

## 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 28

**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 19

**Flounder** Pan-seared North Atlantic flounder filet finished with a lemon caper beurre blanc and served with jasmine rice & sautéed vegetable 18 GF

**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 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 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 27

## Mexican

**Fish Tacos** Two soft tacos with fried haddock, pico de gallo, jack cheese, Mexican slaw and jalapeño aioli. Served with Spanish rice, black beans and Cotija cheese 16

**Mushroom Quesadilla** Mushrooms, roasted onions, spinach & jack cheese folded into a tortilla and grilled. Served with red and white salsas 13 Add grilled chicken 5

**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 14

**Oven Baked Chicken Burrito** Chicken tinga with black beans wrapped in a flour tortilla and baked. Topped with melted jack cheese and three salsas 15

\*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

**GF = Gluten Free. Some additional menu items may be prepared Gluten Free**

## Grill & Oven

### Baked Shepherd's Pie

Braised beef, pork & veal, with roasted corn, topped with mashed potatoes. Served with a demi salad 15

**\*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 26

**\*Marinated Steak Tips** 10 oz of marinated tips served with potato & sautéed vegetable 18

Extras: Smothered with onions, peppers & mushrooms 3  
Add 4 grilled shrimp 8

## Pasta & Risotto

**Short Rib Stroganoff** Braised short rib over wide egg noodles in a rich stroganoff cream sauce 24

**Butternut Squash Ravioli** Served with an apple cider reduction, roasted apples & sun-dried cranberries. Topped with shaved parmesan 18 / Half 12

**Chicken Piccata** Sautéed chicken and broccoli in a lemon caper piccata sauce tossed with penne 19 / Half 13

**Tuxedo Chicken** Sautéed chicken tenderloins with mushrooms, scallions & bowtie pasta in a light bechamel sauce with parmesan cheese 19 / Half 13

**Shrimp Scampi** Sauteed shrimp with garlic and fresh cherry tomatoes tossed with fresh fettucine in a light white wine sauce 20 / Half 14

## Sides

**Sweet Potato Fries** 4 / 7 GF

**Fries** Thick cut steak fries 3 / 6 GF

**Spicy Fries** Spicy house seasoning 4 / 7 GF

**Cole Slaw** Freshly made 3 GF

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

**Black Beans** 3 GF

**Side of Broccoli** 4 GF

**Garlic Bread** Fresh, hot & garlicky with cheese 6

**Onion Rings** Homemade and hand breaded 4 / 7 (Available GF)

**Sautéed Vegetables** Ask your server for today's selection 3 GF

**Chips & Salsa** A basket of tortilla chips with a cup of our salsa 5

February 2022



## Luncheon Menu

**served from 11:30 am to 4:00 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 our cups of soup\* or a side Caesar or Garden salad & a half sandwich. Choose from grilled cheese, a classic BLT or a Turkey & Bacon sandwiches on your choice white or marble rye bread 12 \* 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 12

**Grog Chicken Caesar Salad** Crisp romaine, parmesan & croutons with grilled marinated chicken, tossed with our homemade dressing 12

**Cobb Salad** Blackened grilled chicken with sliced avocado, roasted corn, Monterey jack cheese & scallions atop a romaine and mixed green salad. Served with a chipotle ranch dressing 13

**Fish & Chips** English style beer battered & deep fried haddock. Served with fries and coleslaw 12

**\*Marinated Steak Tips** Marinated tips served with fries 14

## Lunch Menu Not Available On Weekends and Holidays

## Desserts

**Churro Bowl Sundae** Freshly made warm churro bowl, dusted with cinnamon sugar, filled with vanilla bean ice cream and finished with caramel syrup and whipped cream 7

**Mike's Killer Key Lime Pie** Winner of four national pie championships. Made with Nellie & Joe's Key Lime Juice 7

**After Dinner Mint Ice Cream** Simply delicious. Two scoops of mint chocolate chip ice cream 3

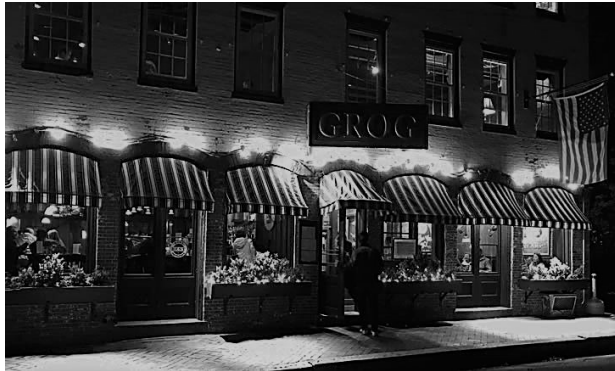
**Chocolate Chip Cookie Pie** Need we say more? Your favorite cookie dressed up as a very indulgent pie 6

