# BOWDIE'S



11 Palmetto Bay Road

The Dinner Menu

Hilton Head, SC

### TO START

SHRIMP COCKTAIL \$23 spicy cocktail sauce, watercress puree
ESCARGOT
SEARED SCALLOPS
BURRATA
PRIME TARTARE*
BONE MARROW\$20 citrus salt, toasted baguette
CRAB CAKE
OYSTERS ON THE HALF SHELL \$MP ask about today's selection

#### **SOUPS&**SALADS

SHRIMP BISQUE
HOUSE WEDGE
GRILLED CAESAR \$14 house dressing, garlic crouton, shaved parmesan
CREAM OF CRAB SOUP \$14
SEASONAL SOUP

## 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

DOMBIEM CALICE	<b>#</b> O
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

## forSHARING

Brussels & Belly ... \$18 Mushrooms ... ... \$16

Au Gratin Potatoes ... \$14 Truffle Fries ... ... \$12

Creamed Corn ... ... \$12 Seasonal Vegetables ... \$MP

Lobster Mac ... ... \$36