



# DRINK MENU

Wines . Beers . Cocktails

## Wine

### Whites by the glass/by the bottle

**La Terre Chardonnay** (Woodbridge, CA) 6/22  
A smoky note weaving through Macintosh apple, honeysuckle & vanilla flavors with a round but subtle finish

✂ **LOBSTER RISOTTO**

**Kendall Jackson Vintner's Chardonnay** (Sonoma, CA) 9/32  
Tropical flavors with citrus notes, delicately intertwined with aromas of vanilla & honey; Hints of toasted oak & butter round out a long, lingering finish

**Clos du Bois Chardonnay** (Sonoma, CA) 33 bottle  
Intense aromas of apple blossom, ripe pear & sweet lemon drop, complemented by toasty oak, spice & silky cream

**Barefoot Moscato** (Modesto, CA) 6/22  
Bright, crisp & delightfully sweet with lush fruity aromas & hints of citrus, juicy peach & ripe apricots

✂ **BLACKENED CHICKEN ALFREDO**

**Bolla Pinot Grigio** (Veneto, Italy) 6.50/23  
Well-balanced with crisp acidity & delicate flavors with hints of peach, melon, pear & lime

✂ **SEAFOOD NORFOLK**

**Ecco Domani Pinot Grigio** (Northeastern Italy) 26 bottle  
Light citrus & delicate floral aromas, tropical fruit flavors & a dry, crisp, refreshing finish

**Polka Dot Reisling** (Modesto, CA) 6.50/24  
The perfect balance between dry & sweet; Floral aromas & soft flavors of pear & nectarine

✂ **CRAB FLATBREAD PIZZA**

**Snoqualmie Sauvignon Blanc** (Washington State) 6/22  
Bright aromas of citrus & sweet apple, followed by fresh flavors of passion fruit & white peach with a crisp, clean finish

✂ **VEAL OSCAR**

**Beringer White Zinfandel** (Napa Valley, CA) 6/21  
Fresh red berry, citrus & melon aromas, rounded out by subtle hints of nutmeg & clove

### Sparkling by the bottle

**Cook's Champagne** (Madera, CA) 7 (split)

**Moet & Chandon Imperial Brut** (Madera, CA) 18 (split)

**Martini & Rossi Asti Spumanti** (Italy) 42

**Moet & Chandon Imperial** (France) 70

**Ruffino Prosecco** (Italy) 16.50 ½ bottle/27 bottle

## Beer

### on Tap\*\*

Bud Light  
Yuengling Lager  
Sam Adams Boston Lager  
Shocktop  
Dogfish Head 60 Minute IPA

\*\*Availability Subject to Change

### Reds by the glass/by the bottle

**Jacob's Creek Cabernet** (Barossa Valley, Australia) 6.75/26  
Strong yet elegant with rich blackcurrant & plum flavors, supported by subtle cedar & spice notes

**J. Lohr 7 Oaks Cabernet** (Paso Robles Valley, CA) 9.50/36  
Intense fruit with lingering hazelnut & dark chocolate hints; Full-bodied & dry

✂ **JACK DANIELS SIRLOIN**

**Sterling Cabernet** (Napa Valley, CA) 9/35  
Medium-bodied Cocoa-berry aromas, complemented by toasty oak spices, plum, cherries & a touch of smoke & violets

**Alamos Malbec** (Mendoza, Argentina) 9/38  
Deep plum flavors of the country's signature variety, dark cherry & blackberry flavors with hints of brown spice & vanilla; Full structured & dry with a long finish

✂ **OX BLUE BURGER**

**Forest Glen Merlot** (Sonoma, CA) 6/23  
Floral with immediate aromas of anise, mint & fresh red berries; Flavors of mocha with a cherry finish

**Santa Carolina Merlot** (Chile) 24 bottle  
Rich, plum & blackberry fruit aromas with notes of cedar, earth & spice; Dry, medium-bodied

**Hob Nob Pinot Noir** (France) 7/27  
Elegant as a bouquet of violets & bursting with cherry flavors; Medium-bodied & Slightly Sweet

**J. Lohr Pinot Noir** (Paso Robles Valley, CA) 9.50/30  
Ripe notes of black cherry, strawberry, dried herbs & vanilla spice

