

# Randy's

PRIME SEAFOOD & STEAKS

## SIGNATURE COCKTAILS

### **Patsy's Mule**

Tito's Handmade Vodka, Fever Tree Ginger Beer & fresh lime 10

### **House Made Margarita**

Olmecca Altos Plata Tequila, Cointreau, fresh lime & grapefruit 13

### **Bourbon Smash**

Jefferson's Very Small Batch Bourbon, fresh lemon & mint 14

### **Cucumber Basil Martini**

Ketel One Citroen, muddled cucumber & fresh lemon juice 15

### **Old Fashioned**

Jefferson's Very Small Batch Bourbon, red wine prune,  
bitters & Vermont maple syrup 14

### **Cosmo**

Grey Goose L'Orange, Cointreau & fresh lime juice 13

### **Espresso Martini**

Tito's Handmade Vodka, Kahlua,  
Baileys Irish Cream & Espresso 11

### **Good Eats Martini**

Tito's Handmade Vodka with blue cheese stuffed olives 14

Our favorite artist, Jack Gable of Woolwich, Maine, created our five special paintings. Images that are very special to Randy.

Many thanks to the architects who created our unique restaurant. Leon Chatelain, Pavel Zhurov, Chandra Swope and Dimitar Dimitrov of Bowie Gridley Architects along with the Streetsense team of Mark Woodard, Kristina Crenshaw, Marcel Pean and Alex Crawford.

Kudos to the tireless & resilient construction team of Luis, Mike, Kevin, Dan, JD, Charlie, Gary, Steve and so many more.

So much appreciation for GAR's Best in Biz design & construction team of Spencer, Kristen, Mike, Jill & Jon.

Our entirely new menu was developed by foodies Spencer, Chad, Paul & Tim along with tasters Tom, Jon, Chris, Patsy & Randy.

Special thanks to GAR's opening team: Ascary, Ailisa, Andy, Amanda 3, Ben, Carleen, Cheryl, Chris, Dana, Dave,  
Eric, Jeff, Jorge, Julia, Katie & Katie, Kevin, Lori, Marion, Meagan, Natasha, Paco,  
Sarith and the chefs and tasters mentioned above.

032024-18D

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## WINES BY THE GLASS

### WHITES

<b>Sparkling</b> , Roederer, NV Brut, Anderson Valley, 93WS .....	12
<b>Pinot Grigio</b> , Terlato, 2022 Friuli Colli Orientali, Italy, 90WS .....	12
<b>Sauvignon Blanc</b> , Silverado, 2022, Napa, 90WE .....	11
<b>Sauvignon Blanc</b> , Daou, 2022 Napa, 92WE .....	12
<b>Sancerre</b> , Henri Bourgeois, 2022 Les Baronnes, France, 90WE .....	18
<b>Chardonnay</b> , Starmont, 2021, Carneros, 90W&S .....	12
<b>Chardonnay</b> , MacRostie, 2021, Sonoma .....	13
<b>Chardonnay</b> , Dierberg, 2017 Dierberg Vineyard, Santa Maria Valley, 93WE .....	16
<b>Rose</b> , Bieler Père & Fils, 2022, Bandol, France, 90V .....	11

### REDS

<b>Pinot Noir</b> , Stoller, 2021 Estate, Dundee Hills, 91V .....	14
<b>Pinot Noir</b> , Sean Minor, 2021, Sonoma, 91WS .....	15
<b>Pinot Noir</b> , Elk Cove, 2022, Willamette, 90WE .....	17
<b>Malbec</b> , Catena, 2021 Lunlunita, Mendoza, Argentina, 92WA .....	13
<b>Super Tuscan</b> , Tua Rita, 2021 dei Notri IGT, 91WA .....	13
<b>Cabernet Sauvignon</b> , Smith & Hook, 2021, Central Coast, 90WE .....	12
<b>Cabernet Sauvignon</b> , Marrietta Cellars, 2019 Arme, North Coast, 94WA .....	17
<b>Cabernet Sauvignon</b> , Round Pond, 2019 Kith & Kin, Napa, 92WS .....	18

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

## BEER

<b>Patsy's Lager</b> , tap 7.25
<b>Randy's Pale Ale</b> , tap 7.25
<b>Stella Artois</b> , tap 8.00
<b>Evolution Lot #3 IPA</b> , tap 7.50
<b>Lagunitas IPA</b> , tap 8.00
<b>Bell's Oberon Ale</b> , tap 7.75
<b>Victory Prima Pils</b> , tap 7.50
<b>Mustang Sally Amber Lager</b> , tap 7.50
<b>Heineken</b> , tap 8.00
<b>Bud Light</b> , tap 7.25
<b>Miller Lite</b> , btl 6.75
<b>Corona</b> , btl 7.50

Reservations now available at [RandysPrime.com](https://randysprime.com) or please phone ahead.  
Best Buns bakes our bread fresh daily.  
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## RAW BAR

### **Fresh Oysters\***

on the half shell with blood orange mignonette 1/2 dz 19

### **Local Midneck Clams\***

harvested from Chincoteague, VA...mildly salty & sweet...1/2 dz 10

### **Shrimp Cocktail**

6 jumbo shrimp, fresh lemon & cocktail sauce 19

### **Seafood Platter\***

6 oysters, 6 midneck clams, 3 jumbo shrimp, smoked mussels  
& blood orange mignonette 37

