

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 **29**

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 **20**

Flounder Pan-seared North Atlantic flounder filet finished with a lemon caper beurre blanc and served with jasmine rice & sautéed vegetable **19 GF**

Grilled Salmon Farm-raised salmon filet with our herb compound butter. Served with rice pilaf and sautéed vegetable **20**

Fish & Chips English style - beer battered & deep fried fresh local haddock. Served with fries and coleslaw **19**

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 **19**

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 **28**

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 **17**

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 **15**

Oven Baked Chicken Burrito Chicken tinga with black beans wrapped in a flour tortilla and baked. Topped with melted jack cheese and three salsas **16**

*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

***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 **27**

***Marinated Steak Tips** 10 oz of marinated tips served with potato & sautéed vegetable **19**

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

Pasta & Risotto

Corn Risotto Creamy corn risotto with roasted tomato, shitake mushrooms, arugula, sauteed leeks and parmesan **17 GF**

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 fettuccine in a light white wine sauce **21 / Half 15**

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 **5 / 8 (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**

June 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 **13** * 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 **13**

Grog Chicken Caesar Salad Crisp romaine, parmesan & croutons with grilled marinated chicken, tossed with our homemade dressing **13**

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 **14 GF**

Fish & Chips English style beer battered & deep fried haddock. Served with fries and coleslaw **13**

***Marinated Steak Tips** Marinated tips served with fries **15**

**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 **8**

Mike's Killer Key Lime Pie Winner of four national pie championships. Made with Nellie & Joe's Key Lime Juice **8**

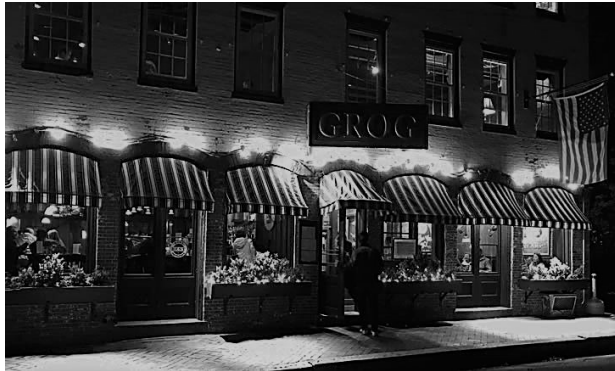
Chocolate Chip Cookie Pie Need we say more? Your favorite cookie dressed up as a very indulgent pie **8**

Chocolate Mousse A chocolate lover's dream; The Grog's classic mousse **8 GF**

Crème Brulee Served in a traditional manner, our vanilla bean custard topped with a caramelized sugar crust **8 GF**

Chocolate Lava Cake A chocolate lover's dream—moist chocolate cake filled with a creamy, rich chocolate ganache **8**

Featured Dessert **8**



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Appetizers

Fried Pickle Chips Battered, fried and served with horseradish garlic aioli **9 GF**

Chicken and Lemongrass Dumplings
Pan Seared and served with a light Thai chili sauce **10**

Fried Calamari Flash-fried rings and tentacles. Served with hot cherry peppers and marinara for dipping **14 GF**

***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 **15**

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 **16** Basket with fries **18 GF**

Baked Artichoke & Spinach Dip Artichoke and spinach in a cream cheese & parmesan spread. Served with corn tortilla chips **12 GF**

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

Lobster Rangoons Homemade crisp fried wontons filled with lobster, scallion and cream cheese. Served with apricot dipping sauce **15**

Basket of Corn Bread **8**

Salads

Asian Noodle Salad Chilled udon noodles with napa cabbage, bok choy, red cabbage, red bell peppers and shaved carrots tossed with a toasted sesame and ginger dressing **17**

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 52 years **6 / 10 GF**

Lobster Bisque Smooth and velvety with a hint of sherry **6 / 10**

French Onion Caramelized onions, beef consommé, croutons & Swiss cheese **10**

Chili Con Carne Famous house recipe topped with melted jack cheese **6 / 9 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 **14**

***Grog Burger** Our same award-winning grilled half pound prime Black Angus burger on a bulkie roll with lettuce & tomato **13**

***Smash Burger** Two seared burger patties with American cheese on a toasted brioche roll **15**

***Silva Burger** Our Grog burger topped with creamy brie cheese, special sauce, candied bacon and arugula on toasted beer bun **16**
No substitutions allowed

Haddock Sandwich Fresh haddock, beer battered and fried. Served on an onion roll with tartar sauce and choice of fries or coleslaw **14**

Crispy Chicken A lightly breaded, fried chicken breast served on a toasted brioche bun with lettuce, tomato, red onion and spicy remoulade **14**

Brie & Pear Panini Roasted turkey, brie, Anjou pear & bacon on a pressed ciabatta roll **13**

Handheld Haddock Burrito Fried haddock with lettuce, pico de gallo, shredded jack cheese and jalapeño aioli in a flour tortilla **14**

Rueben “Best in Town” ~ Corned beef, sauerkraut and Swiss on grilled marble rye with a side of Russian dressing **15**

Grog Turkey Club Three layers of toast with turkey, bacon, lettuce, tomato & mayo **12**

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**