



APPETIZERS

OYSTERS* 4 EACH / 43 DOZEN Served on the half shell with mignonette and lemon	FIRECRACKER SHRIMP 17.50 Golden battered shrimp tossed in a spicy sweet sauce, served with celery sticks and a choice of blue cheese or ranch dressing	CHICKEN WINGS 17.25 Bone-in or boneless chicken wings, fried and served buffalo style OR in a Maine Blueberry BBQ sauce
SHRIMP COCKTAIL 16.95 Jumbo shrimp with cocktail sauce	ARTISAN SOFT PRETZEL 15.25 Served warm with honey mustard and a house-made Pepper's Champ Lager cheese sauce for dipping	HAND BREADED ONION RINGS 9.95 Served with Great White Ranch
STEAMED CLAMS MKT Served with drawn butter and broth	SPINACH ARTICHOKE DIP 15.5 Fresh spinach, artichoke hearts, smoked gouda, cheddar and parmesan served with crostini and house made chips ADD CRAB MKT LOBSTER MKT	FRIED CALAMARI 19.50 <i>Traditional:</i> Golden battered calamari served with marinara sauce <i>Pepper's:</i> Tossed with cherry peppers, garlic, butter, fresh herbs and a sprinkling of parmesan cheese
MUSSELS 20.95 Sautéed with onions, garlic, butter, white wine and fire-roasted tomatoes, served with rustic bread	POKE NACHOS* 22.95 Soy marinated tuna, nori salad, scallion, tomato, avocado and cilantro on wonton chips with a sweet soy drizzle	FRIED SEAFOOD Appetizer portion of your favorites SCALLOPS (MKT) WHOLE BELLY CLAMS (MKT) SHRIMP (15) CLAM STRIPS (15)
CRAB QUESADILLA 23.50 A combination of Jonah crab, Monterey Jack cheese and pico de gallo, grilled on a flour tortilla, served with salsa, avocado, and sour cream		

CHOWDER & STEW

CLAM CHOWDER CUP 10 BOWL 13 Traditional New England chowder like Pepper used to make
HADDOCK CHOWDER CUP 10 BOWL 13 Rich and creamy, filled with Maine haddock and potatoes
MAINE LOBSTER STEW MARKET PRICE A bowl of traditional native stew - made to order, filled with fresh Maine lobster, caramelized shallots, butter, cream and a dash of sherry topped with fresh herbs and scallions, served with grilled bread

SALADS

TACO SALAD 11.95 Mixed greens, pico de gallo, pickled cabbage, avocado and shredded cheese served with crisp tortilla wedges and Great White Ranch
SPINACH SALAD 12.95 Baby spinach, strawberries, blueberries, roasted beets, feta and candied nuts with balsamic vinaigrette
CAESAR 12.95 Romaine lettuce, shaved parmesan cheese and croutons, tossed in Caesar dressing
GARDEN 11.95 Mixed greens, tomato, cucumber, red onion, shredded cheese, and croutons
ADD GRILLED CHICKEN 9 GRILLED SHRIMP 12 LOBSTER MKT GRILLED SALMON 13 HADDOCK 13

SANDWICHES

Served with French fries or house-made seasoned potato chips. Coleslaw included upon request.
Substitute either side with choice from sides for \$2 or a Caesar or garden salad for \$4
GLUTEN FREE ROLL: \$2

CHEESEBURGER* 19.25 All-natural, 100% Angus chuck char-grilled burger on a toasted brioche bun with lettuce, cheese, tomato, pickle, and onion	TACOS Your choice of blackened haddock, salmon or shrimp with pickled cabbage, pico de gallo, cheese, lettuce, and avocado on flour tortillas. Served with lemon dill aioli HADDOCK (22) SALMON (22) SHRIMP (19)
QUINOA BURGER 18.50 Red quinoa, vegetables, sunflower seeds and spices served on a grilled brioche bun with lettuce, tomato, onion and a pickle	FRIED or BLACKENED HADDOCK 21.50 Hand-battered and fried or blackened haddock fillet on a toasted brioche bun with lettuce and tomato. Served with tartar sauce
CAESAR WRAP Romaine lettuce, shaved parmesan cheese and croutons, tossed in Caesar dressing served in a wrap with your choice of grilled chicken or salmon CHICKEN (19) SALMON (21)	TRADITIONAL REUBEN 18.50 House-made corned beef with sauerkraut, Swiss cheese and thousand island dressing on marble rye bread
CRANBERRY WALNUT CHICKEN SALAD 16.5 Chicken salad mixed with walnuts and cranberries, served in a wrap with iceberg lettuce	HADDOCK RACHEL 21.95 Fried haddock fillet with coleslaw, Swiss cheese and thousand island dressing on marble rye bread
CRAB HAVARTI MELT MKT Maine crab, sliced tomato and havarti cheese on sourdough bread	PEPPER'S FRIED CHICKEN 19.50 Pepper's Champ Lager battered fried chicken, lettuce, pickle, bacon and a spiced, fire-roasted tomato aioli on a brioche bun

MAINE LOBSTER ROLLS

Served on a buttered New England style roll with fries or chips and coleslaw upon request. Substitute either side with choice from sides for \$2 or a Caesar or garden salad for \$4 Gluten Free Roll +\$2

MARKET PRICE

MARTIN

Mixed with mayo and iceberg lettuce

BRUNSWICK

Warm, mixed with butter

KENNEBUNKPORT

Mixed with cilantro lime aioli, and topped with red pepper pickled cabbage, pico de gallo, and Cajun seasoning

OLD TOWN

Mixed with mayo and topped with bacon, lettuce, and tomato

CASCO BAY

Mixed with mayo and topped with melted butter served over iceberg lettuce

ACADIA

Mixed with lemon truffle aioli, scallions and lemon zest

Make it a
DOUBLE!
All lobster rolls available
with double the
meat!