✂ **MAHON'S HORSERADISH FILET**

**Black Opal Shiraz** (S. Eastern Australia) 6.50/25  
Rich & full-flavored, spicy plum & dark red fruit, complexed by cedary oak

**Rancho Zabaco Dancing Bull Zinfandel** (CA) 6.75/25  
Hearty & robust, characterized by flavors of black & red fruits with spicy notes of pepper & ginger

**Menage a Trois Red** (Oakville, CA) 7.25/28  
A silky, soft blend of Zinfandel, Merlot & Cabernet Sauvignon; Medium-bodied with a touch of sweetness

**19 Crimes Red Blend** (S. Eastern Australia) 9/30  
A silky, soft blend of Zinfandel, Merlot & Cabernet Sauvignon; Medium-bodied with a touch of sweetness

✂ **SEARED AHI TUNA**

**Ruffino Aziano Chianti Classico** (Tuscany, Italy) 34 bottle  
Intense, fruity notes of fresh plum, black cherry & lingering spicy black pepper

### Bottled

Miller Lite, Coors Light, Bud Light, Budweiser, Bud Light Lime, Natural Light, Rolling Rock, Natty Boh, O'Doul's, MGD 64, Bud Select 55

Amstel Light, Blue Moon, Michelob Ultra, Yuengling Lager, Sam Adams Boston Lager

Corona, Corona Light, Heineken, Heineken Light, Beck's, Guinness Draft Can, Newcastle Brown Ale, Stella Artois

Sierra Nevada Pale Ale, Magic Hat #9, Angry Orchard, Dogfish Head 60 Min. IPA, Heavy Seas Loose Cannon, Not Your Father's Root Beer, Redd's Apple Ale, Smirnoff Ice

## Small Plates & Starters

### Pork Potstickers 8

(6) Asian-Style Pork Dumplings, Deep-Fried until Crispy & Served with a Wasabi-Soy Dipping Sauce

### Clams Casino 9

(6) Top-Neck Clams, Topped with Garlic Butter, Bacon, Peppers & Pimiento

### Bourbon Shrimp 11

(6) Tender Shrimp, Fried & Sauced with a Jack Daniels & Brown Sugar Glaze; Served with Our House-Baked Rolls

### Blackened Ahi Tuna 14

Seared RARE; Served Sliced with Pickled Ginger, Seaweed Salad & Wasabi-Soy Sauce

### Smoked Salmon 10

Served with Chopped Egg, Capers, Red Onion, Toast Points & Horseradish Cream Sauce

### Hummus Platter 7

Traditional Style, Served with Pita Bread, Celery & Carrot Sticks

### Garlic Shrimp 11

Tender Shrimp, Sauteed in a Rich Madeira Wine & Garlic Butter Sauce; Served with Rolls

### Lobster Mac & Cheese 15

Tender Lobster Meat, Tossed with Elbow Macaroni in a Homemade Cheese Sauce; Baked with a Buttery Bread Crumb

### Caprese Bruschetta 7

Diced Mozzarella, Roma Tomato, Red Onion & Fresh Basil, Tossed with Extra Virgin Olive Oil & Served on Buttery Crostini  
Add Fresh Crab Meat for an Add'l \$5.50

### Mushroom Caps 12

(4) Filled with Our Delicious Crab Cake & Baked with Seafood Topping

### Jerk Chicken Strips 10

Marinated in Authentic Caribbean Spices & Grilled; Served with Honey Mustard

### Hot Crab Dip 11

Rich, Creamy & Perfectly Seasoned; Served with Toasted Pita Points

### Crab Flatbread Pizza 13

Melted Mozzarella, Fresh Jumbo Lump Crab Meat, Tomato & Scallions on a Toasty Pita Crust

### Classic Shrimp Cocktail 13

(5) Jumbo Chilled Shrimp, Served with Cocktail Sauce & Lemon

### Crab & Avocado 13

Diced Ripe Avocado, Fresh Crab Lumps & Corn Pico de Gallo, Tossed with a Cilantro Dressing; Served with Fried Pita Chips

