



GROG

"Everyone Meets At The Grog"

Soups

Grog Clam Chowder ^{GF}

Our #1 seller for over 48 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 **5 / 8**

Appetizers

Lobster Rangoons

Homemade crispy 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**

Fried Brussel Sprouts ^{GF}

Slow roasted then deep fried with a hint of sea salt. Served with horseradish and garlic aioli **9**

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 **9**

***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 cheese. Served with sour cream and scallions **9**

Mussels

Fresh PEI 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 **12**
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

Roasted Beet Salad ^{GF}

Roasted red beets topped with walnut encrusted goat cheese and caramelized shallots on a bed of arugula.
Finished with a truffled vinaigrette **14**

Power Bowl

Farro grain, seared tofu, black beans, roasted cauliflower, corn and poblano over
baby spinach with a light white balsamic vinaigrette **15**

Grog Caesar

Crisp romaine, parmesan & croutons tossed with our homemade dressing **6 / 10**

*Steak Salad

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

House Salad

Chopped romaine and mixed greens with assorted fresh vegetables **6 / 10**

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 **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 & Chipotle Ranch

Sandwiches

<p>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 3</p>

*The Original Grog Thomas' Burger

Our award-winning grilled half pound
Angus sirloin burger on a Thomas' English muffin with
lettuce and tomato **12**

*Grog Burger

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

*Silva Burger

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

Grilled Chicken

Grilled marinated chicken breast with herb aioli on a bulkie
roll with lettuce and tomato **10**

Haddock Sandwich

Fresh haddock, beer battered and fried.
Served on a toasted onion roll with tartar sauce
and choice of fries or coleslaw **12**

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 a toasted
brioche bun with lettuce, tomato, red onion and spicy
remoulade **11**

Braised Short Rib

Pulled braised beef short rib with a hint of maple BBQ sauce
on a toasted potato roll **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 & jalapeño aioli in a white flour tortilla **12**

Grog Turkey Club

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

Substitute an Udi's gluten free roll on most sandwiches for **1.5**

Extras: Add Cheddar, American, Brie, Swiss or Blue Cheese **1**
Sautéed Red Pepper, Onion or Mushrooms **1**
Bacon **1.5** Avocado **1.5**

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 & sautéed vegetables **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 vegetables **17**

Grilled Salmon

Farm-raised salmon filet with our herb compound butter. Served with rice pilaf and sautéed vegetables **19**

Fish & Chips

English style beer battered and deep fried fresh local haddock. Served with fries and coleslaw **18**

Broiled Haddock

Fresh Atlantic haddock filet topped with herbed cracker crumbs and broiled with butter and white wine. Served with rice pilaf and sautéed vegetables **18**

Sea Scallops

Sea scallops broiled with butter, wine and cracker crumbs.
Served with rice pilaf and sauteed vegetables or fried with French fries and coleslaw **24**

Grill & Oven

Baked Shepherd's Pie

Braised beef, pork and veal, with roasted corn, onions and gravy. Topped with mashed potatoes and served with side of broccoli cranberry slaw **14**

*Steak Diane ^{GF}

Seared 8 oz sirloin served with Diane sauce, twice baked potatoes and sautéed vegetables **22**

*Grog House Sirloin

Our signature steak. A 12 oz hand cut New York strip, dry rubbed & grilled to your liking, topped with crispy onion rings.
Served with mashed potatoes and sautéed vegetables **25**

*Petite Tenderloin & Shrimp ^{GF}

Char-grilled prime 8 oz tenderloin steak with twin grilled shrimp and roasted crimini mushrooms.
Served with mashed potatoes and sautéed vegetables **23**

*Marinated Steak Tips

10 oz of marinated tips served over mashed potatoes & vegetables **18**
Smothered with onions, peppers & mushrooms **20** Add 4 grilled shrimp **24**

Mexican

Short Rib Tacos

Three fresh white corn tortillas stuffed with braised short rib, Cotija cheese, pickled onion, roasted corn and poblano.
Topped with cilantro lime crema. Served with Spanish rice and black beans **17**

Fish Tacos

Two soft flour tacos served with fried haddock, pico de gallo, jack cheese & Mexican slaw.
Served with Spanish rice and black beans **15**

Mushroom Quesadilla

Mushrooms, roasted onions, spinach & jack cheese folded into a tortilla and grilled.
Served with red and white salsa **11** Add grilled chicken **4**

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 three salsas **13**

Oven Baked Burrito

Your choice of chicken tinga or grilled sliced sirloin with black beans wrapped in a flour torilla and baked.
Topped with melted jack cheese and three salsas **14 / 16**

Pasta & Risotto

Chicken Marsala

Sautéed twin chicken breasts with crimini mushrooms in a marsala cream sauce over wide egg noodles **18 / Half 12**

Harvest Risotto GF

Roasted harissa spiced butternut squash and curried pumpkin risotto topped with fresh ricotta, fried carrot crisps and drizzle of chive oil **16**

Short Rib Stroganoff

Braised short rib over wide egg noodles in a rich stroganoff cream sauce **17**

Butternut Squash Ravioli

Served with an apple cider reduction, roasted apples & sun-dried cranberries. Topped with shaved parmesan **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 **16 / Half 10**

Clams and Linguini

Baby clams and hard shelled clams sautéed with garlic, fresh oregano & red pepper flakes in a light white wine sauce with butter. Tossed with fresh linguine **17 / Half 11**

Sides

Sweet Potato Fries GF 4 / 7

Truffle Fries GF

Truffle oil, parmesan & parsley 4 / 7

Fries GF

Thick Cut Steak Fries **3 / 6**

Spicy Fries GF

Spicy house seasoning 4 / 7

Cole Slaw GF

Freshly made **3**

Broccoli Cranberry Slaw 4

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**

Side of Broccoli 4

Chips & Salsa

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

Guacamole Made to Order **3 / 6**

Soft Drinks

Coffee / Assorted 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**

<p>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.</p>

Follow us on Facebook, Twitter & Instagram / Visit 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 orders

Soup or Salad & Sandwich

Your choice of one of cups of soup* or a side Caesar or 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 **10**

*French Onion Soup or Chili Con Carne - Add **2**

Grilled Salmon

Farm-raised salmon filet with our herb compound butter. Served with rice pilaf and sautéed vegetables **11**

Grog Chicken Caesar Salad

Crisp romaine, parmesan & croutons with grilled marinated chicken, tossed with our homemade dressing **11**

*Steak Salad

Grilled marinated sirloin 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, monterey jack cheese & scallions
atop romaine and mixed green salad. Served with 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**

Baked Shepherd's Pie

Served with a side of broccoli cranberry slaw **9**

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 tradition 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 grogam.

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 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 2019