

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

PORK BELLY PASTRAMI \$18
house smoked, whole grain mustard, cornichon

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

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 \$MP

PRIME*

KANSAS CITY \$60
light marble, bone-in 18oz

BONE-IN FILET \$72
bold marbling 14oz

THE TOMAHAWK . \$118
bone-in ribeye for two 34oz

PORTERHOUSE . . . \$140
bone-in-tenderloin & strip steak in one 40oz

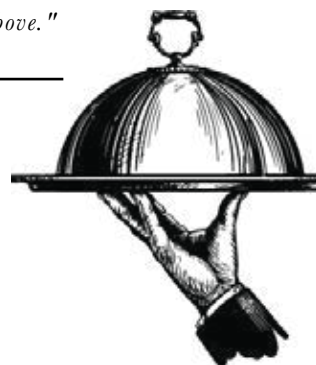
FILET MIGNON . . . \$64
soft marble, melt in your mouth 10oz

COWBOY RIBEYE . . \$78
rich marbling, served bone-in, smooth texture 24oz

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

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.*