

1989

Voted Best Restaurant

# Snow Squall

Restaurant & Lounge

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JUN 24 1989

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18 Ocean Street  
South Portland, Maine  
(207) 799-2232

# Luncheon

## Appetizers

*Nacho's* — 3.95  
Cheese and Salsa

*Twelve Shrimp Cocktail (unpeeled)* — 7.95

*Six Shrimp Cocktail (unpeeled)* — 4.25

*Crabmeat Stuffed Mushrooms* — 4.95  
Large mushroom caps with Maine crabmeat,  
baked golden brown.

*Calimari* — 4.75  
Lightly breaded, fried golden brown.  
Served with a soy, ginger and scallion sauce.

*Oysters on the Half Shell* — 5.95  
Four select oysters, garnished with lemon  
and cocktail sauce.

## Soups

	Cup	Bowl
<i>Soup du jour</i> Today's selection to compliment your meal.	1.95	3.25
<i>Clam Chowder</i> New England style with cream, clams, bacon and potatoes.	2.25	3.75
<i>French Onion</i> A rich beef broth, thick with julienne onions, topped with Swiss cheese and baked.		3.25
<i>Lobster Stew</i> A simple yet elegant combination of fresh Maine lobster, cream butter and a hint of sherry.	4.50	7.95

## Entrees

Entrees served with homemade breads  
and fresh vegetable. Choice of potato or rice.

*Crab Cakes Portuguese* — 8.25  
Broiled Maine crab cakes, served with a Portuguese salsa.

*Fried Clams* — 9.95  
Lightly breaded, served golden brown.

*Haddock, Herbed Crumbs* — 8.25  
Baked with seasoned crumbs, butter, lemon and wine.

*Maine Shrimp Scampi* — 8.95  
Casco Bay shrimp broiled with garlic butter.

*Quiche du jour* — 6.95  
Fresh baked daily.



# *n Menu*

## *Salads*

*Stuffed Tomato with Vegetable Garnish*

*Crabmeat Salad — 7.25*

*Tuna Salad — 5.75*

*Chef's Salad Platter — 5.95*

A bed of three greens with roast beef, turkey and cheese.  
Garnished with eggs and fresh vegetables.

*Caesar Salad — 6.95*

Romaine lettuce, garnished with Gulf shrimp.  
Served with a dressing of oil, garlic, anchovies and parmesan.

*Spinach and Smoked Trout — 4.95*

Crisp spinach, julienne red onions and  
smoked Maine trout with a lemon-mustard dressing.

*Daily specials — Please ask your server*

## *Sandwiches*

*Mone Cristo — 5.75*

Ham, turkey and swiss cheese on French toast

*Grilled Chicken Sandwich — 6.95*

Char-broiled, sliced, served open faced  
with tomatoes and melted Swiss cheese.

*French Dip — 5.25*

Thinly sliced roast beef served with onion gravy

*Lobster Croissant — 8.95*

Hamd picked Lobster with celery and mayo.  
Served in a fresh baked croissant.

*Crab Croissant — 7.95*

Fresh native crabmeat with celery and mayo.  
Served in a fresh baked croissant.

*Snow Squall Club — 5.25*

Turkey, ham and swiss cheese  
Garnished with tomato, bacon and lettuce.

*Steak Sandwich — 7.25*

A petite steak char-broiled.  
Sliced and served open faced.

*Steak Burgers — 3.75*

Fresh ground sirloin.  
Served with your choice of mushrooms, bacon or cheese.  
Garnished with tomato and lettuce.

*Reuben Sandwich — 5.25*

Corned beef and sauerkraut with Russian dressing.  
Served on grilled pumperknickel bread.

# Dinner

## Appetizers

### *Calimari — 4.75*

Lightly breaded, fried golden brown.

Served with a soy, ginger and scallion sauce.

### *Twelve Shrimp Cocktail (unpeeled) — 7.95*

Gulf shrimp steamed in beer, spices and herbs.

Served with a special cocktail sauce.

### *Six Shrimp Cocktail (unpeeled) — 4.25*

### *Crabmeat Stuffed Mushrooms — 4.95*

Large mushroom caps with Maine crabmeat,  
baked golden brown.

### *Oysters on the Half Shell — 5.95*

Four select oysters, garnished with lemon  
and cocktail sauce.

