



Soups

New England Clam Chowder – A New England tradition of clams, potatoes, onion, and celery simmered in cream; topped with fried leeks **5 cup/ 7 bowl**

Soup of the Day- Chef's Selection of the day **6 cup/ 8 bowl**

Appetizers

Meatballs from "Hell" – *Spicy* to a fault; our recipe blends ground beef, pork, and veal with soppressata, dried habeneros, fresh jalapenos, and our boldest Italian spices; served with marinara sauce and grated parmesan **9**

Mussels – Fresh Maine cultivated mussels tossed with pancetta, grape tomatoes, garlic, and white wine **12**

Crab Cakes – Pan-fried fresh Maine crab with bell peppers, onions, and herbs; served with an orange jalapeno aioli **10**

Calamari – Crisp-fried calamari tossed with red onions, fresh herbs, balsamic vinegar, and shaved Asiago cheese **12**

Bruschetta - Just the way Bob and Diane were taught on the Amalfi coast of Italy; cherry tomatoes, garlic, fresh basil, and extra virgin olive oil; served on top of oven-roasted focaccia bread **8**

Eggplant Stack- Fried eggplant, tomatoes, mozzarella, and basil; finished with a red pepper coulis. **10**

Salads

Garofalo's Caesar – Romaine hearts tossed with a lemon Caesar dressing, Inn-made garlic croutons, and shaved Parmigiano Reggiano cheese **8**
Add anchovies 2

"The BLT Wedge" - Fresh Iceberg lettuce wedges topped with a Pancetta aioli, tomatoes, and a fried proscuitto chip **7**

Insalata di Farro – This recipe was taught to Bob and Diane at a cooking school in Tuscany; farro, tomatoes, garlic, leeks, fresh basil leaves, pine nuts, Parmigiano Reggiano, and basil oil **8**

Diane's Favorite Salad – Boston bibb lettuce with gorgonzola cheese, pomegranate seeds, toasted pine nuts, hazelnuts, and walnuts; drizzled with a balsamic glaze and herb-infused oil **8**

Salads (cont.)

Domenic's Antipasto – Provolone and prosciutto-stuffed finger peppers, feta-stuffed cherry peppers, crispy prosciutto, vine-ripe tomato slices, fresh mozzarella, Parmigiano Reggiano, pine nuts, and other fresh ingredients; drizzled with herb oil and a balsamic reduction; great for two people to share 15

Add grilled shrimp, calamari, or chicken to any salad 5

Entrees

Short Ribs – Braised in red wine, beef stock, and then served in a port reduction with baby carrots, and polenta 24

Beef Tenderloin – Grilled, marinated tenderloin; finished with a cabernet demi glaze; served with a bacon and asiago gratin and grilled asparagus 27

French cut pork chop – pan roasted with olives, feta, spinach, and served over white beans. 22

Atlantic Salmon – Fresh grilled Maine salmon topped with a maple glaze; served with farro and a white wine herb butter 22

Baked Haddock – Fresh baked haddock topped with fresh Maine crab; served with a lobster cream sauce, lemon basil rice and our seasonal vegetable mix 23

Seafood Risotto – Lobster, shrimp, scallops, asparagus, and spinach risotto in a lobster cream sauce **Half portion** 15 **Full portion** 26

Garofalo's Seafood Dinner – A real Maine tradition; battered haddock, scallops, and clams lightly fried; served with French fries, cole slaw, and Inn-made tarter sauce 24

Local Maine Lobster – We buy from the neighborhood and serve it steamed or baked-stuffed with shrimp and scallops in a cracker crumb, butter, and wine stuffing served with lemon basil rice and our seasonal vegetable mix **Market Price**

Desert Fire Pasta (If you like *HOT!* this dish is for you!) – Gemelli pasta, shrimp, and Andouille sausage; sautéed in a jalapeno cream sauce infused with white wine; garnished with Parmigiano Reggiano 23

Veal Marsala – Veal rib chop grilled and served with caramelized wild mushrooms and a wild mushroom risotto **24**

Seafood Pasta Aglio e Olio – Fresh scallops, shrimp, cultivated Maine mussels, and lobster sautéed together then tossed with extra virgin olive oil, chopped garlic, and linguine; topped with fresh Parmigiano Reggiano **28**

Higgins Beach Scallops – Pan-seared scallops, toasted almonds, dried cranberries, spinach, and penne pasta; tossed with gorgonzola and white wine **24**

Basil Pesto Pasta –Penne in a fresh Inn-made basil pesto sauce and oven dried tomatoes; finished with extra virgin olive oil and Parmigiano Reggiano **15** **Add Chicken 19**

Putanesca – Tomatoes and garlic are simmered with anchovies, capers, olives, and red pepper flakes to make this spunky sauce; served over penne **Half portion 8** **Full portion 18**

Chicken Breast- Sautéed with lemon and butter; served over white beans and topped with mixed greens **18**

Spaghetti and Meatballs from “Heaven or Hell” – An Italian tradition; served with our meatball recipe of veal, pork, beef, and soppressata; mixed with a special blend of herbs and spices (“Heaven”) or mixed with habeneros and jalapenos (“Hell”); all served with our Inn-made marinara; topped with Parmigiano Reggiano **20**

All pasta dishes can be made with gluten-free pasta – please ask your server

End your meal with one of our Inn-made signature desserts:
Lemon Tiramisu, Lemon Basil Crème Brulee,
and a selection of Inn dessert specials on a nightly basis

****We accept Visa, MasterCard, American Express & Discover****

****Add 18% for parties of 6 or more****

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.