LOBSTER DINNERS

Steamed and served with drawn butter, corn on the cob, coleslaw and a dinner roll. Gluten Free Roll +\$2

MARKET PRICE

1 1/4 LB | 1 1/2 LB | TWIN LOBSTERS

Looking for something bigger? Ask your server!

LOBSTER FAVORITES

LOBSTER SAUTÉ MKT

Fresh knuckle and claw lobster meat sautéed with sherry garlic butter and topped with cracker crumbs. Served with choice of two sides and a dinner roll

LOBSTER MAC AND CHEESE MKT

A classic comfort food with a Maine twist. Filled with Maine lobster, smoked Gouda, three cheese blend, and topped with panko

SEAFOOD ROLLS

CLAM ROLL MKT

Lightly battered whole belly clams served over iceberg lettuce

CRAB ROLL 28.95

Jonah crab mixed with mayo served over iceberg lettuce

FRIED BASKETS

Served with French fries or house-made seasoned potato chips. Coleslaw included upon request. Substitute either side with choice from sides for \$2 or a Caesar or garden salad for \$4

WHOLE BELLY CLAMS (L) MKT (D) MKT

Whole belly clams fried golden brown, served with tartar sauce

CLAM STRIPS (L) 20 (D) 24

Fresh clam strips fried golden brown, served with tartar sauce

CALAMARI (L) 20 (D) 24

Lightly battered calamari served with marinara sauce

SCALLOPS (L) MKT (D) MKT

Lightly battered day boat sea scallops served with tartar sauce

SHRIMP (L) 19 (D) 24

Lightly battered shrimp fried golden brown, served with cocktail sauce and tartar sauce

HADDOCK (L) 22 (D) 27

Local Maine haddock, battered and fried, served with tartar sauce

CHICKEN TENDERS (L) 18 (D) 21

Fried chicken tenders served with honey mustard or BBQ sauce

FISHERMAN'S CHOICE 30

Choice of two of your favorites from above (half portions)

*Additional MKT for scallops & whole belly clams

PEPPER'S PLATTER

MARKET PRICE

Fried haddock, whole belly clams, scallops and shrimp served with French fries or house-made seasoned potato chips and coleslaw

*no substitutions

PEPPER'S SPECIALS

FROM THE SEA

MAINE STUFFED HADDOCK 35.50

Maine haddock fillet filled with shrimp and scallop stuffing, lobster cream sauce and topped with a buttery cracker crumb topping, served with mashed potatoes and vegetable of the day

BAKED HADDOCK 29.50

Haddock fillet topped with cracker crumbs, sherry, butter, onions & lobster cream sauce, served with mashed potatoes and vegetable of the day

CATCH OF THE DAY SPECIAL MKT

Grilled fresh fish of the day served with citrus herb butter, basmati rice and vegetable of the day. ASK YOUR SERVER

SEARED TUNA* 34.25

Sesame coated tuna, seared and served with basmati rice, cucumber, nori salad, wasabi crema, and a sweet soy sauce

SEAFOOD PASTA 35.5

Scallops and shrimp tossed in olive oil, onions, garlic and white wine with tomato, basil, grated parmesan and asiago cheese served over your choice of angel hair or farfalle pasta

Available with gluten free pasta for additional \$3

SESAME SALMON SKEWER OVER SHRIMP LO MEIN 30.50

Sesame crusted, pan-seared salmon skewer over a bed of lo mein with shrimp and Asian inspired vegetables

MAPLE BACON SCALLOPS MKT

Day boat sea scallops with Applewood smoked bacon, topped with maple mustard cream sauce with a sherry cracker crumb topping, served with rice and vegetable of the day

FROM THE LAND

DENVER SIRLOIN* 39.50

12oz Denver sirloin cooked to your liking with a peppered bourbon demi-glace, served with rice and vegetable of the day

MAKE IT A SURF AND TURF: LOBSTER (MKT) SHRIMP (12)

COCONUT CURRY CHICKEN 27.25

Pan-seared chicken breast and Asian inspired vegetables with a coconut curry sauce served over basmati rice

MEDITERRANEAN PASTA 24.50

Farfelle pasta with blistered tomatoes, sautéed spinach, onions, peppers, roasted garlic, fresh basil and feta tossed with sun-dried tomato pesto

Available with gluten free pasta for additional \$3

ADD CHICKEN 9 SHRIMP 12 LOBSTER MKT SALMON 13

SIDES

French Fries 5
Sweet Potato Fries 5
Coleslaw 3
Corn on the Cob 4
Basmati Rice 4
Mashed Potatoes 5

Vegetable of the day 5
Onion Rings 5
House-made Seasoned Potato Chips 4
Side Garden Salad 6
Side Caesar Salad 6



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*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

FALL 2026