
Soups

Grog Clam Chowder ^{GF}

Our #1 seller for over 48 years 5 / 8

Fish Chowder

Homemade fresh New England Haddock Chowder 5 / 8

Lobster Bisque

Smooth and velvety with a hint of sherry 5 / 8

French Onion ^{GF}

Caramelized onions, beef consommé, croutons & Swiss cheese 6

Chili Con Carne

Famous house recipe topped with melted jack cheese 5 / 8

Appetizers

Lobster Rangoons

Homemade crisp fried wontons filled with lobster, scallion and cream cheese. Served with apricot dipping sauce 11

Fried Calamari ^{GF}

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

Malaysian Chicken Skewers ^{GF}

Seared Malaysian spiced chicken skewers with coconut milk basting sauce. Served with spicy peanut dipping sauce 10

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

Mussels

Fresh mussels simmered in your choice of white wine Dijon herb broth or coconut red curry. Garnished with a cheese crostini 14

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 12 Basket with fries 15

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 3

^{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

*Asian Noodle Salad

Chilled Udon noodles with napa cabbage, bok choy and shaved carrots tossed with a toasted sesame and ginger dressing.
Served with seared marinated sirloin 19

Watermelon and Basil Salad ^{GF}

With mixed greens and goat cheese tossed with a white balsamic vinaigrette. Topped with fried sweet potato 14

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 17

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, sweet potato fries, truffle fries, spicy 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' 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 12

Grog Turkey Club

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

Reuben

"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

Banh Mi

Toasted hoagie roll with Thai chili sauce, pickled vegetables,
seared tofu, cucumber and cilantro 10

Brie & Pear Panini

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

Handheld Haddock Burrrito

Fried haddock with lettuce, pico de gallo, shredded jack
cheese, and jalapeño aioli in a white flour tortilla 12

Grilled Mahi Mahi

Lettuce, tomato and red onion on a toasted onion roll
with spicy remoulade 13

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

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seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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 18

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 17

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 24

Grill

*Steak Diane ^{GF}

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

*Steak Di Mare

Seared 8 oz sirloin and sautéed lobster in a light Dijon beurre blanc sauce. Plated with twice baked potatoes and sautéed vegetable 29

*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 25

*Petite Tenderloin and Shrimp ^{GF}

Chargrilled prime 8oz tenderloin steak with twin grilled shrimp and roasted crimini mushrooms. Served with potato and sautéed vegetable 22

*Marinated Steak Tips ^{GF}

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

Mexican

Fish Tacos

Two soft tacos with fried haddock, pico de gallo, jack cheese & Mexican slaw. Served with Spanish rice and black beans 14

Mushroom Quesadilla

Mushrooms, roasted onions, spinach & jack cheese folded into a tortilla and grilled. Served with red and white salsa 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

Cauliflower Gnocchi

Cauliflower dumplings simmered in a dandelion pesto and served with roasted harrisa rubbed cauliflower florets 14

Shrimp Scampi

Fresh egg linguini and shrimp with a lemon, garlic, white wine sauce and topped with fresh plum tomatoes & basil 19 / Half 13

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 15 / Half 10

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 14

Shrimp Mozambique ^{GF}

This Portuguese inspired shrimp dish is served over saffron risotto with arugula and finished with a roasted garlic aioli 18

Sides

Sweet Potato Fries ^{GF} 4 / 7

Truffle Fries ^{GF}

Truffle oil, parmesan and parsley 4 / 7

Fries ^{GF}

Thick cut steak fries 3 / 6

Spicy Fries ^{GF}

Spicy house seasoning 3 / 6

Cole Slaw ^{GF}

Freshly made 3

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

Black Beans ^{GF} 3

Garlic Bread

Fresh, hot & garlicky with cheese 4

Onion Rings

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

Sautéed Vegetables ^{GF}

Ask your server for today's selection 3

Chips & Salsa ^{GF}

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

Guacamole Made to Order 3 / 6

Soft Drinks

Coffee / Assorted Hot Teas / Hot Chocolate 2

Fountain: Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda, 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
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 **9**

* French Onion Soup - add **1.5**

Grilled Salmon

Farm-raised salmon filet with our herb compound butter; served with rice pilaf and sautéed vegetable **11**

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 **12**

Fish & Chips

English style beer battered & deep fried haddock. Served with fries and coleslaw **10**

*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.

In 1971, Richard Simkins and his wife Pat took ownership of The Grog. It has been continuously family owned and operated for over 48 years.

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.

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.