

FOOD
MENU

Soups

Grog Clam Chowder GF — 7/11
Our #1 seller for over 56 years

Lobster Bisque — 9/13
Smooth and velvety with a hint of sherry

French Onion — 11
Caramelized onions, beef consommé, croutons and Swiss cheese

Chili Con Carne GF — 7/11
Famous house recipe topped with melted jack cheese

Appetizers

Lobster Rangoon — 16
Homemade crisp fried wontons filled with lobster, scallion and cream cheese. Served with an apricot dipping sauce

Fried Pickle Chips GF — 12
Battered, fried and served with a horseradish garlic aioli

Parmesan Tater Tot Basket GF — 12
Tater Tots tossed with grated parmesan
Loaded Totchos 20

Chicken & Lemongrass Dumplings — 13
Pan-seared and served with a light Thai chili sauce

Fried Calamari GF — 16
Flash-fried rings and tentacles. Served with hot cherry peppers and marinara for dipping

***Seared Ahi Tuna** — 17
Sushi grade spice-rubbed Ahi Tuna with black sesame seeds. Served over wakame salad with a cucumber wasabi dressing and pickled ginger

Mussels — 18
Fresh PEI mussels simmered in a white wine Dijon herb broth. Garnished with a toasted herb crostini

Chicken Wings GF — 16
Eight jumbo chicken wings, fried and tossed with barbecue, buffalo, Thai chili or honey mustard sauce

Chicken Tenders GF — 16
Hand breaded crispy fried boneless chicken tenders, served your way - tossed with barbecue, buffalo, Thai chili or honey mustard sauce
Basket with fries 20

Baked Artichoke & Spinach Dip GF — 13
Artichoke and spinach in a cream cheese and parmesan spread. Served with corn tortilla chips

Nachos GF — 17
Tortilla chips with melted jack cheese, three salsas and jalapeños
Add - Mexican chicken or chili con carne 6
Black Beans 3

Basket of Corn Bread — 12

***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 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

Salmon Potato Salad GF — **26**
Grilled salmon over a warm salad of roasted potatoes, Brussels sprouts, bacon, sautéed onions and mixed greens. Tossed with a Dijon thyme vinaigrette

Roasted Beet Salad GF — **17**
Roasted red beets topped with walnuts, goat cheese and caramelized onions on a bed of arugula. Finished with a truffle vinaigrette

Harvest Salad GF — **17**
Mixed greens, sundried cranberries, walnuts, fresh apples, roasted butternut squash and goat cheese. Finished with a maple cider vinaigrette

Grog Caesar — **10/14**
Crisp romaine, parmesan and croutons tossed with our homemade dressing

House Salad GF — **10/14**
Chopped romaine and mixed greens with assorted fresh vegetables

Cobb Salad GF — **22**
Blackened grilled chicken with sliced avocado, roasted corn, bacon, Monterey jack cheese and scallions atop a romaine and mixed green salad. Served with a chipotle ranch dressing

Add to Any Salad: • Grilled Chicken 7 • *Grilled Steak Tips 12 • Grilled Shrimp 9 • Grilled Scallops 20 • Grilled Salmon 13

Salad Dressings: • Blue Cheese • Russian • Ranch • Poppy Seed • White Balsamic Vinaigrette • Fat-Free Italian • Greek • Honey Dijon • Chipotle Ranch

Sandwiches

***The Original Grog Thomas' Burger** — **18**
Our award-winning grilled half pound Angus sirloin burger on a Thomas' English muffin with lettuce and tomato

***Silva Burger** — **21**
Our Grog burger topped with creamy brie cheese, special sauce, candied bacon and arugula on a toasted potato bun. No Substitutions allowed

Haddock Sandwich — **16**
Fresh haddock, beer battered and fried. Served on a toasted onion roll with tartar sauce and choice of fries or coleslaw

Brie & Pear Panini — **16**
Roasted turkey, brie, Anjou pear and bacon on a pressed ciabatta roll

Handheld Haddock Burrito — **17**
Fried haddock with lettuce, pico de gallo, shredded jack cheese and cilantro lime aioli in a white flour tortilla

***Grog Burger** — **17**
Our same award-winning grilled half pound prime Black Angus burger on a bulkie roll with lettuce and tomato

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

Crispy Chicken — **16**
A lightly breaded, fried chicken breast served on a toasted brioche bun with lettuce, tomato, red onion and spicy remoulade

Grog Turkey Club — **14**
Three layers of toast with turkey, bacon, lettuce, tomato and mayo

