

# 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 . . . . . \$20  
*citrus salt, toasted baguette*
- CRAB CAKE . . . . . \$30  
*lump crab, old bay aioli, bread crumbs, cajun remoulade*
- OYSTERS ON THE HALF SHELL . . . . . \$MP  
*ask about today's selection*

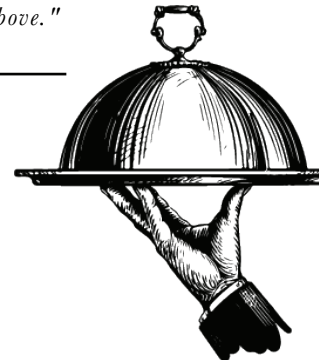
## PRIME\*

- KANSAS CITY . . . . . \$60  
*light marble, bone-in 18oz*
- BONE-IN FILET . . . . . \$72  
*bold marbling 14oz*
- THE TOMAHAWK . . \$115  
*bone-in ribeye for two 36oz*
- PORTERHOUSE . . . \$140  
*bone-in-tenderloin & strip steak in one 40oz*
- FILET MIGNON . . . \$62  
*soft marble, melt in your mouth 10oz*
- COWBOY RIBEYE . . \$75  
*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 . . . . . \$5
- CREAMY PEPPERCORN SAUCE . . . . . \$5
- HORSERADISH . . . . . \$3
- HOUSE - AGED WORCESTERSHIRE . . . . . \$5
- LOBSTER TAIL . . . . . \$30
- 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 \$30  
*ask your server for seasonal preparation*

## SOUPS & SALADS

- SHRIMP BISQUE . . . . . \$11  
*crème fraiche, chive oil*
- HOUSE WEDGE . . . . . \$14  
*blue cheese dressing, red onion, lardons*
- GRILLED CAESAR . . . . . \$14  
*house dressing, garlic crouton, shaved parmesan*
- CREAM OF CRAB SOUP . . . . . \$14
- SEASONAL SOUP . . . . . \$10

## for SHARING

*serves 3-4*

- Brussels & Belly . . . . . \$18
- Creamed Corn . . . . . \$12
- Au Gratin Potatoes . . . . . \$14
- Mushrooms . . . . . \$16
- Charred Broccoli . . . . . \$12
- Truffle Fries . . . . . \$12
- Lobster Mac . . . . . \$36
- Seasonal Vegetables . . . . . \$MP

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

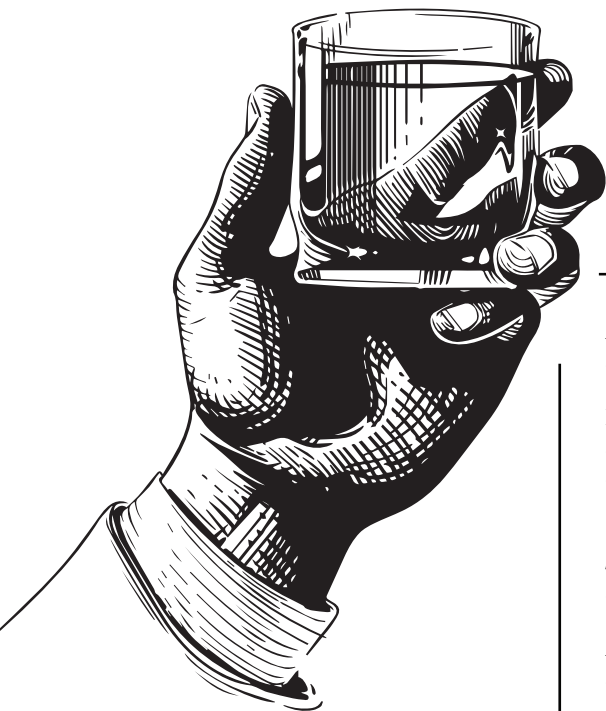
# BOWDIE'S



11 Palmetto Bay Road

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*



PLEASE SCAN TO VIEW OUR FULL LIQUOR SELECTION



PLEASE SCAN TO VIEW OUR BEER SELECTION

