

BOWDIE'S



11 Palmetto Bay Road

The Dinner Menu

Hilton Head, SC

TO START

- SHRIMP COCKTAIL \$23
spicy cocktail sauce, watercress puree
- ESCARGOT \$16
garlic herb butter, toasted baguette
- SEARED SCALLOPS \$MP
seasonal preparation
- BURATTA \$14
seasonal fruit, balsamic glaze, toasted baguette
- PRIME TARTAR* \$25
filet mignon, house aged worcestershire, chive, cured egg yolk, toasted baguette
- BONE MARROW \$19
citrus salt, toasted baguette
- SEAFOOD TOWER*
oysters on the half shell, crab claws, shrimp, lobster
- SMALL \$86
- LARGE \$161

SOUPS & SALADS

- SHRIMP BISQUE \$9
crème fraiche, chive oil
- HOUSE WEDGE \$12
blue cheese dressing, red onion, lardons
- GRILLED CAESAR \$13
house dressing, garlic crouton, shaved parmesan
- SEASONAL SOUP \$9

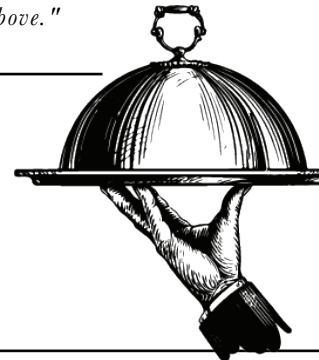
PRIME*

- KANSAS CITY \$58
light marble, bone-in 18oz
- BONE-IN FILET \$70
bold marbling 14oz
- THE TOMAHAWK . . \$110
bone-in ribeye for two 36oz
- PORTERHOUSE . . . \$135
bone-in-tenderloin & strip steak in one 40oz
- FILET MIGNON . . . \$60
soft marble, melt in your mouth 10oz
- COWBOY RIBEYE . . \$72
rich marbling, served bone-in, smooth texture 26oz

We do not guarantee steaks ordered "medium well" or "above."

add-ons

- BOWDIE'S SAUCE \$3
- BLUE CHEESE CRUMBLES \$3
- CREAMY PEPPERCORN SAUCE \$5
- HORSERADISH \$3
- HOUSE - AGED WORCESTERSHIRE \$5
- LOBSTER TAIL \$25
- SEARED SCALLOP \$MP



THE MAINS

- FAROE ISLAND SALMON* \$40
ask your server for seasonal preparation
- MARKET FISH* \$MP
ask your server for seasonal preparation
- ROAST HALF CHICKEN \$25
ask your server for seasonal preparation

for SHARING

serves 3-4

- Brussels & Belly \$17
- Au Gratin Potatoes \$13
- Charred Broccoli \$11
- Lobster Mac \$35
- Seasonal Vegetables \$MP
- Mushrooms \$14
- Truffle Fries \$11

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

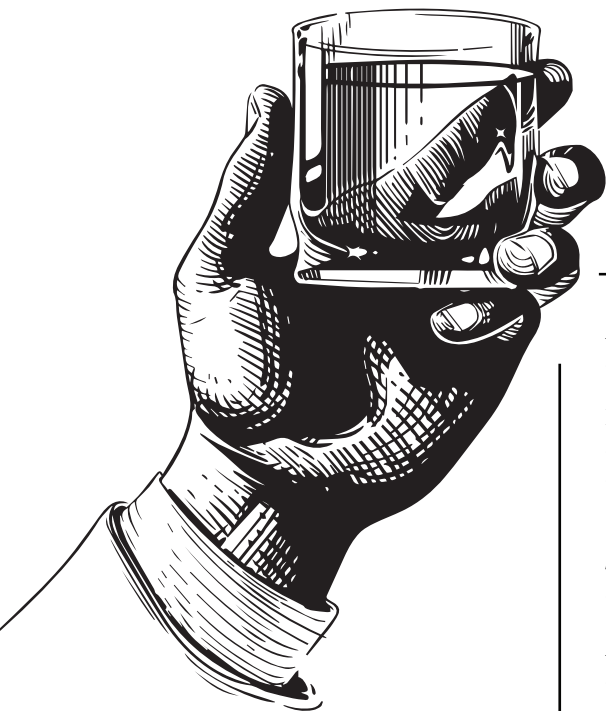
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The Beverage Menu

Hilton Head, SC



COCKTAILS

SIT, RELAX, HAVE A DRINK

THE LAST WORD \$17
beefeater, luxardo, lime, green chartreuse

PALOMA \$16
reposado tequila, grapefruit, vanilla simple

TOM COLLINS \$14
barrel aged gin, lemon, simple, soda

CORPSE REVIVER \$16
beefeater, lillet, lemon, cointreau, absente

PABLO SOUR \$17
reposado, vanilla, simple, lemon, egg white

APEROL SPRITZ \$14
beefeater, aperol, lemon, simple, bubbles

FRENCH 75 \$14
beefeater, lemon, vanilla simple, bubbles

CUCUMBER GIMLET \$13
hendrick's, muddled cucumber, lime, ginger simple, soda

AVIATION \$16
beefeater, luxardo, lemon, creme de violette, ginger simple

THE HAPPY WIFE \$15
vodka, orange, ginger simple

INHIBITED \$15
vodka, vanilla simple, baileys, kahlua, espresso

MARGARITA \$15
tequila, licor 43, fresh sour, cointreau, salt

SAZERAC \$17
knob rye, sugar cube, peychauds bitters, absente

TRANSFUSION \$13
hanger 1 vodka, muddled grape, ginger simple, lime

THE MANHATTAN \$21
vanilla infused cask strength bourbon, bitters, vanilla simple, contratto rosso, flamed orange

HEAD FAKE \$15
vodka, lemon, simple, limoncello, triple sec

TORONTO \$15
bulleit rye, fernet, simple, bitters

BEE'S KNEES \$15
long road gin, lemon, honey lavender simple

NOT A PAPER PLANE \$16
bulleit rye, amaro nonino, aperol, orange bitters

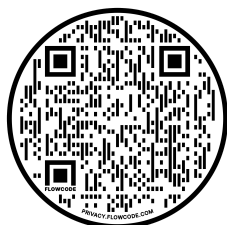
RUM OLD FASHIONED \$16
ron zacapa 23, muddled orange and cherries, bitters, sugar and brûléed orange

NEGRONI \$17
botanist gin, campari, contratto rosso, orange bitters, flamed orange

OLD FASHIONED \$16
bourbon, muddled orange and cherries, bitters, sugar and brûléed orange

VESPER \$16
hendricks, vodka, lillet, twist

VIEUX CARRÉ \$18
knob rye, cognac, benedictine, angostura bitters, peychauds, contratto rosso



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PLEASE SCAN TO VIEW OUR BEER SELECTION

