

# APPETIZERS

**KOREAN BBQ TURKEY MEATBALLS:** FRESH GROUND TURKEY MEAT, RED PEPPERS AND GARLIC SIMMERED IN A SWEET GINGER SOY SAUCE...14

**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

**SHRIMP SCAMPI SALAD:** SHRIMP, EDAMAME, GARLIC AND TOMATOES, SAUTÉED IN A WHITE WINE LEMON BUTTER OVER BABY SPINACH WITH CRISPY VEGETABLE DUMPLINGS...16

## 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

**FRENCH DIP:** ROASTED PRIME RIB DIPPED IN A BEEF AU JUS LAYERED WITH MELTED SWISS AND HORSERADISH AIOLI ON HOUSE FOCACCIA...16

**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

**CHICKEN CLUB:** GRILLED CHICKEN BREAST, SMOKED BACON, ROMAINE, TOMATO SLICES AND AIOLI LAYERED BETWEEN FRESH BAKED OATMEAL BREAD...14

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

**TURKEY BURGER MELT:** FRESH GROUND TURKEY BURGER, MELTED COOPER BLACK PEPPER CHEESE, CARAMELIZED ONIONS, SMOKED BACON, LETTUCE, TOMATO AND AIOLI BETWEEN SLICES OF SEEDED WHEAT BREAD...14

**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

**CHICKEN FRIED STEAK:** PANKO CRUSTED RIB EYE, DEEP FRIED. ACCOMPANIED WITH A WHISKEY PAN GRAVY WITH WILD MUSHROOMS AND GARLIC SMASHED POTATOES...25

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

**MISO HONEY GLAZED SALMON:** OVER A COCONUT THAI LEMONGRASS GRAIN BOWL. CHEFS CHOICE OF GRAINS WITH EDAMAME, CARROTS, AND BELL PEPPERS SAUTEED WITH FRESH GARLIC AND SCALLIONS, FINISHED WITH CILANTRO...25

**PROSCIUTTO WRAPPED CHICKEN:** PAN-SEARED CHICKEN BREAST WITH GARLIC, MUSHROOMS AND FRESH SAGE IN A MADIERA WINE SAUCE WITH SMASHED POTATOES AND SAUTEED SPINACH...21

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

**BOUILLABaisse:** MÉLANGE OF FRESH SEAFOOD IN A SAFFRON TOMATO FENNEL BROTH WITH GARLIC TOAST AND ROUILLE...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....\$1.25 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

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!