

# BISTRO 1828

PEPPERRELL COVE

## FEATURED COCKTAILS

### CREW'S CURE | 13

TITOS VODKA, CANTON GINGER, LEMON  
HOUSE MADE GINGER-LEMON SHRUB

### SAILOR'S DELIGHT | 12

EFFEN BLOOD ORANGE VODKA  
FABRIZIA LIMONCELLO, APEROL, CAVA

### FLY BY NIGHT | 13

BIMINI GIN, ST. GERMAIN, CRÈME DE VIOLETTE  
CAVA, LAVENDER SIMPLE, LEMON

### PEPPERRELL PUNCH | 12

MYER'S DARK RUM, BACARDI COCONUT, PINEAPPLE  
ORANGE, MANGO

### THE 7 O'CLOCK | 12

PUEBLO VIEJO TEQUILA, SOLERNO BLOOD ORANGE  
GUAVA, LIME

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## DRAFT BEER

TRIBUTARY | 8  
ROTATING TAP

JACKS ABBEY | 8  
HOUSE LAGER

STONEFACE | 8  
IPA

ROTATING | 6  
ASK YOUR SERVER

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## CANNED & BOTTLED

GREAT NORTH | 8  
IPA

NORTH Co. CIDER | 7  
ROTATING < GF >

OMISSION | 5  
IPA < GF >

GUINNESS | 6

PBR | 4

BUDWEISER | 4

PEAK ORGANIC | 6  
SLIM HAZY IPA < 95 CAL >

SMUTTYNOSE | 5  
LAGER

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, BARONE FINI, ITALY | 10/38  
GRUNER VETLINER, BRUNN, AUSTRIA | 12/46  
SAUVIGNON BLANC, TORA BAY, NZ | 10/38  
CHARDONNAY, J. LOHR, CA | 11/42

### ROSÉ

GRENACHE, FLEURS DE PRAIRIE, FRANCE | 11/42

### RED

PINOT NOIR, STAFFORD HILL, OREGON | 10/38  
MONTEPULCIANO, VALLE REALE, ITALY | 13/50  
MALBEC, ANKO, ARGENTINA | 11/42  
CABERNET SAUV, ALEXANDER VLY, CA | 12/46  
BLEND, SILK & SPICE, PORTUGAL | 11/42

WINE PRICING {GLASS / BOTTLE}

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## ALCOHOL FREE

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

# BISTRO 1828

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## SHAREABLES

### MAINE MUSSELS | 21

White Wine - Garlic - Shallots - Butter

### JUMBO SHRIMP COCKTAIL | 18

House Made Cocktail Sauce

### OYSTERS ON THE HALF SHELL | 3

Topped with House Made Mignonette  
Locally Sourced

### SPINACH & ARTICHOKE DIP | 12

Served with Crispy Pita Chips

### BRUSSELS SPROUTS | 10

Parmesan - Balsamic Glaze - Lardons

### HONEY SRIRACHA CAULIFLOWER | 9

House Made Ranch - Fresh Scallions

### FORMAGGIO BOARD | 20

Three Artisanal Cheeses  
House Made Crostini & Condiments

### SEAFOOD CHOWDER | 9

Chef's House Recipe with Smoked Bacon

### BABY GREENS & STRAWBERRY SALAD | 12

Toasted Almonds - Onions - Goat Cheese  
Lemon Honey Vinaigrette

### CLASSIC CAESAR SALAD | 12

Romaine - Shaved Parmesan - Croutons  
House Made Dressing

### ADD TO ANY SALAD

Lobster Salad | MP      Pan Seared Halibut | 18  
Shrimp Cocktail | 12      Grilled Salmon | 12  
Grilled Chicken | 8      Fried Haddock | 9

## MAIN FARE

### NEW YORK STRIP | 42

Mashed Potatoes - Grilled Broccolini  
Crispy Shallots - Blue Cheese Butter

### PAN SEARED HALIBUT | 32

Fingerling Potatoes - Corn - Onions - Red Peppers  
Lardons - Cilantro Lime Cream Sauce

### APRICOT DIJON GLAZED SALMON | 26

Summer Vegetables - Couscous - Herb Lime Salad

### CAPRESE CHICKEN BREAST | 25

Pesto Potatoes - Spinach - Blistered Tomatoes  
Mozzarella - Balsamic Glaze

### MAINE LOBSTER ROLL | MP

Buttered Bun - Fresh Lemon - Fries

### SHRIMP & GRITS | 28

Bell Peppers - Onions - Andouille Sausage Gravy

### STUFFED PEPPER | 22

Summer Vegetables - Couscous - Tomato Basil Broth

### 1828 BURGER | 15

Lettuce - Tomato - Onions - Pepper Jack - Fries  
Add Bacon \$2

### FISH & CHIPS | 20

Fresh Lemon - House Made Tartar & Coleslaw



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.