



Grog Menu Circa 1980's

GROG

“Everyone meets at the Grog”

Soups

Grog Clam Chowder ^{GF}

Our #1 seller for over 47 years 5 / 8

Lobster Bisque

Smooth and velvety with a hint of sherry 5 / 8

French Onion

Caramelized onions, beef consommé, croutons & Swiss cheese 6

Chili Con Carne ^{GF}

Famous house recipe topped with melted jack cheese 4 / 7

Appetizers

Moink Balls

Homemade meatballs wrapped in bacon and finished with a maple BBQ glaze 9

Fried Calamari ^{GF}

Flash-fried rings and tentacles. Served with hot cherry peppers and marinara for dipping 11

Cheese Fondue

Our traditional fondue with Swiss and Gruyere cheese, white wine and Kirsch.
Served with French bread and apple slices 13

Chicken & Lemongrass Dumplings

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

*Seared Ahi Tuna

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

Baked Potato Skins ^{GF}

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

Fried Brussels Sprouts ^{GF}

Slow roasted then deep fried with a hint of sea salt. Served with Horseradish and garlic aioli 8

Mussels

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

Chicken Wings ^{GF}

Crispy fried chicken wings, served your way - tossed with barbecue, buffalo,
Thai chili or honey mustard sauce 11

Chicken Tenders ^{GF}

Hand breaded crispy fried boneless chicken tenders, served your way - tossed with barbecue, buffalo, Thai chili or honey
mustard sauce 11 Basket with fries 14

Baked Artichoke & Spinach Dip ^{GF}

Artichoke and spinach in a cream cheese & Parmesan spread. Served with corn tortilla chips 10

Nachos ^{GF}

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

Bacon Cheeseburger Nachos ^{GF}

Our specialty nacho topped with melted jack cheese, lettuce, tomato, ground beef, bacon and special sauce 14

^{GF} = Gluten Free. Some additional menu items may be prepared 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

Harvest Salad

Sundried cranberries, grilled chicken, orange segments and applewood bacon tossed with a warm citrus vinaigrette, mixed greens, romaine and Monterrey jack cheese. Served with grilled crostini 16

Salmon Potato Salad ^{GF}

Grilled salmon over warm salad of roasted potatoes, Brussels sprouts, bacon, caramelized onions, mixed greens, with a hint of Dijon and thyme 20

Grog Caesar

Crisp romaine, parmesan & croutons tossed with our fabulous dressing 5 / 9
Available as a wrap in a sun dried tomato tortilla

*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

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

Add to Any Salad: Grilled Chicken 4 Grilled Steak Tips 7 Grilled Shrimp 7 Grilled Scallops 14 Grilled Salmon 10

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 or our sweet potato fries or fresh homemade onion rings for 2

*The Original Grog Thomas' Burger

Our award-winning grilled half pound 8 oz Angus sirloin burger on a Thomas's English muffin with lettuce & tomato 11.5

*Grog Burger

Our same award-winning grilled half pound prime Black Angus burger on a bulkie roll with lettuce & tomato 11

*Silva Burger

Our Grog burger topped with creamy brie cheese, special sauce, candied bacon and arugula on toasted beer bun. No substitutions allowed. 14

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 11

Grog Turkey Club

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

Rueben

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

Crispy Chicken

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

Braised Short Rib Grilled Cheese

Slow cooked short rib on toasted sliced brioche with cheddar cheese 13

Brie & Pear Panini

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

Handheld Haddock Burrito

Fried haddock with lettuce, pico de gallo, shredded jack cheese, and jalapeño aioli in a white flour tortilla 11

Southwest Chicken Fajita Panini

Seared chicken with peppers, onions, chipotle mayo and jack cheese pressed on sliced brioche 11

Extras: Add Cheddar, American, Brie, Swiss or Blue Cheese 1 | Sautéed Red Bell Peppers 1 | Sautéed Onions or Mushrooms 1 each | Bacon 1.5 | Avocado 1.5

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Seafood

New England Fisherman's Bake

Shrimp, scallops & haddock baked with white wine and butter, finished with cracker crumbs and 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 19

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 18

Sea Scallops

Sea scallops broiled with butter, wine and cracker crumbs. Served with rice pilaf and sautéed vegetables or fried with French fries and coleslaw 22

Grill

*Steak Diane ^{GF}

Seared 8 oz sirloin served with Diane sauce. Plated with twice baked potatoes and sautéed vegetable 21

*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 Tenderloin and Shrimp

Chargrilled prime 8oz tenderloin steak with twin grilled shrimp and roasted crimini mushrooms. Served with potato and sautéed vegetable 20

*Marinated Steak Tips

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

*Pork Chop

Grilled bone in 12oz pork chop over sweet potato fries and brussel sprouts tossed with bacon and blue cheese. Finished with a maple compound butter. 18

Mexican

Fish Tacos

Two soft tacos with fried haddock, pico de gallo, jack cheese & Mexican slaw. Served with spanish 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

Oven Baked Sweet Potato Burrito

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

Oven Baked Burrito

Your choice of chicken tinga or grilled sliced sirloin with black beans wrapped in a flour tortilla and baked. Topped with melted jack cheese and salsa 13/15

Refried Beans may be substituted for Black Beans

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Pasta

Short Rib Stroganoff

Braised short rib served over wide egg noodles in a rich stroganoff cream sauce 18 / Half 10

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

Clams and Linguini

Baby clams and hard shelled clams sautéed with garlic, fresh oregano and red pepper flakes in a light white wine sauce with butter. Tossed with fresh linguini 17 / Half 10

Udon Noodle Bowl

Thick udon noodles in a light asian style broth with crimini mushrooms, broccoli, snow peas, purple cabbage, baby spinach and red bell peppers 13

Scallop and Mushroom Risotto ^{GF}

Our Savory risotto with assorted mushrooms, leeks, garlic, and spinach. Served with roasted sea scallops 19

Sides

Sweet Potato Fries 4 / 7

Truffle Fries

Truffle oil, parmesan and parsley 4 / 7

Fries

Thick cut steak fries 3 / 6

Spicy Fries

Spicy house seasoning 3 / 6

Cole Slaw

Freshly made 3

Guacamole

Made to order 3 / 6

Potato of the Day, Jasmine Rice, Spanish Rice or Rice Pilaf 3

Black Beans or Refried Beans 3

Garlic Bread

Fresh, hot & garlicky with cheese 4

Onion Rings

Homemade and hand breaded 4 / 7
(Available Gluten-free)

Sautéed Vegetables

Ask your server for today's selection 3

Chips & Salsa

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

Soft Drinks

Coffee / Assorted Hot Teas / Hot Chocolate 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

Chili Fest compostable bowls donation. Help our annual fund raiser go GREEN. \$1 donation



Luncheon Menu

Served from 11:30 am to 5:00 pm
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 filet 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 47 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.

October 2018