PATSY'S
AMERICAN

COCKTAILS

Patsy's Mule...Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime 10.50

Classic Mojito...Cruzan Rum, fresh muddled mint & lime 10.00

Sweetwater Perfect Margarita... Hornitos Reposado & Combier D'Orange ... 11.00

Espresso Martini... Tito's Handmade Vodka, Kahlua, Baileys Irish Cream & espresso 11.50

Raspberry Lemon Drop Martini...Absolut Citron, fresh lemons & raspberries 11.00

Mango Martini...Malibu Mango Rum, Licor 43 & a splash of pineapple 10.25

Old Fashioned...Maker's Mark, muddled orange, macerated plums & bitters 12.75

Bourbon Smash...Maker's Mark, muddled lemon & mint 13.25

Aperol Spritz...Prosecco & Aperol 12.50

Mocktails...6.00

Pineapple Mango Refresher **Pom No-Jito** **Cranberry Smash**

WINES BY THE GLASS

	6 oz	9 oz
Prosecco, Zardetto, NV, Italy	9.75	-
Riesling, Dr. Loosen, 2023 Dr. L	9.75	14
Pinot Grigio, Stella, 2025	7.35	11
Sauvignon Blanc, Dashwood, 2024	8.75	13
Sauv. Blanc, Kim Crawford, 2025	10.75	16
Chardonnay, Ch. Ste. Michelle, 2024	8.75	13
Chardonnay, Kendall Jackson, 2024	10.25	15
Chardonnay, Sonoma-Cutrer, 2024	12.25	18
Rosé, Chateau Montaud, 2025	10.75	16

	6 oz	9 oz
Pinot Noir, MacMurray Ranch, 2023	11.50	17
Pinot Noir, Meiomi, 2024	12.25	18
Pinot Noir, Erath, 2023	12.75	19
Malbec, Zolo, 2025	8.25	12
Merlot, Columbia Crest, 2024	8.75	13
Cab. Sauv., Pendulum, 2022	10.25	15
Cab. Sauv., Canoe Ridge, 2022	10.75	16
Cab. Sauv., Duckhorn, 2023 Decoy	13.35	20
Cab. Sauv., Daou Reserve, 2022	16.00	24

BEER

Patsy's Lager, tap 7.25
Randy's Pale Ale, tap 7.25
Miller Lite, tap 7.25
Solace Partly Cloudy IPA, tap 7.75
Stella Artois, tap 8.00
Blue Moon Belgian White Ale, tap 8.00
Pacifico Lager, tap 8.00
Michelob Ultra, tap 7.50
Devils Backbone Vienna Lager, tap 8.00
Allagash White, tap 8.25
Solace Lucy Juicy Double IPA, tap 8.50
Bud Light, tap 7.25
Bell's Two Hearted Ale, tap 8.00
Heavy Seas IPA, tap 8.00
Coors Light, tap 7.25
Lagunitas IPA, tap 8.25
Fat Tire Amber Ale, tap 8.00
Goose Island IPA, tap 7.75
Founders All Day IPA, tap 7.50
Solace Sun's Out Hops Out IPA, tap 7.75
Solace Crazy Pils, tap 7.25
Lagunitas Little Sumpin' Sumpin' Ale, tap ... 8.25
Evolution Lot #3 IPA, tap 7.50
Yuengling Lager, tap 7.25
Modelo Especial, tap 8.00
Angry Orchard Cider, tap 8.00
Victory Prima Pils, tap 7.50
Evolution Lucky #7 Porter, tap 7.50
Heineken, tap 8.00
Truly Wild Berry Seltzer, tap 8.00
Miller Lite, bottle 6.75
Corona, bottle 7.75

Athletic Run Wild IPA NA, can.....7.50

We card everyone under 26. If we forget, your dessert is free. Please tell a manager.

Patsy's American is our heartfelt tribute to GAR's first Foodie & waitress, occasional dishwasher, English teacher, full time host & baker and according to husband Randy, "the best mom in the world."

PRIVATE DINING

Plan unforgettable experiences, from social gatherings to corporate meetings at Patsy's American and Randy's Prime Seafood & Steaks. With multiple private party spaces, a variety of menus & exceptional hospitality, we will make your occasion memorable.

Tierney Room: Our largest private dining space can be set up in a variety of ways including cocktail, buffet & seated meals. Perfect for receptions, corporate events & social celebrations.

Board Room: Our classic private room is suitable for corporate lunches, intimate parties, or a large group meal.

Bar Events: Patsy's bar is the place to be for social gatherings with five different areas available to reserve.

Randy's Private Dining Room: This private room is an exquisite setting for rehearsal dinners, showers, and business luncheons. Enjoy the menu from Randy's Prime Seafood & Steaks.

More info on private dining @ randylovespatsy.com

Our bakery next door, Best Buns Bakery & Burgers, makes our bread daily.

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PATSY'S AMERICAN

RAW BAR

Fresh Oysters*...on the half shell w/ 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.....39

Seafood Tower*...12 oysters, 6 clams, 6 shrimp, smoked mussels & 1/2 Maine lobster served with blood orange mignonette & Grand Marnier aioli.....82

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.....132

STARTERS

Tex Mex Eggrolls...with avocado dipping sauce.....12

Hot Spinach & Artichoke Dip...Reggiano parmesan, Monterey Jack cheese & tortilla chips.....12

Blue Crab & Shrimp Fritters...grilled corn salsa & lobster ginger sauce.....13

Patsy's Favorite Hickory Smoked Salmon*...rice crackers & remoulade sauce.....14

Crispy Fried Point Judith Calamari...with onion straws & lobster ginger sauce.....17

Lobster Bisque.....9

Crab & Corn Chowder.....9

Community Bread Basket...choice of Ozzie rolls, Best Buns bread or an assortment of each...served with honey butter.....1

$1 of each bread order will be contributed to fight food insecurity in our community.

