

LUNCH

BISTRO 1828

PEPPERRELL COVE

STARTERS

MAINE MUSSELS | 24

COCONUT LIME BROTH - ONIONS - GINGER
THAI BASIL - CILANTRO - GRILLED BREAD

OR WHITE WINE - GARLIC & BUTTER

OYSTER ON THE HALF SHELL | 3.75

LOCALLY SOURCED - HOUSE-MADE MIGNONETTE
FRESH LEMON

BRUSSELS SPROUTS | 14

PARMESAN - LARDONS - BALSAMIC GLAZE

HALIBUT CEVICHE | 18

JALAPEÑOS - ONIONS - CITRUS - CILANTRO
SEASONED TORTILLA CHIPS

FRESH CRAB SALAD | 21

BABY ARUGULA & MESCALINE MIX - AVOCADO
CONFIT ARTICHOKE - PICKLED ONIONS

SOUP OF THE DAY | 12

FORMAGGIO BOARD | 26

THREE ARTISANAL CHEESES
HOUSE-MADE CROSTINI & CONDIMENTS

ROASTED OYSTERS | 24

PANKO - PARMESAN CHEESE - CHIMICHURRI - LIME

BIBB SALAD | 16

TOASTED ALMONDS - GRAPEFRUIT SEGMENTS
PARMESAN CHEESE - SHAVED FENNEL
LEMON VINAIGRETTE

BURRATA SALAD | 17

MIXED GREENS - ROASTED TOMATOES - PESTO
BALSAMIC GLAZE - GRILLED BREAD

ADD TO ANY SALAD:

GRILLED SHRIMP | 14 SKIN-ON SALMON | 14

FRIED HADDOCK | 9 GRILLED CHICKEN | 9

MAIN FAIR

1828 BURGER | 19

CHEDDAR - LETTUCE - TOMATO - ONIONS
CHIMICHURRI AIOLI - SERVED WITH FRIES
ADD BACON | 2

CRISPY BUFFALO

CHICKEN SANDWICH | 17

LETTUCE - TOMATO - HOUSE-MADE RANCH
SERVED WITH FRIES

CHICKEN TENDERS | 18

HOUSE-MADE RANCH & BUFFALO SAUCE
SERVED WITH FRIES

SEASONAL VEGETARIAN ENTRÉE | 24

PLEASE ASK YOUR SERVER

LOBSTER PRIMAVERA | 38

LINGUINE - GRAPE TOMATOES - ASPARAGUS
LEMON CREAM SAUCE - PARMESAN CHEESE - BASIL

PAN SEARED SKIN-ON SALMON | 32

TOASTED ORZO - ROASTED TOMATOES - SPINACH
FETA - ROASTED GARLIC DILL CREAM

FRIED FISH TACO | 17

CRISPY HADDOCK - PICO DE GALLO
CHIPOTLE AIOLI - SERVED WITH FRIES

FISH 'N' CHIPS | 27

FRESH LEMON - HOUSE-MADE TARTAR SAUCE
HOUSE-MADE COLESLAW

DESSERT

SEASONAL DESSERTS

THIS MENU HAS BEEN CRAFTED AND CREATED BY EXECUTIVE CHEF JERICA SNYDER

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO PLACING YOUR ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