## Soups

	<i>Cup</i>	<i>Bowl</i>
<i>Soup du jour</i> Today's selection to compliment your meal.	1.95	3.25
<i>Clam Chowder</i> New England style with cream, clams, bacon and potatoes.	2.25	3.75
<i>French Onion</i> A rich beef broth, thick with julienne onions, topped with Swiss cheese and baked.		3.25
<i>Lobster Stew</i> A simple yet elegant combination of fresh Maine lobster, cream butter and a hint of sherry.	4.50	7.95

## Salads

### *Salad of Mixed Greens — 2.25*

Vegetable garnish

### *Spinach and Smoked Trout — 3.95*

Crisp spinach, julienne red onions and  
smoked Maine trout with a lemon-mustard  
dressing.

### *Caesar Salad (per person) — 4.50*

Tossed tableside for two or more.



# Menu

## Entrees

Entrees served with soup or salad, homemade breads and fresh vegetable. Choice of potato or rice.

### *Filet of Beef — 17.95*

A center cut tenderloin of beef, prepared each evening in creative styles.

### *Top Sirloin Steak — 12.95*

Hand cut aged western beef, char-broiled to order.

### *Grilled New York Sirloin — 16.95*

A select sirloin steak, char-broiled and garnished with a mustard-shallot butter.

### *Grilled Lamb Loin Chops — 18.95*

Twin lamb loin chops, pan sauteed with Madeira wine and sundried tomatoes.

### *Veal Marsala — 14.95*

Scalloppines of veal, pan sauteed with Marsala wine and a rich veal stock, garnished with Shiitake mushrooms.

### *Chicken in the Style of the Chef — 12.95*

Boneless breast of chicken prepared each evening in creative styles.

### *Boiled Maine Lobster — Market Price*

A 1 ¼ pound Maine lobster served with ½ pound of steamers.

### *Baked Stuffed Lobster — Market Price*

A 1 ¼ pound Maine lobster stuffed with fresh Maine crabmeat and baked.

### *Haddock Almondine — 12.95*

Fresh native haddock fillets, topped with ground almonds and baked.

### *Grilled Salmon — 13.95*

Char-broiled salmon steaks, garnished with spiced pecan and apple butter.

### *Crab Cakes Portuguese — 12.95*

Broiled Maine crab cakes served with a Portuguese salsa.

### *Fried Clams — 12.95*

Lightly breaded, served golden brown.

### *Fillet of Sole — 13.50*

Fresh fillet of Sole, oven poached with a champagne, pink peppercorn cream sauce.

### *Sea Scallops Alfredo — 12.95*

Scallops sauteed with tomato, basil and proscuitto in a creamy Alfredo sauce. Served over linguini.

### *Trout Meuniere' — 12.95*

Fresh Idaho trout, pan sauteed with lemon, white wine and parsley.

### *Seafood Linguini — 13.95*

A variety of fresh Maine seafoods sauteed in a garlic butter and white wine sauce over linguini.



*The Snow Squall was a lightning fast clipper-ship built near the site of this restaurant during Casco Bay's wooden shipbuilding era. The 742-ton Snow Squall was completed in 1852 and immediately went into the China tea trade, proving herself one of the fastest of the clippers. The next eleven years saw many round trips to the Orient and other exotic ports of call. Probably the Snow Squall's finest hour came in 1863, when she became one of the few ships that managed to outsail and escape cannon fire from the notorious Confederate raider Tuscaloosa. The following year, however, the Snow Squall ran aground in Tierra del Fuego, ultimately being towed to Port Stanley in the Falkland Islands, off the coast of Cape Horn in South America. today, the Snow Squall bow section has been returned to South Portland. There is an ambitious group working to build the Spring Point Museum, featuring the Snow Squall. The Snow Squall is the last surviving American clipper-ship.*

*Please direct inquiries to Spring Point Museum, Southern Maine Vocational Technical Institute, Fort Road, South Portland, Maine 04106. Telephone (207) 799-6337.*



## *Planning an Affair?*

Our Private Banquet Room  
is available for groups of 20-100

Please ask manager for details.

Main dining room is available  
for Saturday day Weddings!

## *Sunday Brunch*

11 a.m. - 2 p.m.

Reservations Welcomed

## *Gift Certificates*

are available in any denomination

Please order from your server or  
pick up at the bar any time.

### *Luncheon Served*

Sunday — Friday

11:30 a.m. - 3:00 p.m.

### *Dinner*

Sunday — Thursday

4:30 - 9:00 p.m.

Friday and Saturday

4:30 - 10:00 p.m.

### *Sunday Brunch*

11:00 a.m. - 2:00 p.m.

## **Snow Squall**

18 Ocean Street

South Portland, ME 04106

Take Exit 6A on 295 and follow Rte. 77 South  
to drawbridge then turn on to "A" Street  
Tel. 799-2232