

# 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*
- BURRATA . . . . . \$14  
*seasonal fruit, balsamic glaze, toasted baguette*
- PRIME TARTARE\* . . . . . \$25  
*filet mignon, house-aged worcestershire, chive, cured egg yolk, truffled potato gaufrettes*
- SMOKED DUCK RAVIOLI . . . . . \$19  
*sage infused béchamel*
- BONE MARROW . . . . . \$11  
*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*

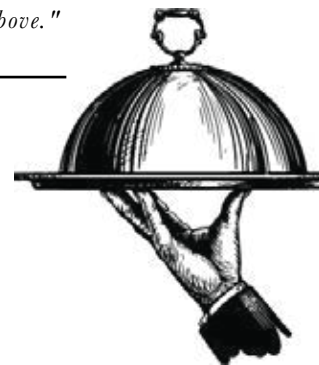
## PRIME\*

- 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
- Mushrooms . . . . . \$16
- Au Gratin Potatoes . . . . . \$14
- Truffle Fries . . . . . \$12
- Creamed Corn . . . . . \$12
- Seasonal Vegetables . . . . . \$MP
- Lobster Mac . . . . . \$36

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