### **Seafood Tower\***

12 oysters, 6 clams, 6 shrimp, smoked mussels &  
1/2 Maine lobster served with blood orange mignonette & Grand Marnier aioli 79

### **The Triple Decker\***

18 oysters, 9 clams, 9 shrimp, mussels, tuna tartare & a one pound Maine lobster...  
served with blood orange mignonette & Grand Marnier aioli 128

## STARTERS

### **Lobster Bisque**

sherry glazed lobster 17

### **Mixed Baby Beets**

whipped goat cheese, Marcona almonds & pearl onions, microgreens 14

### **Prime & Wagyu Meatballs<sup>®</sup>**

20

### **Steak Tartare\*<sup>®</sup>**

prime filet & wagyu rib cap tartare with toasted baguette slices 19

### **Pressed Spicy Tuna Sushi\***

layers of Ahi tuna, avocado, sushi rice, spicy tuna & Unagi sauce...while it lasts 22

### **Crispy Fried Point Judith Calamari<sup>®</sup>**

smoked tomato sauce, almond pesto & grilled artichokes 21

### **Mussels\*<sup>®</sup>**

sauteed in creamy white sauce with crushed Campari tomatoes  
& roasted andouille...grilled focaccia bread 21

### **Fried Oysters\*<sup>®</sup>**

served on the 1/2 shell with sweet relish & tangy remoulade 21

### **Ahi Tuna Tartare\***

avocado, pickled ramps & Grand Marnier aioli 21

## SALADS

### **Caesar Salad**

Baby Gem lettuce and Parmesan 14

### **Field Greens Salad**

Great Hill blue cheese, figs & walnuts, whipped goat cheese,  
bacon lardons & Pommery vinaigrette 14

### **Chopped BLT Salad**

Great Hill blue cheese, house smoked bacon, balsamic tomatoes  
& buttermilk pepper dressing...beets & walnuts 17

<sup>®</sup> Contains Gluten. Most of the menu is appropriate for those guests who have a moderate gluten sensitivity.  
Items with Gluten: Au Jus, Bread, Cakes, Calamari, Mac 'n Cheese and the optional Brownie topping for the Ultimate Sundae.  
Please let us know the level of your sensitivity and a manager will consult with you to ensure your exceptional dining experience.  
Our staff and loved ones also have varying degrees of gluten sensitivity.

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## FROM THE SEA

**Today's Absolutely Fresh Fish**  
hand cut in house daily mkt

### Ora King Salmon

crispy pan seared Salmon, French lentils, green olive tapenade & balsamic red wine reduction 38

### Branzino

oven roasted in Meyer lemon herb butter with roasted tomatoes & grilled artichokes 44

### Day Boat Scallops

George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter 47

### Miso Sea Bass

broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 49

### Lobster-Crab Cake

broiled Maine lobster & jumbo lump crab w. lobster beurre blanc...shaved fennel & asparagus mkt

### Lobster-Crab Cake & Prime Filet Mignon\*

5 oz Filet 77, 7 oz Filet 84

### Our New Jambalaya (Monday & Tuesday only) <sup>Ⓞ</sup>

sautéed shrimp, mussels, chicken, andouille sausage, tomato, scallions & linguini pasta in our spicy Creole sauce 35

## LAND & FARM

### Twin Bone-In Chicken Breasts

crispy pan roasted breasts of chicken, sautéed spinach,  
roasted mushrooms with truffle-madeira jus 36

### King Cut Blackened Prime Rib\*

available Fri-Sat, served on the bone 62 (while it lasts)

### USDA PRIME CUTS

**12 oz NY Strip\*** 56 | **16 oz NY Strip\*** 67

**7 oz Filet Mignon\*** 62 | **10 oz Filet Mignon\*** 76

**16 oz Ribeye\*** 72 | **34 oz Tomahawk Ribeye\*** 107

### AWARD WINNING SNAKE RIVER FARMS® AMERICAN WAGYU

*Known for its intense flavor & supreme tenderness*

**6 oz Filet Mignon\*** 67 | **8 oz Filet Mignon\*** 79 | **5 oz Ribeye Cap\*** 62

## SIDES

**Duck Fat Fries** 10

**Parmesan Truffle Fries** 13

**Mixed Baby Beets** 10  
goat cheese, almonds & pearl onions

**Loaded Mashed Potatoes** 14  
bacon, cheddar, scallions & sour cream

**Creamed Spinach** <sup>Ⓞ</sup> 12

**Roasted Asparagus** 14  
poached egg, parmesan & truffled bearnaise aioli

**Honey Roasted Organic Rainbow Carrots** 12  
dusted with candied walnuts

**Brussels Sprouts, Bacon & Marcona Almonds** 14

**Corn Brulée topped with Bacon** 14

**Truffled Mac 'n Cheese** <sup>Ⓞ</sup> 16

**Wild Mushrooms** 19

## SAUCES

**Great Hill Blue Cheese Butter** 4

**House Steak Sauce** 4

**Béarnaise** 4

**Tiger Horseradish** 4

\*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Written information is available upon request regarding these items.

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