Reuben — **15**
"Best in Town" - Corned beef, sauerkraut and Swiss on grilled marble rye with a side of Russian dressing

• Substitute an gluten free/vegan roll 2 • Substitute a brioche roll 1

Extras: • Add Cheddar, American, Swiss, Brie or Blue Cheese 1 • Sautéed Red Pepper, Onion or Mushrooms 1 • Bacon 2.5 • Avocado 2

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

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Seafood

New England Fisherman's Bake 35
Shrimp, scallops and 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 vegetables

Bouillabaisse 25
Our regional version of this classic seafood stew with haddock, salmon, swordfish and mussels in a stock of fennel, onions, tomatoes, olive oil, garlic, saffron and herbs. Served with a toasted herbed baguette

Flounder GF 24
Pan-seared North Atlantic Flounder filet finished with a lemon caper beurre blanc and served with jasmine rice and sautéed vegetables

Grilled Salmon 25
Farm-raised salmon filet with our herb compound butter. Served with rice pilaf and sautéed vegetables

Fish & Chips 23
English style beer battered and deep fried fresh local haddock. Served with fries and coleslaw

Broiled Haddock 26
Fresh Atlantic haddock filet topped with herbed cracker crumbs and broiled with butter and white wine. Served with rice pilaf and sautéed vegetables

Sea Scallops 30
Sea scallops broiled with butter, wine and cracker crumbs. Served with rice pilaf and sautéed vegetables or fried with French fries and coleslaw

Grill & Oven

Chicken Parmesan GF 22
Lightly breaded and fried chicken breast baked with marinara and mozzarella over an arugula salad with extra virgin olive oil, lemon, balsamic glaze and shaved parmesan

Rib Eye GF 30
A 12 oz Rib eye with our compound butter. Served with thin cut French fries

Grilled Chicken Dinner GF 18
Two grilled chicken breasts served with broccoli and jasmine rice

***Grog House Sirloin** 32
Our signature steak. A 12 oz hand cut New York strip, dry rubbed and grilled to your liking, topped with crispy onion rings. Served with potato of the day and sautéed vegetables

***Marinated Steak Tips** 28
10 oz of marinated tips served with potato of the day and sautéed vegetables
Add smothered with sautéed onions, peppers and mushrooms 3
Add 4 grilled shrimp 9

Meatloaf 20
Served on toasted sourdough with garlic mashed potato, wilted spinach, gravy and onion rings

Mexican

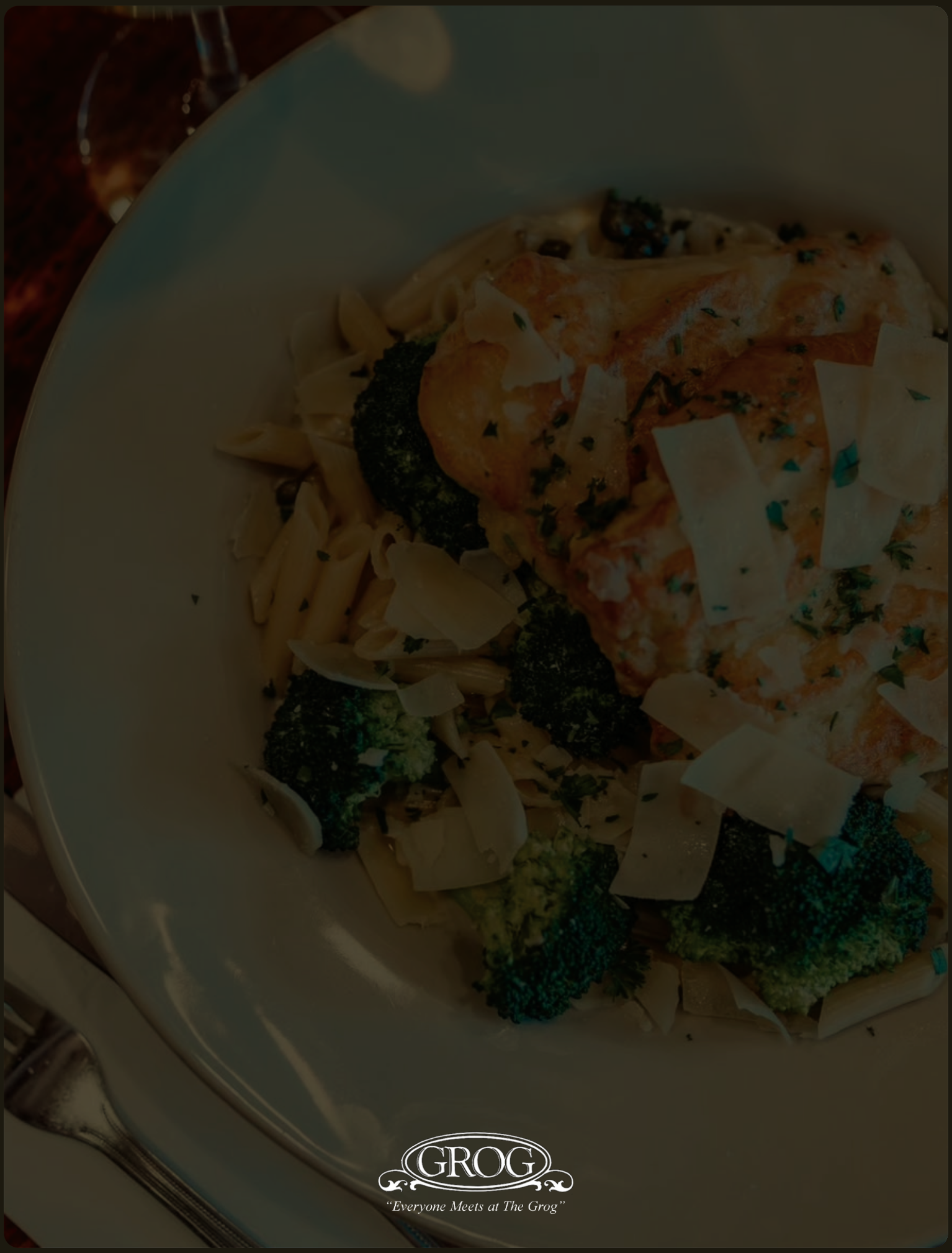
Braised Beef Tacos 21
Two warm corn tortillas served with braised beef, tomatillo salsa and lemon garlic slaw. Served with spicy ancho rice and beans. Finished with chopped onion and cilantro

