

BISTRO 1828

PEPPERRELL COVE

FEATURED COCKTAILS

CAPTAIN'S PEPPERRELL PUNCH | 10

MYERS & BACARDI COCONUT RUMS
PINEAPPLE, ORANGE, MANGO

SAILOR'S DELIGHT | 11

EFFEN BLOOD ORANGE VODKA
FABRIZIA LIMONCELLO, APEROL, CAVA

BON VOYAGE | 11

BATSON RIVER RIPARIAN GIN
HOMEMADE BLUEBERRY LAVENDER LEMONADE

ANCHOR LIGHT | 10

PUEBLO VIEJO TEQUILA, MINT LIMEADE, SELTZER

NIGHT SAIL MARTINI | 11

TITO'S VODKA, COFFEE BRANDY, KAHLUA, ESPRESSO

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DRAFT BEER

TRIBUTARY | 8

ROTATING TAP

SPRINGDALE | 8

WHITE ALE

STONEFACE | 8

IPA

ROTATING TAP | 6

ASK YOUR SERVER

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CANNED & BOTTLED

BAXTER | 6

LOGGER ROAD LAGER

NORTH Co. CIDER | 7

ROTATING < GF >

OMISSION | 5

IPA < GF >

GUINNESS | 6

PBR | 4

BUDWEISER | 4

PEAK ORGANIC | 6

SLIM HAZY IPA < 95 CAL >

SAM ADAMS | 6

SUMMER ALE

ATHLETIC | 5

NON-ALC IPA 0.5%

STELLA ARTOIS | 5

CORONA | 5

COORS LIGHT | 4

WINE BY THE GLASS

SPARKLING

PROSECCO, ZONIN, ITALY | 9/34

CAVA BRUT, CONQUILLA, SPAIN | 10/38

WHITE

PINOT GRIGIO, I VINI DI JACOPO, ITALY | 9/34

CHENIN BLANC, STORM POINT, ZA | 10/38

SAUVIGNON BLANC, TORA BAY, NZ | 10/38

CHARDONNAY, J. LOHR, CA | 11/42

ROSÉ

SANGIOVESE, FERRARI CARANO, CA | 10/38

RED

PINOT NOIR, C&F BERTHIER, FRANCE | 10/38

RED BLEND, GORDO, SPAIN | 9/34

MALBEC, ANKO, ARGENTINA | 11/42

CABERNET SAUV, ALEXANDER VLY, CA | 12/46

WINE PRICING { GLASS / BOTTLE }

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ALCOHOL FREE

SPARKLING MINT LIMEADE | 5

BLUEBERRY LAVENDER LEMONADE | 5

SPARKLING & STILL WATER, SARATOGA 1L | 5

ROOT BEER, MAINE ROOT | 4

SODA, PEPSI PRODUCTS | 2.50

COFFEE, NESPRESSO | 3.50

TEA, WHITE HERON | 3.50

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PEPPERRELL COVE

SHAREABLES

BRUSSELS SPROUTS | 9

Parmesan - Balsamic Glaze - Lardons

MAINE MUSSELS | 18

Bacon - Blue Cheese - Onions - White Wine

Also Available With

White Wine - Garlic - Onions - Butter

OYSTERS ON THE HALF SHELL | 3

Topped with Housemade Mignonette

CRAB CAKES | 14

Baby Green Salad - Roasted Tomato Remoulade

FORMAGGIO BOARD | 19

Three Artisanal Cheeses

Housemade Crostini & Condiments

TRUFFLE FRIES | 9

Parmesan - Citrus Aioli

SEAFOOD TOWER | 56

6 oz. Lobster Meat - 12 Oysters - 6 Cocktail Shrimp

Housemade Sauces

SEAFOOD CHOWDER | 8

Chef's House Recipe with Smoked Bacon

HEIRLOOM TOMATO SALAD | 11

Fresh Basil - Balsamic Reduction - Feta

Housemade Lime Basil Vinaigrette

CAESAR SALAD | 11

Romaine - Shaved Parmesan

Housemade Croutons & Dressing

BABY GREEN & QUINOA SALAD | 12

Roasted Tomatoes - Pickled Onions - Toasted

Almonds - Lemon Poppyseed Vinaigrette

ADD TO ANY SALAD

Grilled Chicken | 8

Sesame Seared Tuna | 18

Grilled Shrimp | 9

Maine Lobster Salad | MP

MAIN FARE

MAINE LOBSTER ROLL | MP

Fries - Fresh Lemon

PAN SEARED SCALLOPS | 28

Grilled Corn & Potato Hash - Lemon Aioli

Corn Sauce

MAINE LOBSTER GNOCCHI | 34

Zucchini - Summer Squash - Red Peppers - Basil

Housemade Ricotta

SESAME SEARED TUNA | 28

Asian Slaw - Spicy Aioli - Wakame

SHRIMP & GRITS | 25

Andouille - Roasted Red Peppers - Fresh Herb

FISH & CHIPS | 18

Fresh Lemon - Housemade Tartar & Coleslaw

STEAK FRITES | 42

12 oz. NY Strip - Parmesan Truffled Potato Wedges

Chimichurri - Baby Greens

STATLER CHICKEN | 24

Chili Lime Rub - Summer Vegetable Hash - Romesco

HONEY GLAZED ROASTED CARROTS | 18

Warm Quinoa Salad - Summer Vegetables

GRILLED BURGER | 15

Fries - Smoked Bacon - Cheddar - Tomato - Avocado



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.