

BOVINE'S WOOD FIRED SPECIALTIES

Appetizers

Clam Chowder Local's favorite	3.95
Roasted Whole Garlic Herbed infused oil, served with crusty bread	4.95
Spinach and Artichoke Dip Served with tortilla chips	5.95
Fried Calamari Flash fried, served with marinara sauce	6.95
Chicken Eggroll Roasted chicken, served with creole mustard	7.95
Blackened Beef Tenderloin Smoked cole slaw and orange horseradish marmalade	7.95

Smoked Chicken Wings Slow roasted, deep fried, homemade sauce	7.95
Crab Cake Blue crab meat, lemon butter sauce and capers	9.95
Beef Steak Tomato and Mozzarella Roasted garlic, olive oil, and fresh basil	8.95
Oysters Rockefeller Roasted in our wood fired oven	11.95
Inlet Deviled Crab Traditional style seasoning, tartar sauce	8.95
Classic Caesar Salad Crisp romaine, romano cheese, and croutons	6.95
Add grilled salmon, shrimp or chicken	5.95

Sandwiches

Served with french fries and smoked mayonnaise • Add Salad Bar 3.95

Meyer Natural Angus Burger 8 ounce Prime beef, grilled over wood fire, topped with lettuce, tomato, red onion and aged cheddar cheese	10.95
Soft Shell Crab Jumbo soft shell lightly fried, served with red onion, tomato, and smoked cole slaw	9.95

Crab Cake Sandwich Served with lettuce, tomato and red onion	11.95
Fried Flounder Breaded in a Murrell's Inlet tradition and fried, served with red onion, lettuce and tomato	9.95

From Our Wood Fired Grill

All entrees are served with salad bar, corn pudding a choice of potato or vegetables

New York Strip 12 ounce	25.95
Kansas City Strip 16 ounce	29.95
Ribeye 12 ounce	19.95
16 ounce	23.95
Pork Chops Two 5 ounce chops	17.95
Meyer Natural Angus Sirloin 9 ounce	18.95
Filet Mignon 6 ounce	22.95
10 ounce	30.95
Barbeque Ribs & Chicken	19.95
Roasted Half Chicken	16.95

Mixed Sausage Grill 12 ounces (3 handcrafted sausages) ..	18.95
Yellowfin Tuna 8 ounce	18.95
Barbeque Salmon 8 ounce	18.95
Mixed Grill Chef's selection	market price
Lobster Tail 8 ounce warm water	market price
Fresh Fish Section 8 ounce Chef's selection from "Top of the Catch"	market price

Accompaniments

Crab and béarnaise	5.95
Lobster topping	6.95
Mushroom demi glaze	2.95
Bleu cheese and applewood bacon crust	2.95

Add Shrimp grilled or fried	5.95
Add Snow Crab Legs 1/2 lb	9.95
Add Lobster Tail warm water, fried, grilled or steamed	market price

House Specialties

Entrees are served with salad bar, corn pudding a choice of potato or vegetables. * Corn pudding, potato or vegetables not included with these entrees, salad bar only.

Southern Fried Shrimp Large shrimp lightly breaded and deep fried in a Murrell's Inlet tradition served with hush puppies and cocktail sauce	16.95
Inlet Fried Oysters Oysters breaded in a traditional style, flash fried until golden brown, served with hush puppies and cocktail sauce	17.95
Bovine's Shrimp Pasta* Sautéed shrimp, garlic, mushrooms, shallots, and bell peppers, served over cavatappi pasta with a romano black pepper cream sauce	18.95
Shrimp and Grits* Andouille sausage and shrimp, sautéed with roasted red pepper cream sauce, over creamy grits	18.95
Beef Short Rib* Six hour braised beef, roasted root vegetables, rich red wine demi, smashed potatoes	19.95
Country Fried Pork Chops Two 5 oz pork chops, breaded and deep fried, served with bourbon apples	17.95
Beef Tenderloin Tournedoes Twin 5 ounce filets, brown sugar and chili powder crusted, Dijon cream sauce and crispy onions	30.95

Barbeque Pork Ribs Half rack, slow roasted with bourbon, honey and our famous seasoning	16.95
Carolina Crab Cakes Lump crabmeat blended with traditional seasonings, panko crusted, pan sautéed, served with lemon caper sauce	22.95
Inlet Deviled Crab Traditional style seasonings, herbed bread crumbs, house made tartar sauce	20.95
Bovine's Surf & Turf New York strip grilled, topped with lobster, fresh mushrooms and a rich lobster sauce	32.95
Inlet Fried Seafood Platter Lightly breaded and deep fried in a Murrell's Inlet tradition, served with hush puppies, cocktail sauce and tartar sauce Oysters, Shrimp, Scallops, Fresh Flounder	26.95
Choice of two	19.95
Choice of three	24.95
Add a fried lobster tail	market price

Wood Fired Pizzas

Our famous wood fired oven creates a unique flavor. Below are a few of the chef's favorites to choose from. Add Salad Bar 3.95

Island Style Roasted garlic, olive oil, smoked ham, pineapple, red onion and mozzarella cheese	8.95
Margherita Tomatoes, fresh mozzarella, basil pesto, roasted garlic and olive oil	7.95
Grilled Vegetable Fresh seasonal vegetables grilled to perfection, light tomato sauce, feta cheese and fresh herbs	7.95

Buffalo Chicken Bleu cheese sauce, spicy roasted chicken, celery and mozzarella cheese	8.95
Barbeque Chicken Bourbon barbeque sauce, grilled chicken, red onions, mozzarella and cheddar cheese	8.95
Smoked Shrimp Bourbon barbeque sauce, smoked shrimp, red onions, spinach and mozzarella	8.95

Start with our delicious cheese pizza for only \$5.95, then get creative by picking from our list of toppings to make your flavor filled masterpiece.

pepperoni	smoked ham	smoked shrimp	feta cheese	banana peppers	pineapple	romano cheese
mushrooms	roasted chicken	red onions	sundried tomatoes	green peppers	Italian sausage	fresh mozzarella
smoked bacon	grilled vegetables	spinach	roasted red peppers	fresh tomatoes	goat cheese	black olives
			basil pesto			