

APPETIZERS

CRISPY FRIED BRUSSEL SPROUTS: TOSSED WITH SMOKED BACON, PICKLED VEGETABLES, A SWEET AND SPICY BALSAMIC GLAZE AND SHAVED PARMESAN....15

WILD MAINE MUSSELS: SAUTÉED WITH GARLIC, TOMATOES AND FRESH BASIL IN SWEET MARSALA SAUCE....16

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....15

NACHOS: HOUSEMADE FLOUR OR CORN TORTILLA CHIPS TOPPED WITH JACK CHEESE AND YOUR CHOICE OF GRILLED CHICKEN, BUFFALO CHICKEN OR ROASTED VEGETABLES....14

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....15

EGGPLANT NAPOLEON: PANKO ENCRUSTED EGGPLANT, STACKED WITH FRESH MOZZARELLA, BASIL AND TOMATOES, AND FINISHED WITH A BALSAMIC GLAZE....14

CHARCUTERIE PLATE: AN ASSORTMENT OF MEATS AND CHEESES WITH AN ARTICHOKE OLIVE TAPENADE AND FOCACCIA CRUSTADES....16

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....12

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....17

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

COBB SALAD: GRILLED CHICKEN, SMOKED BACON, HARD BOILED EGG AND SHREDDED CHEDDAR JACK PILED ONTO A GARDEN SALAD AND SERVED WITH A CREAMY AVOCADO DRESSING....16

ADD TO ANY SALAD:

CHICKEN....5 SALMON....10 SHRIMP....7 STEAK....7

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 AU JUS AND 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 HOUSE SLAW, PICKLED VEGETABLES, CUCUMBER AND WASABI AIOLI....15

CHOWDER PLATE: A CUP OF OUR FISH CHOWDER, A PIECE OF FRESH FRIED HADDOCK AND OUR HAND-CUT FRIES....17

TURKEY BURGER MELT: FRESH GROUND TURKEY BURGER, MELTED COOPER BLACK PEPPER CHEESE, CARAMELIZED ONIONS, SMOKED BACON, AND AIOLI ON GRILLED CHALLAH BREAD....15

HADDOCK REUBEN: FRESH FRIED HADDOCK, HOUSE SLAW, 1000 ISLAND DRESSING, AND MELTED SWISS ON A BRIOCHE BUN....15

HOT CHICKEN GOBBLER: CHAR GRILLED CHICKEN BREAST LAYERED WITH APPLE STUFFING, MELTED CHEDDAR AND CRANBERRY AIOLI ON BUTTERY CHALLAH 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
Substitute sweet potato fries, onion rings or a
small garden salad \$1*

ENTREES

CRAB ENCRUSTED HADDOCK: FRESH, LOCAL HADDOCK OVER A LEMON SPINACH RISOTTO...26

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

CEDAR PLANK SALMON: FAROE ISLAND SALMON SEARED ON A CEDAR BLOCK, WITH ROASTED POTATOES AND BALSAMIC GASTRIQUE...26

PRESSED PORK TERRINE: SLOW BRAISED PORK SHOULDER, CREAMY PARSNIP PUREE, AND GARLIC BABY KALE WITH A PORK REDUCTION...27

CHAR GRILLED RIB EYE STEAK: ONE POUND OF PRIME RIB, CHAR GRILLED AND TOPPED WITH BLEU CHEESE COMPOUND BUTTER AND CRISPY ONIONS, SERVED WITH SALT AND VINEGAR STEAK FRITES...27

CHICKEN ARTICHOKE SAUTE: BONELESS CHICKEN BREAST SAUTÉED WITH GARLIC, GRAPE TOMATOES, ARTICHOKE HEARTS AND WILD MUSHROOMS, TOSSED WITH A SWEET MARSALA CREAM OVER A QUINOA PILAF....24

SEARED DIVER SCALLOPS: WILTED BABY GREENS AND SWEET POTATO MASHED WITH A MAPLE BACON GLAZE ...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....\$5

TOSSED IN A BALSAMIC 'ZIPPY' SAUCE

SWEET POTATO

FRENCH FRIES....\$6

HOUSE-MADE TORTILLA CHIPS....\$10

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

QUESADILLA....\$8

CHAR-GRILLED CHICKEN AND CHEDDAR JACK CHEESE

BRUNCH

{ SERVED SUNDAYS 8AM-1PM }

EGGS BENEDICT:

TRADITIONAL (WITH SMOKED HAM) 12
SPINACH & TOMATO 10 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....12

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...14

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

{*WINTER SUNDAY HOURS:
8AM-2PM}

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