



GROG

*“Everyone Meets At The Grog”*

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## Soups

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### Grog Clam Chowder <sup>GF</sup>

Our #1 seller for over 54 years 7 / 11

### Lobster Bisque

Smooth and velvety with a hint of sherry 8 / 12

### French Onion

Caramelized onions, beef consommé, croutons & Swiss cheese 11

### Chili Con Carne <sup>GF</sup>

Famous house recipe topped with melted jack cheese 7 / 11

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## Appetizers

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### Lobster Rangoons

Homemade crisp fried wontons filled with lobster, scallion and cream cheese.

Served with an apricot dipping sauce 15

### Fried Pickle Chips <sup>GF</sup>

Battered, fried and served with a horseradish garlic aioli 11

### Parmesan Tater Tot Basket <sup>GF</sup>

Tater Tots tossed with grated parmesan 10

### Chicken & Lemongrass Dumplings

Pan-seared and served with a light Thai chili sauce 12

### Fried Calamari <sup>GF</sup>

Flash-fried rings and tentacles. Served with hot cherry peppers and marinara for dipping 15

### \*Seared Ahi Tuna

Sushi grade spice-rubbed Ahi Tuna with black sesame seeds. Served over wakame salad with a cucumber wasabi dressing & pickled ginger 16

### Mussels

Fresh PEI mussels simmered in your choice of white wine Dijon herb broth or coconut red curry.

Garnished with a toasted herb crostini 17

### Chicken Wings <sup>GF</sup>

Crispy fried chicken wings, served your way - tossed with barbecue, buffalo,

Thai chili or honey mustard sauce 14

### Chicken Tenders <sup>GF</sup>

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

### Baked Artichoke & Spinach Dip <sup>GF</sup>

Artichoke and spinach in a cream cheese & parmesan spread. Served with corn tortilla chips 13

### Nachos <sup>GF</sup>

Tortilla chips with melted jack cheese, three salsas & jalapeños 14

Add - Mexican chicken or chili con carne 6 Black Beans 3

### Basket of Corn Bread 8

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| <b>GF = Gluten Free. Some additional menu items may be prepared Gluten Free</b> |
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**\*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 foodborne 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.

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## Salads

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### Salmon Potato Salad <sup>GF</sup>

Grilled salmon over a warm salad of roasted potatoes, Brussels sprouts, bacon, sauteed onions and mixed greens.

Tossed with a Dijon thyme vinaigrette **24**

### Chef Salad

The original Grog chef salad. Mixed greens topped with honey ham, smoked turkey, cheddar cheese, cucumbers, carrots, cherry tomato, hard boiled egg and croutons. Served with poppyseed dressing **20**

### Grog Caesar

Crisp romaine, parmesan & croutons tossed with our homemade dressing **9 / 13**

### House Salad

Chopped romaine and mixed greens with assorted fresh vegetables **9 / 13**

### Cobb Salad <sup>GF</sup>

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 **20**

**Add to Any Salad:** Grilled Chicken **6** \*Grilled Steak Tips **11** Grilled Shrimp **9** Grilled Scallops **20** Grilled Salmon **12**

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

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## Sandwiches

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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**

### \*The Original Grog Thomas' Burger

Our award-winning grilled half pound Angus sirloin burger on a Thomas' English muffin with lettuce and tomato **17**

### \*Grog Burger

Our same award-winning grilled half pound prime Black Angus burger on a bulkie roll with lettuce and tomato **16**

### \*Silva Burger

Our Grog burger topped with creamy brie cheese, special sauce, candied bacon and arugula on a toasted potato bun  
No Substitutions allowed **19**

### \*Smash Burger

Two seared burger patties with American cheese on a toasted brioche roll **18**

### Chicken Cordon Bleu

Crispy fried chicken breast with Swiss cheese, sliced ham, honey mustard sauce on a toasted brioche roll **17**

### Fried Buffalo Chicken

Crispy fried chicken breast tossed with buffalo hot sauce, topped with pepper jack cheese and Mike's hot honey on a toasted brioche roll **17**

### Haddock Sandwich

Fresh haddock, beer battered and fried.  
Served on a toasted onion roll with tartar sauce and choice of fries or coleslaw **15**

### Crispy Chicken

A lightly breaded, fried chicken breast served on a toasted brioche bun with lettuce, tomato, red onion and spicy remoulade **15**

### Brie & Pear Panini

Roasted turkey, brie, Anjou pear & bacon on a pressed ciabatta roll **16**

### Handheld Haddock Burrito

Fried haddock with lettuce, pico de gallo, shredded jack cheese & cilantro lime aioli in a white flour tortilla **15**

### Reuben

"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 and mayo **14**

Substitute an Udi's gluten free roll on most sandwiches for **2**

**Extras:** Add Cheddar, American, Pepper Jack, Swiss, Brie or Blue Cheese **1**

Sautéed Red Pepper, Onion or Mushrooms **1**

Bacon **2** Avocado **2**

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# Seafood

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## 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 **34**