Fish Tacos 19
Two soft flour tacos served with fried haddock, pico de gallo, jack cheese, Mexican slaw and cilantro lime aioli. Served with Spanish rice, black beans and cotija cheese

Mushroom Quesadilla 14
Mushrooms, roasted onions, spinach and jack cheese folded into a tortilla and grilled. Served with red and white salsa
Add grilled chicken 6

Oven Baked Sweet Potato Burrito 17
Spicy mashed sweet potatoes and black beans wrapped in a tomato tortilla and baked. Topped with melted jack cheese and three salsas

Oven Baked Chicken Burrito 18
Chicken tinga with black beans wrapped in a flour tortilla and baked. Topped with melted jack cheese and three salsas


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Pasta

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

Butternut Squash Ravioli 23/14 Half
Served with an apple cider reduction, roasted apples and sun-dried cranberries. Topped with shaved parmesan

Chicken Piccata 24/15 Half
Sautéed chicken and broccoli in a lemon caper piccata sauce tossed with penne

Tuxedo Chicken 24/15 Half
Sautéed chicken tenderloins with mushrooms, scallions and bowtie pasta in a light béchamel sauce with parmesan

Shrimp Scampi 25/16 Half
Sautéed shrimp with garlic and fresh plum tomatoes in a light white wine sauce. Tossed with fresh fettuccine

Sides

Sweet Potato Fries GF 6/12

Fries GF 5/10
Thick cut steak fries

Spicy Fries GF 6/12
Spicy house seasoning

Cole Slaw GF 4
Freshly made

Potato of the Day or Rice Pilaf 4

Jasmine Rice GF **Spanish Rice** GF 4

Black Beans GF 4

Garlic Bread 8
Fresh, hot and garlicky with cheese

Onion Rings 6/12
Homemade and hand breaded

(Available Gluten-free)

Sautéed Vegetable GF 5
Ask your server for today's selection

Side of Broccoli GF 5

Chips & Salsa GF 7
A basket of tortilla chips along with a cup of salsa

Soft Drinks

Coffee / Assorted Teas / Hot Chocolate 4

Bottled: 5
IBC Root Beer. Ginger Beer, Sparkling or Spring Water

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

Juice: 3
Pineapple, Orange, Grapefruit and Apple

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.

