# 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\$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
OYSTERS ON THE

## PRIME

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

BONE-IN FILET. . . . . \$72 bold marbling 14oz

THE TOMAHAWK. . \$118 bone-in ribeye for two 360z

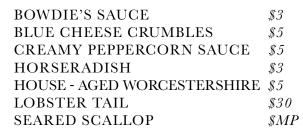
PORTERHOUSE...\$140 bone-in-tenderloin & strip steak in one 400z

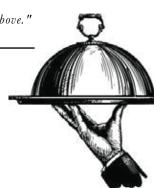
FILET MIGNON . . . . \$64 soft marble, melt in your mouth 10oz

COWBOY RIBEYE . . \$78 rich marbling, served bone-in, smooth texture 26oz

We do not guarantee steaks ordered "medium well" or "above."

#### add-ons





### 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

....\$MP

HALF SHELL\*.....

ask about today's selection

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

## forSHARING

serves 3-4

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