



SHADE

the EATERY
AT HIGGINS BEACH INN



CHILLED OYSTERS ON THE HALF SHELL



champagne mignonette, lemon, cocktail sauce
per each...3.50
per half dozen...21
per dozen...39



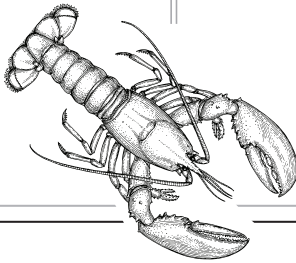
SOUP + SALAD

ATLANTIC FISH CHOWDER...19
Maine lobster, clams, haddock

THE WEDGE...15
baby iceberg, smoked bacon, cherry
tomato, scallion, Danish blue cheese
dressing

HIGGINS BEACH INN CAESAR...14
Tuscan kale, sourdough croutons,
Parmigiano-Reggiano

BURRATA SALAD...15
local heirloom
tomatoes, garden
greens, basil pistou



SMALLS

FISH & CHIPS...18
beer battered fried haddock, malt
vinegar, slaw

CHICKEN BAO BUNS...16
sweet chili mayo, pickled red onion

MAINE CRAB & CORN
FRITTERS...17
bread & butter pickle aioli

GOAT CHEESE FONDUE...17
tomato, fresh basil, mixed olives,
focaccia crostini

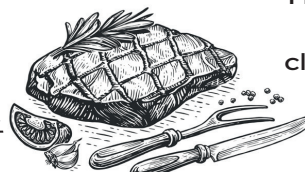


MAINS

GRILLED FLANK STEAK...34
grilled corn salad, crispy
smashed fingerlings with fried
parsley

PAN SEARED HALIBUT...35
meyer lemon brown butter,
steamed garden green beans,
whipped Yukon golds

LOBSTER SCAMPI...29
Maine lobster, linguini, garlic,
white wine, fine herbs, parmesan
cream



BLACKENED FISH
SANDWICH...22
baked haddock, in-house tartar
sauce, brioche bun, lettuce,
tomato, fries

SMASHBURGER...19
cheddar, griddled onions, garlic
aioli, brioche bun, dill pickle,
lettuce, tomato, fries

HIGGINS BEACH INN MAINE
LOBSTER ROLL ...36
classic Maine lobster roll, fries

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs, may increase your risk of foodborne illness,
especially if you have certain medical conditions.
All food and beverage prices are subject to Maine State Sales Tax (8%)

EXECUTIVE CHEF
BECKY LEE SIMMONS

EXECUTIVE SOUS CHEF
KYLE BAUSCHAT