

# 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 . . . . . \$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*

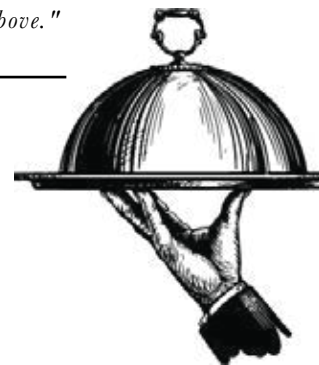
## PRIME\*

- |   |   |
|---|---|
| KANSAS CITY . . . . . \$60<br><i>light marble, bone-in 18oz</i> | PORTERHOUSE . . . \$140<br><i>bone-in-tenderloin &amp; strip steak in one 40oz</i>  |
| BONE-IN FILET . . . . \$72<br><i>bold marbling 14oz</i>         | FILET MIGNON . . . . \$62<br><i>soft marble, melt in your mouth 10oz</i>            |
| THE TOMAHAWK . . \$115<br><i>bone-in ribeye for two 36oz</i>    | COWBOY RIBEYE . . \$75<br><i>rich marbling, served bone-in, smooth texture 26oz</i> |

*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<br><i>ask your server for seasonal preparation</i> | MARKET FISH* \$MP<br><i>ask your server for seasonal preparation</i> |
| ROAST HALF CHICKEN \$30<br><i>ask your server for seasonal preparation</i>   |  |

## 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.*