



GROG

Everyone Meets at the Grog

Soups

Grog Clam Chowder ^(GF)

Our #1 seller for over 46 years 5 / 8

Lobster Bisque

Smooth and velvety with lobster meat 5 / 8

French Onion

Caramelized onions, beef consommé, croutons & Swiss cheese 5

Chili Con Carne ^(GF)

Famous house recipe topped with melted jack cheese 4 / 7

Appetizers

* Oysters on the Half Shell ^(GF)

Newburyport's original buck-a-shuck. Over a decade of freshly shucked oysters served with fresh lemon & cocktail sauce over ice 1 each

Fried Brussels Sprouts ^(GF)

Fried Brussels sprouts served with Horseradish dipping sauce 9

Baked Potato Skins ^(GF)

Idaho potatoes, fried then loaded and baked with bacon and jack cheese. Served with sour cream 9

Chicken & Lemongrass Dumplings

Pan-seared and served with a light Thai chili sauce 8

Mussels ^(GF)

Fresh mussels simmered in your choice of white wine Dijon herb broth, coconut red curry or arrabiata sauce. Garnished with a grilled cheese crostini 13

Fried Calamari

Flash-fried rings and tentacles. Served with hot cherry peppers and marinara for dipping 9

* Seared Ahi Tuna ^(GF)

Sushi grade spice-rubbed Ahi Tuna with black sesame seeds - served over wakame salad with a cucumber wasabi dressing & pickled ginger 13

Chicken Wings ^(GF)

Crispy fried chicken wings, served your way - tossed with barbecue, buffalo, Thai chili or honey mustard sauce 10

Chicken Tenders ^(GF)

Hand breaded crispy fried boneless chicken tenders, served your way - tossed with barbecue, buffalo, Thai chili or honey mustard sauce 10 Basket with Fries 13

Cheese Fondue

Our traditional fondue with Swiss and Gruyère cheese, white wine, and kirsch; served with French bread and pear slices 13

Baked Artichoke & Spinach Dip ^(GF)

Artichoke and spinach in a cream cheese & Parmesan spread. Served with corn tortilla chips 9

Nachos ^(GF)

Tortilla chips with melted jack cheese, three salsas & jalapeños 10
Add ~ Mexican chicken or chili con carne 4 ~ Black beans 2

Chips & Salsa ^(GF)

A basket of tortilla chips along with a cup of our salsa 4

^(GF) = Gluten-Free

* 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

Roasted Beet Salad ^(GF)

Roasted red beets topped with goat cheese, walnuts, & roasted shallots on a bed of arugula; fished with a truffled vinaigrette 13

Salmon Potato Salad ^(GF)

Grilled salmon over a warm salad of roasted potatoes, Brussel sprouts, bacon, sauteed onions, mixed greens, thyme and Dijon 18

Cobb Salad ^(GF)

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 16

Grog Caesar

Crisp romaine, parmesan & croutons tossed with our fabulous dressing 5 / 9

*Steak Salad

Grilled marinated sirloin with roasted apples, blue cheese crumbles and mixed greens tossed with cilantro lime vinaigrette 16

House Salad ^(GF)

Chopped romaine and mixed greens with assorted fresh vegetables 5 / 9

Add to Any Salad: Grilled Chicken 4 Grilled Steak Tips 7 Grilled Shrimp 7 Grilled Scallops 14 Grilled Salmon 6

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

Sandwiches

Unless noted, all sandwiches are served with fries. Kettle-cooked potato chips are available upon request.

Substitute a salad for the starch for 2 or our sweet potato fries or fresh homemade onion rings for 1.5

*The Original Grog Thomas Burger

Our award-winning grilled half pound prime Black Angus burger on a Thomas's English muffin with lettuce & tomato 10.5

*Grog Burger

Our same award-winning grilled half pound prime Black Angus burger on a bulkie roll with lettuce & tomato 10

Grilled Chicken

Grilled marinated chicken breast with herb aioli on a bulkie roll with lettuce & tomato 9

Haddock Sandwich

Fresh haddock; beer battered and fried. Served on a toasted onion roll with tartar sauce and choice of fries or coleslaw 10

Grilled Chicken Torta

Andean-inspired grilled chicken with black bean corn salsa, jack cheese & lettuce wrapped in a flour tortilla and seared 10

Grog Turkey Club

Three layers of toast with turkey, bacon, lettuce, tomato & mayo 9

Middle Street Cuban

This Caribbean sandwich with ham, sliced roasted pork, Swiss cheese, pickles & a creamy chipotle sauce is pressed on a ciabatta roll 9

Brie & Pear Panini

Roasted turkey, brie, Anjou pear & bacon on a pressed ciabatta roll 11

Rueben

"Best in Town" ~ Corned beef, sauerkraut and Swiss on grilled marble rye with a side of Russian dressing 12

Chicken Caesar Wrap

Grilled chicken, romaine, parmesan & Caesar dressing wrapped in a sun-dried tomato tortilla 9

Fried Chicken Sandwich

A lightly breaded, fried chicken breast served on a toasted brioche bun with lettuce, tomato, red onion and spicy remoulade 11

