

APPETIZERS

WILD MAINE MUSSELS: SAUTÉED WITH GARLIC, TOMATOES AND FRESH BASIL IN SWEET MARSALA SAUCE...15

CRAB CAKES: PAN-SEARED AND FINISHED WITH A CILANTRO LIME AIOLI...15

FRIED CALAMARI: CRISPY CALAMARI TOSSED IN A "ZIPPY SAUCE" SERVED WITH A LEMON AIOLI AND COCKTAIL SAUCE...14

NACHOS: HOUSEMADE FLOUR OR CORN TORTILLA CHIPS TOPPED WITH JACK CHEESE AND YOUR CHOICE OF GRILLED CHICKEN, BUFFALO CHICKEN OR ROASTED VEGETABLES...12

CRISPY CHICKEN WINGS: A DOZEN WINGS TOSSED WITH YOUR CHOICE OF A HOUSE BUFFALO SAUCE, JACK DANIELS BBQ SAUCE, JERK SAUCE OR THAI CHILI SAUCE...14

EGGPLANT NAPOLEON: PANKO ENCRUSTED EGGPLANT, STACKED WITH FRESH MOZZARELLA, BASIL AND TOMATOES, AND FINISHED WITH A BALSAMIC GLAZE...12

WARM BRIE AND FRUIT PLATE: PUFF PASTRY WRAPPED BRIE, BAKED AND SERVED WITH FRESH FRUIT, RED PEPPER JELLY, AND FOCACCIA TOAST POINTS...12

SOUPS & SALADS

HADDOCK CHOWDER: THE FRESHEST FISH, POTATOES AND ONION IN A LIGHT SHERRIED CREAM...5/10

JAMBALAYA: NOT YOUR TRADITIONAL, BUT *GOURMET* MAGAZINE LOVED IT. HOUSEMADE SAUSAGE, CHICKEN AND SHRIMP IN A SPICY TOMATO SAUCE...6/12

WARM SPINACH SALAD: THICK CUT BACON, CARAMELIZED ONIONS AND PORTABELLOS SAUTÉED OVER BABY SPINACH AND TOPPED WITH BALSAMIC AND BLEU CHEESE...12

WARM APPLE AND PEAR SALAD: SAUTÉED APPLES AND PEARS WITH BAKED SWEET POTATO WEDGES, DRIED

CRANBERRIES AND CANDIED WALNUTS OVER BABY SPINACH WITH AN ASIAN VINAIGRETTE...11

SNOW SQUALL CAESAR: FRESH GARLIC, DIJON MUSTARD, PARMESAN CHEESE AND EXTRA VIRGIN OLIVE OIL, ALL TOSSED WITH CRISP ROMAINE AND HOUSEMADE CROUTONS...10

SALMON SALAD: CHAR-GRILLED SALMON FILLET OVER FRESH GREENS, TOSSED WITH DRIED CRANBERRIES, FRESH CUCUMBERS, BERMUDA ONIONS AND CRUMBLED FETA CHEESE...15

COBB SALAD: CHAR-GRILLED CHICKEN, SMOKED BACON, AVOCADO, HARDBOILED EGG, AND SHREDDED CHEDDAR-JACK CHEESE, OVER A FRESH GARDEN SALAD...14

ADD TO ANY SALAD:

CHICKEN...4 SALMON / SHRIMP...5 STEAK...6

HOUSE-MADE DRESSINGS: BALSAMIC VINAIGRETTE, ASIAN VINAIGRETTE, BACON BUTTERMILK RANCH, BLEU CHEESE, CHAMPAGNE DILL VINAIGRETTE, MISO VINAIGRETTE

BISTRO

BLACKENED HADDOCK WRAP: WITH A KALE SLAW, SRIRACHA AIOLI, AND PICKLED ONIONS...15

SALMON WRAP: TAMARI AND RICE VINEGAR MARINATED SALMON FILLET, GRILLED AND WRAPPED IN A TORTILLA WITH GREENS, RED ONION, CUCUMBERS AND AIOLI...15

CHOWDER PLATE: A CUP OF OUR FISH CHOWDER, A PIECE OF FRESH FRIED HADDOCK AND OUR HAND-CUT FRIES...15

BLACKBEAN VEGGIE BURGER: HOUSEMADE WITH LETTUCE, TOMATO, RED ONION, AND A SPICY CITRUS CREMA...12

CHICKEN BLT WRAP: GRILLED CHICKEN BREAST, THICK CUT BACON, LETTUCE, TOMATO AND HOUSEMADE AIOLI...12

BLACKENED CHICKEN QUESADILLA: STUFFED WITH SAUTÉED ONIONS, BELL PEPPERS, JALAPENOS AND MELTED CHEDDAR JACK, FINISHED WITH A SRIRACHA LIME CREMA...12

TURKEY BURGER: FRESH GROUND TURKEY BURGER, TOPPED WITH MELTED COOPER BLACK PEPPER CHEESE, SMOKED BACON, LETTUCE, TOMATO AND AIOLI...12

ANGUS BURGER: 7OZ OF CHAR-GRILLED ANGUS BEEF, TO YOUR LIKING, WITH LETTUCE AND FRESH SLICED TOMATO...10

ADD: CHEDDAR, SWISS, FETA, BRIE, BLEU CHEESE, COOPER BLACK PEPPER, CARAMELIZED ONIONS, PORTABELLOS OR ROASTED RED PEPPERS... .80 EACH
SMOKED BACON...2 / SUBSTITUTE A GLUTEN FREE BUN... 2