LUNCH BISTRO 1828

PEPPERRELL COVE

FEATURED COCKTAILS

THYME TO SAIL | 15

GRAY WHALE GIN - HOUSE-MADE STRAWBERRY-THYME SYRUP
LEMON JUICE - EGG WHITE - PEYCHAUD BITTERS

SPRING BOUNTY | MP

CHOICE OF BOURBON - LEMON JUICE - WILDFLOWER HONEY
EGG WHITE - FRESH MINT

HIGH TAI'D | 14

SPICED RUM - ALL SPICE DRAM - ORGEAT - LIME JUICE - BITTERS

SMOOTH HEALING | 14

BLANCO TEQUILA - COINTREAU - HOUSE-MADE CUCUMBER-BASIL SYRUP
LEMON & LIME JUICE

NUTTY CAPTAIN | 15

TITO'S VODKA - ESPRESSO - PISTACHIO SYRUP - EGG WHITE
ADD BAILEY'S IRISH CREME | 2

CREW'S CURE | 15

GREY WHALE GIN - HOUSE-MADE GINGER SHRUB - GINGER LIQUEUR
LEMON JUICE - CANDIED GINGER

COVE OLD FASHIONED | 16

BIB & TUCKER BOURBON - HOUSE-MADE CINNAMON & VANILLA SYRUP
CITRUS BITTERS - TOASTED ORANGE - LUXARDO CHERRY

FEATURED VINO

SPARKLING

PROSECCO BRUT BISOL 1742, "JEIO" | ITALY | 12

PROSECCO ROSÉ LA GIOIOSA, "ET AMOROSA", VALDOBIADDENE | ITALY | 12

SPARKLING BRUT MANCIAT - CRÉMANT | BURGUNDY, FRANCE | 12

ROSÉ

GRENACHE CHÂTEAU PEYRASSOL | PROVENCE, FRANCE | 12

WHITE

PINOT GRIGIO ALTA VIA | ITALY | 12

GEWÜRZTRAMINER NAVARRO VINEYARDS - ESTATE DRY | MENDOCINO, CA | 12

SAUVIGNON BLANC GUY MARDON - LA COUARDE | LOIRE VALLEY, FRANCE | 12

CHARDONNAY TREFETHEN VINEYARDS - ESHCOL | OAK KNOLL, CALIFORNIA | 13

BRUNN GRUNER VELTLINER | AUSTRIA | 13

RED

PINOT NOIR LYRIC | CALIFORNIA | 13

SANGIOVESE CASALINI | CHIANTI SUPERIORE | TUSCANY, ITALY | 13

MALBEC CLOS DE LOS SIETE | UCO VALLEY, ARGENTINA | 13

CABERNET SAUVIGNON ARCHITECT | ALEXANDER VALLEY | 16

SHIRAZ FOREST HILL - MOUNT BARKER | SOUTH AUSTRALIA | 13

DRAFT BEER

TRIBUTARY | 8

ROTATING SEASONAL | KITTERY, MAINE

SACRED PROFANE 4.1% | 8

CZECH AMBER LAGER | BIDDEFORD, MAINE

LUNCH - MAINE BREWING COMPANY 7% | 9

AMERICAN IPA | FREEPORT, MAINE

ROTATING DRAFT | 8

ASK ABOUT OUR LOCAL DRAFT SELECTION

CANNED & BOTTLED

BANDED BREWING Co. MILLTOWN | 8

LAGER - BIDDEFORD, ME

PORTLAND ZOO KENNEDY PARK | 9

PILSNER - PORTLAND, ME

OXBOW BREWING Co. | 10

ROTATING - PORTLAND, ME

BLAZE BREWING Co. BROADBILL | 8

HEFEWEIZEN - BIDDEFORD, ME

BELLEFLOWER MAGPIE | 9

PALE ALE - PORTLAND, ME

BISSEL BROTHER'S SUBSTANCE | 9

HAZY IPA - PORTLAND, ME

MAST LANDING GUNNER'S DAUGHTER | 9

STOUT - FREEPORT, ME

WOODLAND FARMS POINTER | 8

NON-ALCOHOLIC IPA - ROLLINSFORD, NH

NORTH COUNTRY CIDER | 8

ROTATING - ROLLINSFORD, NH

NON-ALCOHOLIC BEV'S

LAD | 8

HOUSE-MADE CUCUMBER-BASIL SYRUP - LIME
MAINE ROOT GINGER BEER

LASSE | 8

HOUSE-MADE STRAWBERRY-THYME SYRUP
LEMON - SODA

LOW TAI'D | 8

ORGEAT - PINEAPPLE - LIME - SODA

SARATOGA SPARKLING & STILL WATER | 6

MAINE ROOT ROOT BEER | 5

MAINE ROOT GINGER BEER | 5

SODA - PEPSI® PRODUCTS | 4

NESPRESSO® SINGLE BREW COFFEE | 5

NESPRESSO® CAPPUCCINO OR LATTE | 6

NESPRESSO® ESPRESSO SINGLE | 4 DOUBLE | 5

JOIN US AT ONE OF OUR MANY LOCATIONS AT PEPPERRELL COVE

PROVISIONS

PEPPERRELL COVE

FRISBEE'S WHARF

PEPPERRELL COVE

THE VIEW

PEPPERRELL COVE

PROVISIONS OFFERS MANY DIFFERENT ITEMS FROM APPAREL, LOCAL BEERS & WINE, HOME-MADE SOUPS, SANDWICHES & SCONES. (APRIL - OCTOBER)

FRISBEE'S WHARF IS OUR OCEAN FRONT, SEASONAL RESTAURANT, OFFERING CLASSIC MAINE FAIRS!

THE VIEW IS OUR BEAUTIFUL FUNCTION SPACE WITH TWO FLOORS OF SWEEPING OCEAN VIEWS. CONTACT DIONNA@PEPPERRELLCOVE.COM

PEPPERRELLCOVE.COM