

# 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

## BEER

**Patsy's Lager**, tap 7.25

**Randy's Pale Ale**, tap 7.25

**Stella Artois**, tap 8.00

**Evolution Lot #3 IPA**, tap 7.50

**Lagunitas IPA**, tap 8.00

**Bell's Oberon Ale**, tap 7.75

**Victory Prima Pils**, tap 7.50

**Mustang Sally Amber Lager**, tap 7.50

**Heineken**, tap 8.00

**Bud Light**, tap 7.25

**Miller Lite**, btl 6.75

**Corona**, btl 7.50

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, Denton, Eric, Jeff, Jorge, Julia, Katie & Katie, Kevin, Lori, Marion, Meagan, Natasha, Paco, Sarith and the chefs and tasters mentioned above.

032024-18RL

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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, 2022, Sonoma, 90W&S .....	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, 2021 Kith & Kin, Napa, 90W&S.....	18

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

## RAW BAR

### Fresh Oysters\*

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

### Pressed Spicy Tuna Sushi\*

layers of Ahi tuna, avocado, sushi rice, spicy tuna & Unagi sauce...while it lasts 20

### Local Midneck Clams\*

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

### Shrimp Cocktail

6 jumbo shrimp, fresh lemon & cocktail sauce 17

### 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

\*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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## STARTERS & SMALL SALADS

### **Lobster Bisque**

sherry glazed lobster 15

### **Mixed Baby Beets**

whipped goat cheese, Marcona almonds & pearl onions, microgreens 12

### **Prime & Wagyu Meatballs**® 19

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

avocado, pickled ramps & Grand Marnier aioli 19

### **Crispy Fried Point Judith Calamari**®

smoked tomato sauce, almond pesto & grilled artichokes 19

### **Mussels\***®

sauteed in creamy white sauce with crushed Campari tomatoes  
& roasted andouille...grilled focaccia bread 19

### **Fried Oysters\***®

served on the 1/2 shell with sweet relish & tangy remoulade 19

### **Field Greens Salad**

Great Hill blue cheese, figs & walnuts, whipped goat cheese,  
bacon lardons & Pommery vinaigrette 12

### **Caesar Salad**

Baby Gem lettuce and Parmesan 12

### **Chopped BLT Salad**

Great Hill blue cheese, house smoked bacon, balsamic tomatoes  
& buttermilk pepper dressing...beets & walnuts 15

## ENTREE SALADS

### **Roast Chicken**

bone-in chicken breast with field greens, Great Hill blue cheese, figs, walnuts,  
bacon lardons, whipped goat cheese & Pommery vinaigrette 21

### **Patsy's Short Smoked Salmon\***®

field greens, figs, walnuts, goat cheese, bacon lardons & Pommery vinaigrette 25

### **Prime Filet Mignon\***

sliced prime filet with chopped greens, Great Hill blue cheese, house smoked bacon,  
balsamic tomatoes, walnuts, pickled beets & buttermilk pepper dressing 29

### **Lobster-Crab Cake**

broiled Maine lobster & jumbo lump crab with field greens, tomato, house smoked bacon,  
oranges, shaved asparagus, fennel, soft cooked egg & balsamic vinaigrette mkt

## SANDWICHES

### **House Made Veggie Burger**®

served open faced on grilled ice box bread with melted havarti, chipotle mayo,  
balsamic tomatoes, avocado, beets & duck fat fries 16

### **Randy's Cheeseburger\***®

Wagyu & prime beef, caramelized onions, Gruyere & béarnaise aioli with duck fat fries...bacon, add \$2 20

### **Our Classic Wagyu & Prime Cheeseburger\***®

pecan wood smoked bacon, Tillamook cheddar,  
tomato, lettuce, pickles, red onion with our special sauce & duck fat fries 21

### **Traditional Lobster Roll**®

served warm with drawn garlic butter and hand cut, duck fat fries market

### **Lobster-Crab Cake Roll**®

broiled Maine lobster & jumbo lump crab with lobster beurre blanc  
on a grilled roll with fresh duck fat fries market

### **Billy's French Dip\***®

thinly sliced prime rib on a Best Buns butter roll w. Gruyere, caramelized onions,  
truffled béarnaise aioli, hand cut duck fat fries & au jus 27

® Contains Gluten. Most of the menu is appropriate for those guests who have a moderate gluten sensitivity. Gluten free bread available, add \$1.50.

Items with Gluten: Au Jus, Bread, Cakes, Calamari, Meatballs, Smoked Salmon, Mac 'n Cheese and the optional Brownie 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.

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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 34

### Branzino

oven roasted in Meyer lemon herb butter with roasted tomatoes & grilled artichokes 36

### Day Boat Scallops

George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter 38

### Miso Sea Bass

broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 39

### Lobster-Crab Cake

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

## SEA & FARM

### Our New Jambalaya<sup>®</sup>

sautéed shrimp, mussels, chicken, andouille sausage, tomato, scallions & linguini pasta in our spicy Creole sauce 27

Lobster Crab Cake & Prime 5 oz Filet Mignon\* 65

## FROM THE LAND

served with hand-cut, duck fat fries

### USDA PRIME CUTS

12 oz NY Strip\* 49 | 16 oz NY Strip\* 56

7 oz Filet Mignon\* 49 | 10 oz Filet Mignon\* 59 | 16 oz Ribeye\* 62

### AWARD WINNING SNAKE RIVER FARMS<sup>®</sup> AMERICAN WAGYU

*Known for its intense flavor & supreme tenderness*

6 oz Filet Mignon\* 55 | 8 oz Filet Mignon\* 64

5 oz Ribeye Cap\* 54

## SIDES

Duck Fat Fries 7

Parmesan Truffle Fries 10

Loaded Mashed Potatoes 8

bacon, cheddar, scallions & sour cream

Mixed Baby Beets 8

goat cheese, almonds & pearl onions

Honey Roasted Organic Rainbow Carrots 8

dusted with candied walnuts

Brussels Sprouts, Bacon & Marcona Almonds 8

Roasted Asparagus 8

poached egg, parmesan & truffled bearnaise aioli

Creamed Spinach 10

Corn Brulée topped with Bacon 12

Truffled Mac 'n Cheese<sup>®</sup> 12

Wild Mushrooms 14

## SAUCES

Great Hill Blue Cheese Butter 4

House Steak Sauce 4

Béarnaise 4

Tiger Horseradish 4

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