All bistro items served with hand-cut french fries or substitute sweet potato fries, onion rings or a small garden salad

ENTREES

CRAB ENCRUSTED HADDOCK: FRESH, LOCAL HADDOCK OVER A LEMON SPINACH RISOTTO...25

CHAR-GRILLED RIB EYE: TOPPED WITH A HORSERADISH BUTTER, SERVED WITH RED CREAMER MASHED POTATOES AND CRISPY ONIONS...25

PASTA OF THE DAY: CHANGING DAILY — PLEASE SEE OUR SPECIALS BOARD...PRICED DAILY

CEDAR PLANK SALMON: FAROE ISLAND SALMON, ROASTED ON CEDAR AND SERVED WITH A VEGETABLE QUINOA...24

BUTTERMILK FRIED CHICKEN: BONELESS, SKINLESS CHICKEN MARINATED IN BUTTERMILK, GARLIC AND THYME - AND CRISPY FRIED, SERVED WITH GARLIC MASHED POTATOES AND KALE SLAW...21

PORK ENTREE: CHEF'S DAILY WHIM — ASK YOUR SERVER ABOUT TONIGHT'S PORK SPECIAL...PRICED DAILY

{Additional entrees and seasonal dishes are posted daily on our specials board}

THE SNOW SQUALL
18 OCEAN STREET
SOUTH PORTLAND, MAINE
SNOWSQUALLRESTAURANT.COM
207.799.0811

CHEAP EATS

{ APPETIZERS FOR \$10 AND UNDER }

"YUMMY" DUMPLINGS....\$10

VEGETABLE POTSTICKERS SERVED WITH A
WASABI MUSTARD DIPPING SAUCE

SHRIMP COCKTAIL....\$1 PER SHRIMP

FRESH POACHED SHRIMP WITH
A HOUSE COCKTAIL SAUCE AND FRESH LEMON

HAND-CUT

FRENCH FRIES....\$3

TOSSED IN A BALSAMIC 'ZIPPY' SAUCE

SWEET POTATO

FRENCH FRIES....\$3

HOUSE-MADE TORTILLA CHIPS....\$8

YOUR CHOICE OF FLOUR OR CORN
TORTILLA CHIPS, SERVED WITH FRESH HOUSEMADE
SALSA AND GUACAMOLE

CHICKEN QUESADILLA....\$8

CHAR-GRILLED CHICKEN AND CHEDDAR JACK CHEESE

BRUNCH

{ SERVED SUNDAYS 8AM-1PM }

EGGS BENEDICT: TRADITIONAL (WITH SMOKED HAM)....8
SPINACH & TOMATO....7 SALMON....12 CRABCAKE....14

TWO EGGS, HOMEFRIES AND TOAST....5.95
ADD BACON, SMOKED HAM OR HOUSEMADE SAUSAGE....3.00

CORNED BEEF HASH: HOUSEMADE, TOPPED WITH TWO
POACHED EGGS AND ACCOMPANIED WITH
HOMEFRIES AND TOAST....10.95

BREAKFAST SANDWICH: TWO EGGS TOPPED WITH MELTED
CHEDDAR AND A CHOICE OF BACON, SMOKED HAM, HOUSE-MADE
SAUSAGE, OR VEGGIES. SERVED ON HOUSEMADE
FOCACCIA WITH HOMEFRIES....8.95

HOUSE-MADE SAUSAGE WRAP: OUR SAUSAGE WRAPPED
IN A TORTILLA WITH SCRAMBLED EGGS AND MELTED CHEDDAR,
SERVED WITH HOMEFRIES....8.95

OMELETTE WITH CHEESE

(CHEDDAR, SWISS, FETA, OR BRIE)....7.95

CUSTOM BUILD YOUR OWN AND ADD: TOMATOES, SPINACH,
PORTABELLOS, CARAMELIZED ONIONS, ROASTED RED BELL PEPPERS
OR CALAMATA OLIVES..... .80 EACH
BACON, HOUSE-MADE SAUSAGE, OR SMOKED HAM....3

BOATYARD SPECIAL: ONE PANCAKE, TWO EGGS, YOUR
CHOICE OF MEAT, HOMEFRIES AND TOAST....11.95

BUTTERMILK PANCAKES: BATTER IS MADE FRESH EVERY
MORNING. THE BEST YOU'VE EVER HAD....8.95
ADD BERRIES: BLUEBERRIES, CRANBERRIES OR RASPBERRIES....2

FRENCH TOAST: FRESH BAKED BREAD DIPPED IN A ZESTY EGG
BATTER AND GRILLED GOLDEN. SERVED WITH CRISPY
HOMEFRIES....8.95

SIDES: ENGLISH MUFFIN, TOAST: FOCACCIA, ITALIAN, WHOLE
WHEAT, SCOTTISH OATMEAL, BAGEL
HOMEFRIES, OATMEAL, HASH, BACON, SMOKED HAM,
HOUSEMADE SAUSAGE, PURE MAPLE SYRUP,
CREAM CHEESE, PEANUT BUTTER

Check our Specials Board for additional Brunch items!



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Wednesday - Saturday:

LUNCH & DINNER
11:30AM — 9PM

Sunday: BRUNCH

8AM — 1PM
LUNCH & DINNER
1PM — 8PM

Please understand if we cannot accommodate your takeout order due to the volume of business we are already experiencing in the restaurant. Thank You!