### Seared Scallops 12

(3) Plump Sea Scallops, Pan-Seared & Served over Creamy Risotto, Drizzled with a Chili-Lime Beurre Blanc

## Raw Bar

(Some Items May Be Seasonal - Please Check with Your Server/Bartender for Availability)

### Oysters on the Half Shell (½ dozen) 9

### Snow Crab Clusters (2) 12

### Steamed Shrimp ½ lb. 9 or Full lb. 16

### Steamed Mussels 7

## Bar Snacks

### Potato Skins 6.50

Loaded with Crispy Bacon, Melted Cheddar & Served with Scallions & Sour Cream

### Mozzarella Sticks 6

(6) Served with Marinara Sauce

### Chicken Tenders 7

(5) Served with BBQ Sauce

### Beer-Battered Onion Rings 5.50

### Bowman Jumbo Wings - Order of Six 7 or Ten 12

Choose Your Style: Mild, HOT, BBQ, Naked, Jerk, Old Bay, Lemon Pepper, Garlic, or Honey Mustard; Served with Our Homemade Bleu Cheese or Ranch & Celery Sticks  
(One Flavor per Order, Please)

### Quesadilla 7 Chicken Quesadilla 12

Cheddar & Pepperjack Cheeses in a Flour Tortilla; Served with Salsa, Sour Cream, Chopped Lettuce & Tomato

## Homemade Soups

*Maryland Crab*  
cup 4.50 bowl 6.50

*Cream of Crab*  
cup 4.50 bowl 6.50

*Chef's Soup du jour*  
Priced Daily

*French Onion* 6.50

**Bowl Only; With Toasted Baguette Crouton, Melted Mozzarella & Parmesan Cheese**

*Oyster Stew (Seasonal)* 12

**Bowl Only; Plump Oysters in a Buttery Heavy Cream Broth**

## Entree Salads

*Garden* 7.50

**Romaine & Iceberg Lettuces, Tomato, Carrot, Cucumber, Kalamata Olives, Croutons & Red Onion; Served with Choice of Dressing**

*Bowman Salad* 9

**Our Large Garden Salad with Hard-Boiled Egg, Bacon, Parmesan Cheese & Artichoke Hearts; Served with Choice of Dressing**

*Jerk Chicken* 12

**Marinated Jerk Chicken Strips over Romaine with Tomato, Red Onion & Seasonal Fruits; Served with Honey Mustard Dressing**

*Peppersteak* 12

**Tender, Twin 3 oz. Sirloin Medallions, Seasoned with Black Pepper & Char-Grilled to Temperature; Served with Grilled Romaine Hearts, Roma Tomato, Red Onion, Pepper Strips, Cucumber & Pepper Parmesan Dressing**

*Caesar* 9.50

**Crisp Romaine, Parmesan Cheese & Croutons, Tossed with Our Homemade Caesar Dressing & Garnished with Tomato Wedges**

*Greek* 9.50

**Our Large Garden Salad, Topped with Crumbled Feta Cheese & Extra Kalamata Olives; Served with Our Greek Vinaigrette**

*Seafood* 12

**A Large Garden Salad with Two Jumbo Shrimp, Crab Meat, Hard-Boiled Egg & Artichoke Hearts; Served with Our House Dijon Vinaigrette**

*Eggplant Genovese* 10.50

**Hand-Breaded Slices of Eggplant, Deep-Fried & Layered with Fresh Mozzarella & Tomato Slices; Served over a Bed of Mixed Field Greens with Our Creamy Balsamic Vinaigrette & Toasted Pine Nuts**

### Dressing Choices:

**Dijon Vinaigrette (House), Ranch, Honey Mustard, 1000 Island (Homemade), Pepper Parmesan, Bleu Cheese (Homemade), White Zinfandel Vinaigrette (Low-Fat), Raspberry Vinaigrette (Low-Fat), Creamy Balsamic Vinaigrette (Homemade), Caesar (Homemade), Greek Vinaigrette (Homemade)**

### Add the Following to Any Entree Salad:

**Grilled or Blackened Chicken Breast 4.50**

**Fresh Crab Meat 5.50**

**Grilled Jumbo Shrimp (3) 9**

**Grilled Salmon Fillet 10**

**Grilled Steak 8**

**Grilled Scallops (3) 10**

## Children's Menu

*For Our Guests 10 Years & Younger; Served with Choice of One Vegetable & Ice Cream*

