

# BISTRO 1828

PEPPERRELL COVE

## SHAREABLES

### MAINE MUSSELS | 22

COCONUT LIME BROTH - FRESH GINGER - LEEKS  
GRILLED BREAD

### OYSTER ON THE HALF SHELL | 3.5

LOCALLY SOURCED - HOUSE-MADE MIGNONETTE

### BRUSSELS SPROUTS | 13

PARMESAN - BALSAMIC GLAZE - LARDONS

### CRISPY CAULIFLOWER | 12

SWEET CHILI SAUCE - SCALLIONS - SESAME SEEDS

### FRIED OYSTERS | 14

ASIAN SLAW - WASABI AIOLI - FRESH SCALLIONS

### STREET CORN DIP | 11

FETA - ROASTED CORN - CILANTRO - RED PEPPERS  
SCALLIONS - CHILI SPICE - SERVED WITH CORN CHIPS

### FORMAGGIO BOARD | 22

THREE ARTISANAL CHEESES  
HOUSE-MADE CROSTINI & CONDIMENTS

### SHRIMP COCKTAIL 6 PRAWNS | 18

FRESH LEMON - HOUSE-MADE COCKTAIL SAUCE

### SOUP OF THE DAY | 11

PLEASE ASK YOUR SERVER

### BABY GREENS SALAD | 13

FRESH BLUEBERRIES - PICKLED ONIONS - WALNUTS  
GOAT CHEESE - LEMON VINAIGRETTE

### CHEF'S CHOPPED SALAD | 13

ROMAINE - TOMATOES - ONIONS - CUCUMBERS - FETA  
GREEN GODDESS DRESSING

ADD TO ANY SALAD

### FRIED HADDOCK | 9 PAN SEARED HALIBUT | 18

### SESAME ENCRUSTED TUNA | 18 GRILLED CHICKEN | 9

### GRILLED SHRIMP | 12 LOBSTER SALAD | MARKET PRICE

## MAIN FARE

### NY STRIP & FRITES | 42

MUSHROOM BUTTER - PARMESAN & TRUFFLE FRIES  
BABY GREENS - LEMON VINAIGRETTE

### SESAME ENCRUSTED TUNA | 34

ASIAN SLAW - CUCUMBERS - WAKAME - PEANUTS

### PAN SEARED HALIBUT | 34

BROWN BUTTER CAULIFLOWER PUREÉ - SAUTÉED CORN  
& RED PEPPERS - LEEKS - BACON

### PAN ROASTED BONELESS CHICKEN | 28

GRILLED SUMMER VEGETABLES - TOASTED ORZO  
LEMON CAPER CREAM SAUCE

### MAINE LOBSTER ROLL | MARKET PRICE

BUTTERED BUN - FRESH LEMON - FRIES

### SHRIMP & GRITS | 32

SAUTÉED JUMBO SHRIMP - CREAMY GRITS - CAJUN SPICED  
ANDOUILLE SAUSAGE GRAVY

### FISH N' CHIPS | 24

HOUSE-MADE TARTAR SAUCE & COLESLAW - FRESH LEMON

### 1828 BURGER | 18

LETTUCE - TOMATO - ONIONS - CHEDDAR CHEESE  
GARLIC AIOLI  
ADD BACON | 2

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 | NO MORE THAN 4 SEPARATE CHECKS PER PARTY

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## FEATURED COCKTAILS

<b>ANCHOR LIGHT</b> BLANCO TEQUILA - MINT SIMPLE - FRESH LIME SODA WATER - MINT	12
<b>OCEAN STORM</b> CREME DE VIOLET LIQUEUR - FRESH LEMON LAVENDER BITTERS - CAVA	13
<b>SCENIC ROUTE</b> BIMINI MAINE GIN - EFFEN CUCUMBER VODKA ELDERFLOWER LIQUEUR - FRESH LIME - GRAPEFRUIT	13
<b>EARLY FLIGHT</b> BULLEIT BOURBON - WHITE PEACH PURÉE FRESH LEMON - APEROL RINSE	12
<b>PEPPERRELL PUNCH</b> BACARDI COCONUT - MYERS DARK - MANGO NECTAR PINEAPPLE & ORANGE JUICE	11
<b>CREWS CURE</b> TITOS VODKA - CANTON GINGER LIQUEUR HOUSE-MADE GINGER SHRUB - FRESH LEMON	13

## DRAFT BEER

<b>SUMMER ROTATING</b> 6 ASK YOUR SERVER	<b>TRIBUTARY</b> 8 ROTATING TAP
<b>SEBAGO BREWING</b> 8 ON A BOAT, PALE ALE (AVAILABLE AT SKI CLUB ONLY)	<b>STONEFACE</b> 8 IPA

## CANNED & BOTTLED

<b>PEAK ORGANIC</b> 6 SLIM HAZY IPA <95 CAL>	<b>OMISSION</b> 5 IPA <GF>
<b>ATHLETIC</b> 5 NON-ALC IPA 0.5%	<b>LONE PINE</b> 8 TESSELLATION DIPA
<b>NORTH CO. CIDER</b> 7 ROTATING <GF>	<b>STELLA ARTOIS</b> 6
<b>TRULY HARD SELTZER</b> 6 WILD BERRY OR PINEAPPLE	<b>GUINNESS</b> 6
<b>ISLAND DISTRICT</b> 9 SPARKLING CANNED COCKTAIL BLUEBERRY POMEGRANATE	<b>PBR</b> 5
	<b>BUDWEISER</b> 5
	<b>COORS LIGHT</b> 5
	<b>CORONA</b> 6

## FEATURED VINO

### SPARKLING

<b>PROSECCO, ZONIN VENETO</b> 12 47 ITALY
<b>CAVA BRUT, CONQUILLA</b> 11 43 SPAIN

### ROSÉ

<b>GRENACHE, FLEURS DE PRAIRIE</b> 13 45 FRANCE
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### WHITE

<b>PINOT GRIGIO, ALTA VIA</b> 11 43 CALIFORNIA
<b>SAUVIGNON BLANC, UNDERRAGA</b> 12 47 CHILE
<b>CHARDONNAY, J. LOHR 'RIVERSTONE'</b> 11 43 CALIFORNIA
<b>GRÜNER VETLINER, BRUNN</b> 11 43 AUSTRIA 1L 2018

### RED

<b>PINOT NOIR, STAFFORD HILL</b> 12 47 OREGON
<b>ROJO BLEND, PABLO CLARO</b> 11 43 SPAIN
<b>MALBEC, LOTE 44</b> 12 47 ARGENTINA
<b>CABERNET SAUVIGNON, ALEXANDER VALLEY</b> 12 47 CALIFORNIA
<b>CALIFORNIAN BLEND, PAINTED FIELDS</b> 14 55 CALIFORNIA

## AFTER DINNER

<b>NIGHTSAIL MARTINI</b> A DESSERT COCKTAIL 12 TITO'S VODKA - COFFEE BRANDY - KAHLUA ESPRESSO
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## ALCOHOL FREE

<b>THE SNYDER</b> MOCKTAIL 8 GINGER SHRUB - CRANBERRY - LIME & SELTZER
<b>SPARKLING &amp; STILL WATER, SARATOGA 1L</b> 6
<b>ROOT BEER, MAINE ROOT</b> 4
<b>SODA, PEPSI® PRODUCTS</b> 3.5
<b>COFFEE, NESPRESSO® SINGLE BREW CUP</b> 4