

BISTRO 1828



PEPPERRELL COVE

FEATURED COCKTAILS

DROP ANCHOR | 13

BOURBON, APRICOT LIQUEUR, LEMON
ORANGE MARMALADE

WAYPOINT | 13

GIN, BLOOD ORANGE VODKA, LIME, BLOOD ORANGE,
SIMPLE SYRUP, SAGE

DOCK START | 12

RUM, GRAPEFRUIT, LIME, MINT, SIMPLE SYRUP, CAVA

SPOTTER | 12

TEQUILA, ANCHO CHILI LIQUEUR, LIME,
POMEGRANATE

SIMEON'S SEASONAL SANGRIA | 12

CHANGES SEASONALLY



DRAFT BEER

TRIBUTARY | 8
ROTATING TAP

JACKS ABBEY | 8
HOUSE LAGER

STONEFACE | 8
IPA

ROTATING | 6
ASK YOUR SERVER



CANNED & BOTTLED

NORTH CO. CIDER | 7 PEAK ORGANIC | 6
ROTATING < GF > SLIM HAZY IPA < 95 CAL >

OMISSION | 5
IPA < GF >

GUINNESS | 6

PBR | 4

BUDWEISER | 4

ATHLETIC | 5
NON-ALC IPA 0.5%

STELLA ARTOIS | 5

CORONA | 5

COORS LIGHT | 4

SPARKLING

PROSECCO, ZONIN, ITALY | 10/38

CAVA BRUT, CONQUILLA, SPAIN | 10/38

WHITE

PINOT GRIGIO, ALTA VIA, ITALY | 11/42

SAUVIGNON BLANC, EMMOLO, CA | 12/46

SEMILLON, ANDIS, CA | 12/46

CHARDONNAY, J. LOHR, CA | 11/42

ROSÉ

GRENACHE, FLEURS DE PRAIRIE, FRANCE | 11/42

RED

PINOT NOIR, STAFFORD HILL, OREGON | 12/46

BLEND, PABLO CLARO, SPAIN | 11/42

MALBEC, LOTE 44, ARGENTINA | 12/46

CABERNET SAUV, ALEXANDER VLY, CA | 12/46

BARBERA, COLLI TORTONESI, ITALY | 14/54

WINE PRICING {GLASS / BOTTLE}



MOCKTAIL

THE SNYDER | 6

GINGER SHRUB, CRANBERRY, LIME, SELTZER



ALCOHOL FREE

SPARKLING & STILL WATER, SARATOGA 1L | 5

ROOT BEER, MAINE ROOT | 4

SODA, PEPSI PRODUCTS | 2.50

COFFEE, NESPRESSO | 3.50



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PEPPERRELL COVE

SHAREABLES

MAINE MUSSELS | 22

Caramelized Onions - Bacon - Blue Cheese
Cream - Grilled Bread

OYSTERS ON THE HALF SHELL | 3.5

Topped with House Made Mignonette
Locally Sourced

FRIED OYSTERS | 16

Grilled Corn Salsa - Sriracha Aioli

FRIED TOMATOES | 13

Red Pepper Remoulade - Citrus Greens
Pickled Onions - Feta

BRUSSELS SPROUTS | 12

Parmesan - Balsamic Glaze - Lardons

JALAPEÑO POPPER DIP | 11

Cheddar - Bacon - Buttery Crumbs - Pita Chips

FORMAGGIO BOARD | 22

Three Artisanal Cheeses
House Made Crostini & Condiments

BRAISED PORK BELLY | 16

Maple Glaze - Citrus Slaw - Scallions - Sesame Seeds

GRILLED CALAMARI SALAD | 18

Baby Arugula - Radishes - Kalamata Olives
Parmesan - Roasted Pepper Vinaigrette

COBB SALAD | 13

Romaine - Tomatoes - Onions - Lardons - Egg
Crumbled Blue Cheese - Mustard Vinaigrette

ADD TO ANY SALAD

Grilled Shrimp | 12 Pan Seared Salmon | 12
Grilled Chicken | 8 Fried Haddock | 9

SOUP OF THE DAY | 11

Please Ask Your Server

MAIN FARE

NY STRIP & FRITES | 42

Seasoned Fries - Herbed Butter
Baby Greens - Lemon Vinaigrette

PAN ROASTED SALMON | 28

Fingerling Potatoes - Asparagus - Peas
Baby Tomatoes - Mustard Vinaigrette

CHILI LIME STATLER CHICKEN | 28

Poblano Pepper - Seasoned Rice & Beans
Cilantro Lime Cream

SEAFOOD BOUILLABAISSSE | 34

Shrimp - Haddock - Mussels - Potatoes
Rich Tomato Fennel Broth

SHRIMP SCAMPI | 32

Fettuccine - Oyster Mushrooms - Fresh Herbs
Lemon Garlic Sauce

1828 BURGER | 18

Lettuce - Tomato - Onion - Cheddar - Garlic Aioli
Add Bacon \$2

FISH & CHIPS | 24

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.