



# SHADE

the EATERY  
AT HIGGINS BEACH INN

## RAW BAR & APPETIZERS

### FRITO MISTO 16

Fried calamari and clams. Served with olives, lemon, pepperoncini, siracha aioli

### PEI MUSSELS 14

Heirloom tomato broth, bacon, hand-cut fries

### SMOKED LOCAL SEAFOOD PLATTER 14

Mussels, shrimp, scallops, tarragon mustard sauce

### VEGGIE FLATBREAD 9

Goat cheese, mushrooms, spinach, tomatoes. Drizzled with fresh herb oil

### SOUP OF THE DAY 8

### DAMARISCOTTA OYSTERS ON THE HALF SHELL

Half dozen 16. Dozen 30.  
Served with lemon

### GRILLED SKIRT STEAK CHIMICHURRI 9

Chimichurri sauce, artisanal crostinis

### PORK BELLY 9

Seared pork belly, ponzu sauce, cilantro, lime

### CRUDITE 8

Olive tapenade, carrots, celery, crostinis

### HAND-CUT FRIES 5

## FROM THE GARDEN

*All salads available in half-size for \$6. Add chicken or steak\* for \$4. Add salmon for \$6*

### SUMMER SALAD 12

Mixed greens, apples, dried cranberries, sunflower & pumpkin seeds, almonds, gorgonzola, citrus ginger vinaigrette

### BERRY SPINACH SALAD 12

Goat cheese crostinis, candied pecans, tomatoes, strawberries, blueberries, balsamic dressing

### PROVINCIAL NIÇOISE SALAD 13

Haricots verts, tomatoes, red-skinned potatoes, olives, hard-boiled egg, anchovies, Dijon vinaigrette

## ENTREES

### NEW ENGLAND STYLE FISH & CHIPS 19

Haddock, caper remoulade, hand-cut fries, malt vinegar

### FISH OF THE DAY MARKET PRICE

Chef's choice of accompaniments

### SHELLFISH STEW 25

Shrimp, scallops, fish, and mussels in a coconut red curry broth over rice noodles

### STEAK FRITES\* 24

Hand-cut fries, house-made herb butter

### SAFFRON CHICKEN 22

Kale pesto, rice, spinach, saffron broth

### GRILLED PORK CHOP 23

Two-day brined pork chop, spinach, blueberry glaze

### THREE TACOS PLATE 18

Choice of pulled pork or Chef's daily fish with cucumber relish.

## SHADE SANDWICHES

All sandwiches served with hand-cut fries and pickle

### DRIFTWOOD CHEESEBURGER 16

Local raised beef, Cabot cheddar, tomato relish, lettuce, tomato, brioche bun

### MAINE LOBSTER ROLL 22

Celery, touch of mayo, brioche bun, three bean salad

### GRILLED CHICKEN SANDWICH 14

Ciabatta, goat cheese, roasted red peppers, siracha aioli

### FISH SANDWICH 15

Salmon, lettuce, tomato, tartar sauce, grilled brioche bun. Choice of blackened, baked, or fried

### PULLED PORK SANDWICH 14

HBI smoked pork, bourbon barbeque sauce, brioche bun

## SWEETS

ANNABELLE'S ICE CREAM & SORBET 6 | BLUEBERRY CHEESECAKE 6

ICE CREAM SANDWICHES 6

\*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%)