

THE SNOW SQUALL RESTAURANT

OPEN FOR OUTDOOR DINING AND TAKE OUT
THURSDAY, FRIDAY & SATURDAY 4PM-8PM

18 OCEAN STREET . SOUTH PORTLAND
207.799.0811

Appetizers:

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

WILD MAINE MUSSELS: SAUTEED WITH GARLIC, TOMATOES, AND FRESH BASIL IN A SWEET MARSALA SAUCE...17

"YUMMY" DUMPLINGS: VEGETABLE POTSTICKERS SERVED WITH A WASABI MUSTARD DIPPING SAUCE...10

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

FRIED CALAMARI: CRISPY CALAMARI TOSSED IN A "ZIPPY SAUCE" AND SERVED WITH A LEMON AIOLI AND COCKTAIL SAUCE...15

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

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 CRUMBLLED FETA CHEESE...17

COBB SALAD: CHAR-GRILLED CHICKEN, SMOKED BACON, AVOCADO, HARDBOILED EGG, AND SHREDDED CHEDDAR-JACK CHEESE, OVER A FRESH GARDEN SALAD WITH A CREAMY AVOCADO DRESSING...16

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

HOUSEMADE DRESSINGS:

BALSAMIC VINAIGRETTE, ASIAN VINAIGRETTE, CHAMPAGNE DILL VINAIGRETTE, MISO VINAIGRETTE,
BACON BUTTERMILK RANCH, BLEU CHEESE

Bistro:

BLACKENED HADDOCK WRAP: FRESH BAKED HADDOCK SEASONED WITH OUR BLACKENING SPICE, WRAPPED IN A FLOUR TORTILLA WITH SLAW AND PICKLED VEGETABLES...17

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

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

CRISPY CHICKEN SANDWICH: BUTTERMILK FRIED CHICKEN BREAST, CHIPOTLE AIOLI AND COLESLAW, PILED ONTO A BUTTERED BRIOCHE BUN...15

SALMON WRAP: TAMARI AND RICE VINEGAR MARINATED SALMON, GRILLED AND WRAPPED IN A FLOUR TORTILLA, WITH LETTUCE, RED ONION, CUCUMBERS AND AVOCADO AIOLI...16

ANGUS BURGER: 7OZ OF CHAR-GRILLED ANGUS BEEF, TO YOUR LIKING, WITH LETTUCE AND FRESH SLICED TOMATO...12

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

*All bistro items served with hand-cut french fries
Substitute sweet potato fries, onion rings or a small salad \$1*

Entrees:

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

PASTA OF THE DAY: CHANGING DAILY – SEE OUR SPECIALS BOARD PRICED DAILY

BUTTERMILK FRIED CHICKEN: CRISPY FRIED CHICKEN BREASTS SERVED WITH MASHED POTATOES AND HOUSEMADE SLAW...24

MISO GLAZED SALMON: SEARED SALMON OVER A CHILLED GRAIN BOWL, TOSSED WITH CABBAGE, PICKLED VEGETABLES AND A CREAMY AVOCADO-CILANTRO VINAIGRETTE...26

.....

**WE APPRECIATE YOUR SUPPORT AND UNDERSTANDING
AS WE FOLLOW STATE GUIDELINES TO KEEP
OUR EMPLOYEES AND CUSTOMERS SAFE AND ENSURE A SANITARY ENVIRONMENT**