## 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 **24**

## Flounder <sup>GF</sup>

Pan-seared North Atlantic Flounder filet finished with a lemon caper beurre blanc and served with jasmine rice & sautéed vegetables **21**

## Grilled Salmon

Farm-raised salmon filet with our herb compound butter. Served with rice pilaf and sautéed vegetables **24**

## Fish & Chips

English style beer battered and deep fried fresh local haddock. Served with fries and coleslaw **21**

## 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 **22**

## 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 **30**

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# Grill

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## \*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 potato of the day and sautéed vegetables **32**

## Rib Eye

A 12 oz Rib eye with our compound butter. Served with thin cut French fries **29**

## \*Marinated Steak Tips

10 oz of marinated tips served with potato of the day and sautéed vegetables **26**  
Smothered with sautéed onions, peppers & mushrooms **29** Add 4 grilled shrimp **35**

## Grilled Chicken Dinner <sup>GF</sup>

Two grilled chicken breasts served with broccoli and jasmine rice **18**

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# Mexican

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## Fish Tacos

Two soft flour tacos served with fried haddock, pico de gallo, jack cheese, Mexican slaw & cilantro lime 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 salsa **13** Add grilled chicken **6**

## Steak Fajita Burrito

Grilled sliced sirloin with red, green peppers, onions and Spanish rice wrapped in a flour tortilla and baked.  
Topped with melted jack cheese and three salsas **28**

## 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**

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## Pasta

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### Coconut Red Curry <sup>GF</sup>

With peppers, onions and broccoli. Served over jasmine rice **15**

### Korean Rice Bowl

Mushroom scented rice, Gochujang short rib, over easy fried egg, radish, carrot and cucumber with a teriyaki glaze **21**

### Chicken Tagliatelle

Grilled chicken over lemon basil tagliatelle with blistered cherry tomatoes and fresh mozzarella tossed in a basil pesto sauce **21**

### Butternut Squash Ravioli

Served with an apple cider reduction, roasted apples & sun-dried cranberries.  
Topped with shaved parmesan **20 / Half 14**

### Chicken Piccata

Sautéed chicken and broccoli in a lemon caper piccata sauce tossed with penne **21 / Half 14**

### Tuxedo Chicken

Sautéed chicken tenderloins with mushrooms, scallions & bowtie pasta in a light béchamel sauce with parmesan **21 / Half 14**

### Shrimp Scampi

Sautéed shrimp with garlic and fresh cherry tomatoes in a light white wine sauce.  
Tossed with fresh fettuccine **22 / Half 15**

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## Sides

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### Sweet Potato Fries <sup>GF</sup> **4 / 8**

#### Fries <sup>GF</sup>

Thick cut steak fries **3 / 6**

#### Spicy Fries <sup>GF</sup>

Spicy house seasoning **4 / 8**

#### Cole Slaw <sup>GF</sup>

Freshly made **3**

**Potato of the Day, Jasmine Rice, Spanish Rice**

**Or Rice Pilaf **3****

**Black Beans <sup>GF</sup> **3****

**Side of Broccoli <sup>GF</sup> **4****

### Garlic Bread

Fresh, hot & garlicky with cheese **7**

### Onion Rings

Homemade and hand breaded **5 / 8**

*(Available Gluten-free)*

### Sautéed Vegetable <sup>GF</sup>

Ask your server for today's selection **3**

### Chips & Salsa

A basket of tortilla chips along with a cup of salsa **5**

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## Soft Drinks

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### Coffee / Assorted Teas / Hot Chocolate **4**

**Fountain:** Coke, Diet Coke, Sprite, Ginger Ale, Cranberry, Lemonade, Unsweetened Iced Tea,  
Raspberry Iced Tea & Soda Water with free refills **3**

Pineapple, Orange, Grapefruit & Apple Juice **3**

**Bottled:** IBC Root Beer, Ginger Beer, Sparkling or Spring Water **4**

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| <p><b>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.</b></p> |
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# Luncheon Menu

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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 cups of soup\* or a side Caesar or Garden salad & a half sandwich. Choose from grilled cheese, a classic BLT, or a Turkey & Bacon sandwich on your choice of white or marble rye bread **14**

\*French Onion Soup - Add **3**      Chili Con Carne - Add **2**

## Grilled Salmon

Farm-raised salmon filet with our herb compound butter. Served with rice pilaf and sautéed vegetable **14**

## Grog Chicken Caesar Salad

Crisp romaine, parmesan & croutons with grilled marinated chicken, tossed with our homemade dressing **14**

## 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 **15**

## Fish & Chips

English style beer battered & deep fried haddock. Served with fries and coleslaw **14**

## \*Marinated Steak Tips

Marinated Tips served with fries **18**

**Lunch Menu not available on Weekends and Holidays**

## 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 grogram.

In 1971, Richard Simkins and his wife Pat took ownership of The Grog. It has been continuously family owned and operated for over 54 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.

**June 2025**