*Hamburger* 6

*Spaghetti* 6

*Chicken Tenders* (3) 7

*Fried Shrimp* (6) 8

*Cheeseburger* 7

*Grilled Cheese* 6

*Thank You for Dining with Us! Visit Us on the Web @ [www.thebowmanrestaurant.com](http://www.thebowmanrestaurant.com)*

# Sandwiches

*Except Where Noted, All Sandwiches are Served with Chips & a Pickle;*

Substitute Hand-Cut Fries for an Add'l \$2; Add Cheese \$.75;

Bread Choices: White, Wheat, Rye or Kaiser Roll; Make Any Sandwich a Wrap for an Add'l \$.75

## Tuna Salad 8

**Solid White Albacore; Simply Prepared with Just the Right Amount of Mayo & Celery**

## Fish Sandwich 10

White Fish, Broiled or Blackened; Served on a Toasted Sub Roll with Tartar Sauce & Fries

## Reuben Panini 9

**Seeded Rye, Loaded with Tender Corned Beef, Sauerkraut, Melted Swiss Cheese & Our Homemade 1000 Island Dressing; Served Panini-Style with Hand-Cut Fries**

## Fried Shrimp Po' Boy 12

**Five Golden Fried Shrimp on a Toasted Sub Roll with Bacon, Lettuce, Tomato & Cocktail Sauce**

## Austin Beef 11

**A Bowman Specialty - Lean Sliced Roast Beef, Melted Pepperjack Cheese, Sauteed Onions & Mushrooms, Served on a Hearty Focaccia Roll with a Side of au Jus & Hand-Cut Fries**

## Chicken Breast 9

**Prepared Grilled, Jerk-Spiced or Blackened; Served on a Toasted Sub Roll with Lettuce, Tomato**

## Hot Turkey 12

**Fresh Turkey Breast, Roasted In-House & Sliced Thin; Served on White Bread with Fries or Mashed Potatoes, Turkey Gravy, Cranberry Sauce & One Side**

## Hot Roast Beef 13

**Tender, Sliced Roast Beef on White Bread, Smothered with a Rich Brown Gravy & Served with Red Bliss Mashed Potatoes or Hand-Cut Fries & Choice of One Side**

## Shrimp Salad 11

Tender Shrimp, Tossed with the Perfect Blend of Chesapeake Seasoning, Mayo & Celery

## Fried Oyster 13

**Three Jumbo Padded Fried Oysters on Your Choice of Bread with Lettuce, Tomato & Cocktail Sauce**

## Roma Sausage 9

**Country-Style Sausage, Grilled & Served on a Toasted Sub Roll with Sauteed Bell Peppers & Onions**

## Bowman Crab Cake 15

Voted One of Baltimore's Best Crab Cakes!  
5 oz. Broiled or Fried on Your Choice of Bread

## Combo Club 10

**A Triple-Decker of Ham & Roast Turkey, Bacon, Lettuce, Tomato & Mayo on White Toast**

## Chicken Salad 8

**All White Meat; Prepared Simply with Mayo & Celery**

## BBQ Beef & Cheddar 11

**Thinly Sliced Roast Beef Smothered with BBQ Sauce, Caramelized Onions & Melted Cheddar; Served on a Brioche Roll with Hand-Cut Fries**

## Steak Sandwich 15

Twin 3 oz. Medallions of Tender Filet Mignon, Grilled & Served on a Toasted Sub Roll with Lettuce, Tomato & Melted Mozzarella Cheese; Served with Hand-Cut Fries

## Tuscan Turkey 10

**Roasted Turkey Breast, Fresh Mozzarella, Tomato, Red Onion & Our Greek Vinaigrette on a Hearty Focaccia Roll**

# Burgers

*Served on a Brioche Bun with Lettuce, Tomato & Hand-Cut Fries;*

Substitute a Fresh Ground Turkey Patty for an Add'l \$3

Add Cheese, Bacon, Fried Onions or Mushrooms for an Add'l \$1 each

## Bowman Burger 11

8 oz. of Angus Ground Beef, Char-Grilled to Temp

## Chester Burger 13

8 oz. of Angus Ground Beef, Char-Grilled to Temp & Topped with Fried Onions, Bacon & Cheddar Cheese

