



SHADE

the EATERY
AT HIGGINS BEACH INN



FROM THE RAW BAR



MAINE OYSTERS

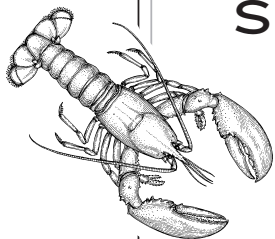
served chilled on the half shell
3 each for...12 half dozen...21
dozen...40
champagne mignonette,
our cocktail sauce,
lemon, and tabasco

SHRIMP COCKTAIL

4 each for...16
our cocktail sauce, lemon
**SMOKED SCALLOP
DIP...23**
served chilled with fresh chive
and toasted focaccia



SOUP + SALAD



ATLANTIC FISH CHOWDER...19

Maine lobster, clams, cod

GARDEN GREENS...15

Heirloom cherry tomatoes,
chickpeas, cucumber, radish, and
red onion choice of creamy lemon
vinaigrette, honey balsamic, or
buttermilk ranch

SHADE CAESAR...14

Tuscan kale, our Caesar dressing,
sourdough croutons,
Parmigiano-Reggiano

SMALLS

FISH & CHIPS...18

beer battered fried haddock,
malt vinegar, and slaw

MAINE CRAB & CORN FRITTERS...17

bread & butter pickle aioli, lemon

STICKY PORK RIBS...22

hoisin bbq, scallion, toasted
sesame seeds

SALMON CAKES...19

cucumber & sweet chili aioli,
dressed greens

ARTISAN CHEESE PLATE...24

select cheeses, fruit, olives,
condiments, toasted baguette



MAINS

HALIBUT...36

blood orange browned butter, grilled
asparagus, Yukon gold mash

GRILLED FLANK STEAK...35

charred roasted red
pepper steak sauce, roasted
corn, and smashed fingerling potatoes

LOBSTER SCAMPI LINGUINI...32

butter poached Maine lobster,
linguini, fresh basil, garlic,
white wine, parmesan

BLACKENED FISH SANDWICH...23

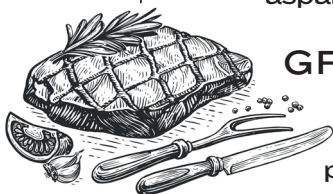
baked haddock, tartar sauce, brioche
bun, lettuce, tomato, and fries

SMASHED BURGER...20

cheddar, griddled onions, brioche bun,
burger aioli, lettuce, tomato,
pickle, and fries

SHADE LOBSTER ROLL ...36

hand-picked Maine lobster, touch of
mayo, served on a buttered and
grilled split open brioche roll,
lemon, and 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



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WINES BY THE GLASS

JULES LOREN...13

sparkling cuvee • France
light bodied & crisp/candied lemon/pineapple/
pastry on the finish

SOHM & KRACHER...13

organic gruner veltliner • Austria
bright/fresh cut summer peach layer/lime zest,
and spice

FESS PARKER...13

chardonnay • California
butter/lemon/melon/well balanced

STELLA...12

veneto pinot grigio (draft) • Italy
sweet pear/full finish/ light and refreshing

BEILER PERE ET ROSE...13

rose (draft) • France
berry/citrusy/slightly floral

LYRARAKIS...12

kotsifali • Crete, Greece
lively black cherry & blood orange/lasting finish/
excellent slightly chilled

CLOUDLINE CELLARS...14

pinot noir • Willamette Valley Oregon
fruit forward/silky texture/touch of vanilla/
cranberry

DOMAINE BOUSQUET...13

organic cabernet sauvignon • Tupungato, Argentina
red berry & spices/hints of black pepper/bright acidity



BEER

DRAFT

TUBULAR...9

IPA • Orono Brewing Co, Maine

SHIPYARD EXPORT...9

golden American ale • Portland,
Maine 5.1%

WICKED BUENO...9

light lager • Banded Horn
Brewing Co., Maine 4.3%

ALLAGASH WHITE...9

witbier • Portland, Maine 7.5%

CORONA LIGHT...6

lager, Mexico 4.6%

MILLER LIGHT...6

lager • Milwaukee, WI 4.2%

SACRED PROFANE...6

Czech pale lager • Maine

PEPPERELL...8

German Pilsner • Banded
Horn Brewing Co., Maine 4.6%

BOTTLES & CANS

FREE FLOW...8

American IPA • Otter Creek
Brewing - Vermont 6%.

FREEDOM'S EDGE ORIGINAL CIDER...9

original semi-dry cider • Albion,
Maine 6.5%.

ATHLETIC UPSIDE

DAWN...8

non-alcoholic golden ale, CT
less than.5%

WILD MAINE VODKA SELTZERS...9

hard seltzer – Orono, Maine 5%
blueberry/lemon/white cranberry



COCKTAILS/MOCKTAILS

BLUEBERRY GIN & TONIC...14

our take on a summer classic...local Bimini gin,
blueberry simple syrup, lime juice, tonic

SUNBURN MARGARITA...14

house infused spicy strawberry tequila,
orange liquor, agave, fresh lime

BLACKBERRY JALAPEÑO SLING...16

Bullet rye, pickled jalapeño juice, blackberry brandy,
Campari, splash of prosecco

THE WIN-TINI...14

local Wiggly Bridge vodka, cranberry, fresh lime,
Cointreau, blood orange bitters

WATERMELON SANGRIA...14

dry white wine, watermelon vodka, triple sec, citrus syrup

1897 OLD FASHIONED...17

Four Roses bourbon or Ron Zacapa rum, rhubarb/
orange bitters, orange zest, Amarena cherry, big cube

BEACH COMBER RUM PUNCH...14

spiced rum, coconut rum, pineapple juice,
splash of grenadine, orange float

THE LONG BOARD...8

tangerine tea, lemon ginger tea, fresh mint,
splash of berry kombucha, cube

CRANBERRY SPRITZ...8

cranberry juice, rhubarb bitters, bubbles, lime wheel

SHADE SLUSHY...8

In-house lemonade, strawberry syrup,
club soda, crushed ice