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Luncheon Menu

Served from 11:30 am to 4:00 pm | Monday - Friday

Soup or Salad & Sandwich 14

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

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

Grilled Salmon 15

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

Grog Chicken Caesar Salad 15

Crisp romaine, parmesan and croutons with grilled marinated chicken, tossed with our homemade dressing

Cobb Salad GF 15

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

Fish & Chips 16

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

***Marinated Steak Tips** 18

Marinated tips served with fries

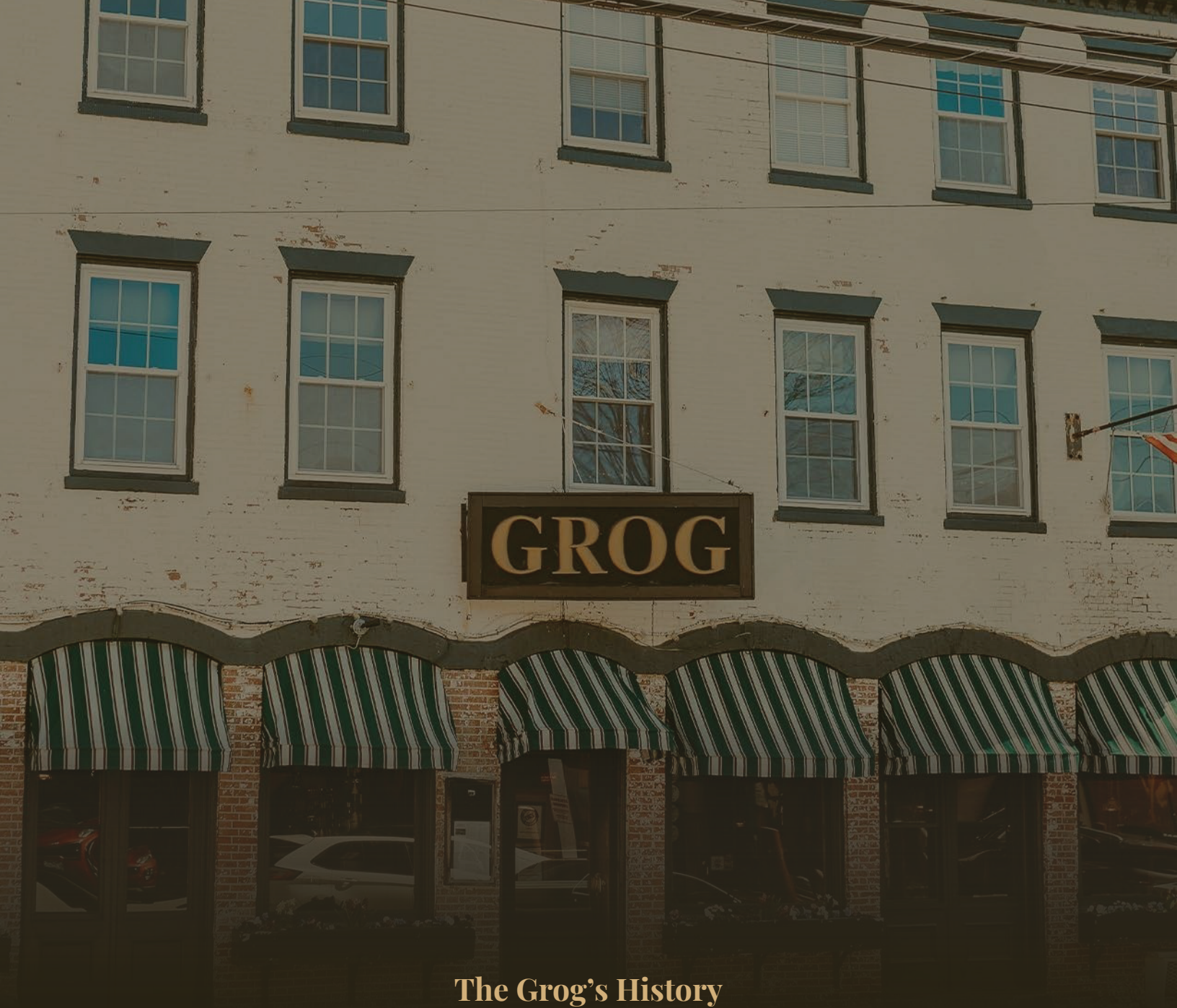
These luncheon-sized salads and entrées are available in addition to our full menu
See our pasta section for half orders

Lunch Menu not available on Weekends and Holidays

ALWAYS GOOD TO SEE YOU

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.

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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 and 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 56 years.

The tradition of presenting fresh food, refreshment and entertainment continues, ever-changing, as we strive to keep things lively for you. Enjoy yourself and return soon for our next act.

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