## Ox Bleu Burger 12

8 oz. of Angus Ground Beef, Char-Grilled to Temp, Smothered with Our Bleu Cheese Dressing & Topped with Raw Red Onion

**\*\*Consuming Raw or Undercooked Meats or Seafood May Increase the Risk of Food-Borne Illness.**

# Entrees

Except Where Noted, All Entrees are Served with Choice of Two Sides

## Chicken Francaise 17

Boneless Chicken Breast, Lightly Egg-Battered & Sauteed in a Lemon, White Wine Butter Sauce; Served over Linguini with One Side

## Grilled Pork Chops 16

Twin 4 oz. Boneless Chops, Grilled Well-Done & Served with Red Bliss Mashed Potatoes; Finished with a Dijon Mustard Demiglace with Choice of One Side

## Veal Parmesan 17

Topped with Melted Mozzarella & Our Homemade Marinara; Served over Linguini with Garlic Bread & One Side

Substitute Boneless Chicken Breast 17 or Eggplant 15

## Bowman Crab Cakes Single 17 Double 29

Our Famous Crab Cake (5 oz.)! All Jumbo Lump Crab Meat; Choose Broiled or Fried

## Jack Daniels Sirloin Steak (6 oz.) 15

Char-Grilled to Temperature & Finished with a Bourbon Garlic Sauce; Served over Red Bliss Mashed Potatoes with Choice of One Side

## Crab Imperial 27

Fresh Lumps of Crab & Diced Bell Pepper; Seasoned Perfectly & Broiled with Seafood Topping

## Broiled Flounder 16

Flaky White Fish, Simply Broiled  
Stuffed with Our Crab Imperial 24

## Shrimp Scampi 19

Jumbo Gulf Shrimp, Sauteed with Fresh Garlic, Lemon, Whole Butter & Heavy Cream; Served over Linguini with Garlic Bread & One Side

## Bowman Poorman 29

Our 6 oz. Filet Mignon, Char-Grilled to Temperature & Perfectly Paired with a 5 oz. Jumbo Lump Crab Cake

## Seared Scallops 21

Plump Sea Scallops, Pan-Seared & Served over a Bed of Creamy Risotto, Drizzled with a Chili-Lime Beurre Blanc & Served with One Side

## Veal Scallopini

Hand-Trimmed Veal Cutlets, Tenderized In-House; Lightly Dredged in Flour & Sauteed

**Picatta** Shiitake Mushroom & Lemon Butter Sauce with Capers 21

**Francaise** Classic Lemon, White Wine Butter Sauce 20

**Oscar** Fresh Asparagus, Crab Meat & Rich Bearnaise 20

## Fried Oysters (Seasonal) 22

Five Jumbo Padded Oysters, Fried to Golden Brown & Served with Cocktail Sauce

## Lobster Risotto 25

Succulent Lumps of Lobster in Creamy Risotto; Served with Choice of One Side

## Broiled Seafood Platter 26

Fish Fillet, Two Jumbo Shrimp & Three Sea Scallops; Served with Drawn Butter  
Add a Jumbo Lump Crab Cake 40

## Mahon's Horseradish Filet 21

6 oz. Filet Mignon, Encrusted with Horseradish Bread Crumb & Served over Red Bliss Mashed Potatoes with Grilled Asparagus; Finished with a Dollop of Horseradish Sour Cream & a Pool of Rich Demiglace

## Fried Shrimp 23

Six Large Hand-Breaded Shrimp, Deep-Fried to Golden Brown & Served with Cocktail Sauce

## Atlantic Salmon 18

Sauteed in a Pineapple-Apricot Glaze & Served with Red Bliss Mashed Potatoes & One Side

## Broiled Stuffed Shrimp 27

Four Jumbo Shrimp, Topped with Our Delicious Crab Imperial & Brownded with Seafood Sauce

## Pasta Primavera 16

Asparagus, Mushrooms, Red Bell Pepper, Scallions & Tomato in a Garlic White Wine Sauce; Tossed with Fettuccine & Served with Garlic Bread & One Side

