

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

CHARCUTERIE PLATE: DAILY ASSORTMENT OF SLICED MEATS, CHEESES, SPREADS AND OLIVES WITH FOCACCIA CRUSTADES....14

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 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 - CRISPY FRIED, AND 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}

CAPRESE SALAD ... \$8

FRESH TOMATO SLICES, MOZZARELLA AND BASIL, WITH A BALSAMIC GLAZE

"YUMMY" DUMPLINGS....\$10

VEGETABLE POTSTICKERS SERVED WITH A WASABI MUSTARD DIPPING SAUCE

SHRIMP COCKTAIL....\$1.25 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 8 SALMON 14 CRABCAKE 16

TWO EGGS, HOMEFRIES AND TOAST....7

ADD: BACON, SMOKED HAM OR HOUSE-MADE SAUSAGE....3.00

CORNED BEEF HASH:

HOUSE-MADE HASH WITH TWO POACHED EGGS, HOMEFRIES, AND CHOICE OF TOAST....12

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....10

HOUSE-MADE SAUSAGE WRAP:

HOUSE SAUSAGE WRAPPED IN A TORTILLA WITH SCRAMBLED EGGS AND MELTED CHEDDAR. SERVED WITH HOMEFRIES....10

OMELETTE (WITH CHEESE):

CHOICE OF CHEDDAR, SWISS, BRIE, FETA OR BLEU CHEESE, SERVED WITH HOMEFRIES AND CHOICE OF TOAST.... 9

CUSTOMIZE YOUR OMELETTE & ADD:

TOMATOES, SPINACH, PORTABELLOS, CARAMELIZED ONIONS, ROASTED RED BELL PEPPERS OR CALAMATA OLIVES..... .80
BACON, HOUSE-MADE SAUSAGE, OR SMOKED HAM....3

THE BOATYARD SPECIAL:

ONE PANCAKE, TWO EGGS, YOUR CHOICE OF MEAT, HOMEFRIES AND TOAST....13

BUTTERMILK PANCAKES:

BATTER IS MADE FRESH EVERY MORNING - THE BEST YOU'VE EVER HAD.... 3.25 EACH

ADD BERRIES: BLUEBERRIES, CRANBERRIES OR RASPBERRIES.... .75 PER PANCAKE

FRENCH TOAST:

FRESH BAKED BREAD DIPPED IN A ZESTY EGG BATTER AND GRILLED GOLDEN, SERVED WITH HOMEFRIES....10

SIDES: HOMEFRIES / OATMEAL / HASH / BACON

SMOKED HAM / HOUSEMADE SAUSAGE / MAINE MAPLE SYRUP
TOAST: FOCACCIA, ITALIAN, WHOLE WHEAT, SCOTTISH OATMEAL, ENGLISH MUFFIN, BAGEL



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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!

Check our Specials Board for additional Brunch items!