Extras: Add Cheddar, American, Fontina, Swiss or Blue Cheese .75 | Sautéed Roasted Red Peppers .75 | Sautéed Onions or Mushrooms .75 each | Bacon 1.5 | Avocado 1.5

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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 25

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 17

Flounder ^{GF}

Pan-seared North Atlantic flounder filet finished with a lemon caper beurre blanc and served with jasmine rice & sautéed vegetable 16

Grilled Salmon

Farm-raised salmon filet with our herb compound butter; served with rice pilaf and sautéed vegetable 17

Fish & Chips

English style - beer battered & deep fried fresh local haddock. Served with fries and coleslaw 16

Broiled Haddock

Fresh Atlantic haddock filet topped with herbed cracker crumbs then broiled with butter and white wine. Served with rice pilaf and sautéed vegetable 17

Broiled Scallops

Tender sea scallops, butter, wine & seasoned crumbs en casserole - or have them simply grilled or fried. Served with rice pilaf and sautéed vegetable 22

Grill

*Steak Diane ^{GF}

Seared twin tournedos of beef tenderloin served with Diane sauce. Plated with twice baked potatoes and sautéed vegetable 19

* 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 24

* Petite Rib-Eye ^{GF}

Char-grilled choice rib-eye steak with twin grilled shrimp & roasted crimini mushrooms. Served with potato & sautéed vegetable 18

* Marinated Steak Tips

10oz of marinated tips served over the potato & vegetable of the day 18
Smothered with onions, peppers & mushrooms 20 Add 4 grilled shrimp 24

Dry Rubbed Ribs ^{GF}

Our house made tender slow cooked St. Louis dry rubbed ribs served with corn bread and baked beans
Half Rack 15 Full Rack 25

Mexican

Fish Tacos

Two soft tacos with fried haddock, pico de gallo, jack cheese & Mexican slaw. Served with Cilantro rice and black beans 13

Mushroom Quesadilla

Mushrooms, roasted onions, spinach & jack cheese folded into a tortilla and grilled. Topped with salsa and cilantro sour cream 10 Add grilled chicken 13

Sweet Potato Burrito

Spicy mashed sweet potatoes and black beans wrapped in a tomato tortilla. Topped with melted jack cheese and salsa 12

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 13 *With grilled sliced sirloin 15

Refried Beans may be substituted for Black Beans

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Pasta & Risotto

Roasted Squash Risotto ^{GF}

Housemade risotto with roasted Butternut and Delacata squash, sautéed leeks, sundried cranberries, roasted corn and finished with fontina cheese 14

Shrimp Scampi

Fresh egg linguini and shrimp with a lemon, garlic, white wine sauce and topped with fresh plum tomatoes & basil 19 / Half 12

Butternut Squash Ravioli

Served with an apple cider sauce with roasted apples & sun-dried cranberries. A customer favorite 15 / Half 9

Chicken Piccata

Sautéed chicken and broccoli in a lemon caper piccata sauce tossed with penne 17 / Half 11

Tuxedo Chicken

Sautéed chicken tenderloins with mushrooms, scallions & bowtie pasta in a light béchamel sauce with parmesan 14 / Half 9

Pasta Creole

Sautéed shrimp, chicken tenderloins and andouille sausage in a spicy Creole cream sauce tossed with penne pasta and parmesan 18 / Half 10

Sides

Sweet Potato Fries 3 / 6

Truffle Fries

Truffle oil, parmesan and parsley 4 / 7

Fries

Thick cut steak fries 3 / 5

Spicy Fries

Spicy house seasoning 3 / 6

Cole Slaw

Freshly made 3

Guacamole

Made to order 3 / 5

Potato of the Day, Jasmine Rice, Cilantro Rice or Rice Pilaf 2.5

Black Beans or Refried Beans 3

Garlic Bread

Fresh, hot & garlicky with cheese 4

Onion Rings

Homemade and hand breaded 3 / 6
(Available Gluten-free)

Sautéed Vegetables

Ask your server for today's selection 3

Soft Drinks

Hot Chocolate 2.5

Coffee & Assorted Hot Teas 2

Fountain: Coke, Diet Coke, Sprite, Ginger Ale, Cranberry, Lemonade, Freshly Brewed Iced Tea, Raspberry Iced Tea, Iced Coffee & Soda Water with free refills 2.5

Bottled: IBC Root Beer, Ginger Beer, Sparkling or Spring Water
Pineapple, Orange, Grapefruit & Apple Juice 3

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 **8**

* French Onion Soup - add **1.5**

Grilled Salmon

Farm-raised salmon fillet with our herb compound butter; served with rice pilaf and sautéed vegetable **10**

Grog Chicken Caesar Salad

Crisp romaine, parmesan & croutons with grilled marinated chicken, tossed with our fabulous dressing **10**

* Steak Salad

Grilled marinated tenderloin with roasted apples, blue cheese crumbles and mixed greens
tossed with cilantro lime vinaigrette **13**

Cobb Salad ^{GF}

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 **10**

Fish & Chips

English style beer battered & deep fried haddock. Served with fries and coleslaw **9**

* Marinated Steak Tips

Marinated tips served with fries **14**

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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 program. 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.

November 2017