## Sour Beef & Dumplings 14

Hand-Cut Cubes of Top Sirloin Beef in Our Special Marinade with Two Homemade Potato Dumplings & One Side or an Extra Dumpling

## Seared Ahi Tuna 18

Ahi Tuna Steak, Seasoned with Our Special Blend of Blackening Spices & Seared to RARE; Served with Vegetable Sticky Rice Wonton, Wasabi, Ginger, Seaweed Salad, Soy Sauce & One Side

## Baked Meatloaf 14

Our Homestyle Recipe, Served over Red Bliss Mashed Potatoes with a Rich Brown Gravy & Choice of One Side

## Blackened Chicken Alfredo 18

Boneless Chicken Breast, Seasoned with Cajun Spices & Served over Linguini, Tossed in a Creamy Homemade Alfredo Sauce; Served with Garlic Bread & One Side

## Twin Lobster Tails 31

5 oz. Cold Water Tails, Delicately Broiled & Served with Drawn Butter  
Stuffed with Our Crab Imperial 39

## Seafood Norfolk 26

Tender Lobster Lumps, Gulf Shrimp & Crab Meat, Sauteed in a Madeira & Garlic Butter Sauce; Served over Angel Hair with Choice of One Side

## Filet Mignon (6 oz.) 18

Center-Cut Beef Tenderloin, Trimmed In-House & Char-Grilled to Your Desired Temperature; Finished with a Dollop of Savory Garlic Butter

## Side Choices

Baked Potato  
 Pickled Beets  
 Hand-Cut French Fries  
 Red Bliss Mashed Potatoes  
 Vegetable du Jour  
 Side Garden Salad\*\* \$2. Extra  
 \*\*a la Carte Price \$5.50

Homemade Cole Slaw  
 Apple Sauce  
 Macaroni & Cheese  
 Fresh Steamed Asparagus \$1.75 Extra  
 Garlic Bread \$1.50 Extra  
 Side Caesar Salad\*\* \$2.50 Extra  
 \*\*a la Carte Price \$6

*Add the Following to Any Entree:*

**Crab Cake (5 oz.) 14**

**Fried Shrimp (3) 9**

**Filet Mignon (6 oz.) 14**

**Stuffed Shrimp (2) 14**

**Crab Imperial 13**

## Early Bird Senior Specials

Available Monday thru Saturday, 3 - 6 pm; Dine-In Only.

*Entrees Include a Soft Drink, Coffee, Iced Tea or Hot Tea*

**Hot Turkey or Roast Beef Sandwich 10**  
 on White Bread with Gravy, Mashed Potatoes or Hand-Cut Fries

**Grilled Pork Chop (3 oz.) 10**  
 with Mashed Potatoes & Gravy

**Garden Salad w/ Grilled Chicken Breast 10**  
 Our Small House Salad, Served with Choice of Dressing

**Baked Meatloaf 10**  
 with Gravy, Mashed Potatoes or Hand-Cut Fries

*Entrees Below Include Choice of One Side*

**Chicken Francaise 10**

**Sour Beef & Dumpling (1) 10**

**Stuffed Shrimp (2) 15**

**Filet Mignon (6 oz.) 15**

**Fried Shrimp (3) 15**

## Week Night Specials

*Dine-In Only. Not Valid with Any Other Discounts or Coupons.*

**Monday Crab Cake** Our Famous 5 oz. Crab Cake, Served with Baked Potato & Ice Cream

**Tuesday** \$25 Prix Fixe Dinner (3 Courses)

**Wednesday Lobster Halves** \*\*Try It Stuffed with Our Delicious Crab Imperial! \$8. Extra  
 (3) 3 oz. Lobster Tail Halves, Steamed to Order & Served with Drawn Butter, Baked Potato & Ice Cream

**Thursday Prime Rib** Slow-Roasted & Tender; Served with Horseradish, Baked Potato & Ice Cream

\*\*\*Breakfast Served on Sundays 10 AM until 1 PM.\*\*\*

*Planning a Party or Special Event? We Have Private Rooms for Groups as Small as 15 & Up to 150.*

