

# 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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## 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 Herbs

### HAND BREADED CHICKEN TENDERS | 12

Fries - Buffalo Sauce - Housemade Ranch

### 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

### FRIED HADDOCK SANDWICH | 13

Fries - Lettuce - Tomato

Housemade Tartar & Coleslaw