**Chocolate Mousse** A chocolate lover's dream; The Grog's classic mousse 6

**Crème Brulee** Served in a traditional manner, our vanilla bean custard topped with a caramelized sugar crust 7

**Chocolate Lava Cake** A chocolate lover's dream—moist chocolate cake filled with a creamy, rich chocolate ganache 7

**Featured Dessert** 7



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## Appetizers

### Chicken and Lemongrass Dumplings

Pan Seared and served with a light Thai chili sauce 9

**Lobster Rangoons** Homemade crisp fried wontons filled with lobster, scallion and cream cheese. Served with apricot dipping sauce 14

**Fried Calamari** Flash-fried rings and tentacles. Served with hot cherry peppers and marinara for dipping 13 GF

**Fried Brussel Sprouts** Slow roasted then deep fried with a hint of sea salt. Served with Horseradish and garlic aioli 10

**\*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

**Mussels** Fresh PEI mussels simmered in a white wine Dijon herb broth. Garnished with a grilled cheese crostini 14

**Chicken Wings** Crispy fried wings, served your way - tossed with barbecue, buffalo, Thai chili or honey mustard sauce 14 GF

**Chicken Tenders** Hand breaded crispy fried boneless chicken tenders, served your way - tossed with barbecue, buffalo, Thai chili or honey mustard sauce 15 Basket with fries 17 GF

**Baked Artichoke & Spinach Dip** Artichoke and spinach in a cream cheese & parmesan spread. Served with corn tortilla chips 11 GF

**Nachos** Tortilla chips with melted jack cheese, three salsas & jalapeños 14 GF  
Add Mexican chicken or chili con carne 4 Black beans 3

**Basket of Corn Bread** 7

## Salads

**Salmon Potato Salad** Grilled salmon over a warm salad of roasted potatoes, brussel sprouts, bacon, sauteed onions, mixed greens, tossed with a Dijon thyme vinaigrette 21

**Grog Caesar** Crisp romaine, parmesan cheese & croutons tossed with our homemade dressing 7 / 11

**House Salad** Chopped Romaine and mixed greens with assorted fresh vegetables 7 / 11

**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 18 GF

**Add to Any Salad** Grilled Chicken 5 \*Grilled Steak Tips 8  
Grilled Shrimp 8 Grilled Scallops 18 Grilled Salmon 12

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



## Soups

**Grog Clam Chowder** Our #1 seller for over 50 years 5 / 8 GF

**Lobster Bisque** Smooth and velvety with a hint of sherry 6 / 9

**Tomato Parmesan Soup** 5 / 8

**French Onion** Caramelized onions, beef consommé, croutons & Swiss cheese 9

**Chili Con Carne** Famous house recipe topped with melted jack cheese 5 / 8 GF

## Sandwiches

Unless noted, all sandwiches are served with fries.

Kettle-cooked potato chips are

available upon request. Substitute a salad, sweet potato fries, spicy fries or fresh homemade onion rings for 3

**\*Thomas' Burger** Our award-winning grilled half pound Angus sirloin burger on a Thomas' English muffin with lettuce & tomato 13

**\*Grog Burger** Our same award-winning grilled half pound prime Black Angus burger on a bulkie roll with lettuce & tomato 12

**\*Smash Burger** Two seared burger patties with American cheese on a toasted brioche roll 14

**\*Silva Burger** Our Grog burger topped with creamy brie cheese, special sauce, candied bacon and arugula on toasted beer bun 15  
**No substitutions allowed**

**Haddock Sandwich** Fresh haddock, beer battered and fried. Served on a toasted onion roll with tartar sauce and choice of fries or coleslaw 13

**Crispy Chicken** A lightly breaded, fried chicken breast served on a toasted brioche bun with lettuce, tomato, red onion and spicy remoulade 13

**Brie & Pear Panini** Roasted turkey, brie, Anjou pear & bacon on a pressed ciabatta roll 12

**Handheld Haddock Burrito** Fried haddock with lettuce, pico de gallo, shredded jack cheese and jalapeño aioli in a flour tortilla 13

**Rueben** “Best in Town” ~ Corned beef, sauerkraut and Swiss on grilled marble rye with a side of Russian dressing 14

**Grog Turkey Club** Three layers of toast with turkey, bacon, lettuce, tomato & mayo 11

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 Bell Peppers, Onions or Mushrooms 1 Avocado 1.5 Bacon 1.5