95

Butternut Squash Ravioli: Served with an apple cider sauce with roasted apples & sun-dried cranberries. A customer favorite. 14.95 / Half Order 8.95

Chicken Piccata: Sautéed chicken and broccoli in a lemon caper piccata sauce tossed with penne 16.95 / Half Order 10.95

Tuxedo Chicken: Sautéed chicken tenderloins with mushrooms, scallions & bowtie pasta in a light alfredo sauce 13.95 / Half Order 8.95

Sides:

Sweet Potato Fries: 2.75 Basket: 5.95 Truffle Fries: 3.50 Basket: 6.95

Fries: 2.50 Basket: 4.95 Cole Slaw: 2.50 Guacamole: Small 2.95 Large 4.95

Potato of the Day, Jasmine Rice, Spanish Rice or Rice Pilaf: 2.25

Black Beans or Refried Pinto Beans: 2.25 Garlic Bread: Fresh, hot & garlicky 2.95

Onion Rings: Our own freshly made 2.95 Basket of Onion Rings 5.95

Sautéed Vegetables: Ask your server for today's selection 2.25

Soft Drinks

Fountain: Coke, Diet Coke, Sprite, Ginger Ale, Cranberry, Lemonade, Freshly Brewed Iced Tea, Raspberry Iced Tea, Iced Coffee & Soda Water 2.25 with free refills

Bottled: IBC Root Beer, Ginger Beer, Sparkling or Spring Water 2.95

Pineapple, Orange, Grapefruit & Apple Juice 2.95

Hot Chocolate 2.25 • Coffee & Assorted Hot Teas 1.95

Planning a special event or celebration? We would be pleased to host it. Ask to see our sample function menus or make an appointment to see our function rooms.

Follow us on Facebook, Twitter & Instagram / Visit us at thegrog.com

Luncheon Menu

Served from 11:30 am to 5:00 pm (Excluding Holidays)
Monday - Friday

These luncheon-sized salads & entrées are available in addition to our full menu
See Our Pasta Section For Half Order Sizes

Soup or Salad & Sandwich: Your choice of one of our cups of soup* or a side Caesar/Garden Salad & a half sandwich. Choose from our Chicken Caesar served in a pita, a classic BLT, our Greek Spinach Salad served in a pita, or a Turkey & Bacon Sandwich on a baguette 7.95

* French Onion Soup - add 1.50

Grilled Salmon: Farm-raised salmon filet with our herb compound butter; served with rice and sautéed vegetable 9.95

Grog Chicken Caesar Salad: Crisp romaine, parmesan & croutons with grilled marinated chicken, tossed with our fabulous dressing 9.95

* Steak Salad: Grilled marinated tenderloin with roasted apples, blue cheese crumbles and mixed greens tossed with cilantro lime vinaigrette 12.95

Cobb Salad: Blackened grilled chicken with sliced avocado, roasted corn, bacon, monterey jack cheese & scallions atop a romaine and mixed green salad. Served with a chipotle ranch dressing 9.95

Fish & Chips: English style beer battered & deep fried haddock. Served with fries and coleslaw 8.95

* Marinated Steak Tips: Marinated tips served with fries 13.95

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See Our Dessert & Drink Menu For A Complete Dessert Listing

The Grog's History

After returning from the civil war, Alfred W. Thompson, the great grandfather of Newburyport Yankee Whit Kimball, opened a "Ladies and Gents Eating and Oyster House" serving Newburyporters, sailors, statesmen & travelers until prohibition. After repeal, Spud Leary opened the Pilot House, serving the public until 1964, when the McCarthys assumed stewardship.

In 1969 the business was rechristened "The Grog" after the English Navy's traditional ration of rum and water. This tradition was started by Admiral Vernon, whose nickname was "Old Grog", so called for the cloak he wore made of grogram. We continue to salute you, Admiral Vernon!

The tradition of presenting fresh food, refreshment & entertainment continues, ever-changing, as we strive to keep things lively for you. Enjoy yourself and return soon for our next act.

Continuously family owned and operated for over 46 years.

Thank you for dining at the Grog restaurant. If there is anything we can do to make your time with us more enjoyable please let us know.

The Grog will not be held responsible for any lost or stolen items.

At the Grog it is our policy to only serve alcoholic beverages to patrons 21 years or older with valid state issued identification. Regardless of age, we will not serve alcohol to any person without valid identification. We reserve the right to refuse service as necessary.

Thank you for your understanding.

June 5, 2017