SALADS

Field Greens...grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add $1.....9

Caesar...mildly spicy with romaine, garlic croutons & Reggiano parmesan.....10

Chop House Salad...mixed greens, fresh corn off the cob, tomato, scallions, Tillamook white cheddar, garlic croutons & buttermilk herb dressing.....11

Warm Goat Cheese & Spiced Pecans...field greens, sun dried cranberries, garlic croutons, dates, tomatoes & champagne vinaigrette.....12

Roast Chicken Salad...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette.....20

Charleston Salad with Spiced Pecans...buttermilk fried chicken on mixed greens, avocado, fresh corn, grape tomatoes, sun dried cranberries & buttermilk herb... blue cheese, add $1.....20

Short Smoked Salmon Salad*...field greens with champagne vinaigrette, sun dried cranberries, dates & pine nuts...goat cheese, add $1.....27

Waldorf Steak Salad*...grilled filet tips, blue cheese, walnuts, apples, celery, dried cranberries, field greens & champagne vinaigrette...while it lasts.....29

Lobster Club Salad...lobster salad from a fresh Maine lobster w. field greens, red grape tomatoes, avocado, fresh corn, bacon, soft cooked egg & champagne vinaigrette.....mkt

SANDWICHES

Patsy's Lobster Roll...lobster salad from a fresh Maine lobster on a grilled roll with roasted corn on the cob & fresh, hand cut fries.....mkt

Smoked BBQ Pork...on cole slaw with fresh, hand cut fries...while it lasts.....14

Veggie Burger...brown rice, rainbow quinoa, black beans & beets with chipotle mayo served open faced on grilled icebox bread with tomato, Havarti, guacamole & hand cut fries.....17

Buttermilk Fried Chicken Sandwich...lettuce, mayo, pickles, Pommery mustard & fries.....18

Cheddar Cheeseburger*...Certified Angus Beef®, Tillamook, ketchup, pickles, Dijon mayo & fresh, hand cut fries.....19

Hickory BBQ Burger*...CAB®, Tillamook cheddar, Havarti, hickory bbq sauce & fries.....19

Bacon Cheeseburger*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fresh, hand cut fries.....20

Slow Roasted French Dip*...thinly sliced prime rib on a Best Buns butter roll with mayo... fresh, hand cut fries & au jus.....30

PATSY'S AMERICAN

FRESH SEAFOOD, CHICKEN & PASTA

Hickory Grilled Fresh Fish...the best available, hand cut in house daily.....mkt

Jumbo Lump Crab Cake...broiled or sautéed...remoulade sauce, hand cut fries & cole slaw .....mkt

Penne Primavera...asparagus, mushrooms, tomato & basil, olive oil, garlic & Reggiano parmesan...add chicken...$4, add shrimp...$4, add both...$7 19

Wood Grilled Chicken Breast...with lemon rosemary sauce, mashed potatoes & grilled asparagus 21

Louisiana Pasta...with chicken, andouille sausage, tomato, scallions & penne pasta in a spicy Creole cream sauce...add shrimp...$4.....22

Short Smoked Salmon Filet*...marinated and smoked, then hickory grilled... with fresh asparagus, mashed potatoes & Creole mustard sauce.....27

BEEF & RIBS

Steak Frites*...hickory grilled, marinated Certified Angus Beef® hanger steak... with fresh, hand cut fries 30

BBQ Baby Back Ribs...with fresh, hand cut fries & traditional cole slaw 32

Wood Grilled Filet Mignon*...cremini mushrooms & mashed potatoes..... 8 oz...49, 6 oz...42

5 Star® Reserve Rib Eye Steak*...roasted cremini mushrooms & mashed potatoes..... 48

Drunken Rib Eye* 5 Star® Reserve...marinated in our Great American Pale Ale... mashed potatoes & roasted cremini mushrooms 48

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED CENTER	WARM RED CENTER	HOT RED CENTER	HOT PINK CENTER	ORDER CHICKEN

SIDES

Fresh, Hand Cut Fries 6
Mashed Potatoes 6
Sweet Potato Fries 7
Seasonal Vegetable 6
Creamy Cole Slaw 6
Fresh Asparagus 7

Crispy Brussels Sprouts w. Bacon & Spiced Pecans.....7

KIDS UNDER 12 ...served with choice of fries, unsweetened applesauce or carrots...milk, fountain soda, juice or lemonade

Cheeseburger..... 6
Mac 'n Cheese 6
Grilled Cheese 6
Grilled Short Smoked Salmon..... 8

DESSERTS

A portion of all dessert sales will be donated to Youth for Tomorrow.

Warm White Chocolate Bread Pudding...bourbon custard sauce, vanilla ice cream & caramel 10

Warm Flourless Chocolate Waffle...with vanilla ice cream 10

Hot Fudge Sundae...vanilla ice cream & candied pecans.....11

Best Buns Dog Biscuit...carry out only...Gracie loves them 1.50

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Our entire menu is available for carry out except Raw Bar items.

Reservations available at PatsysAmerican.com.

Best Buns Bakery & Burgers bakes our bread fresh daily.

*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.

PATSY'S AMERICAN

Our wines by the glass are available in 6 oz and 9 oz pours.

Sparkling

Prosecco, Zardetto, NV, Italy 9.75 | -- | 37
Sparkling, Gloria Ferrer, NV Brut, 91WS 46
Champagne, Piper-Heidsieck, NV Brut, FR 72

Sauvignon Blanc

Dashwood, 2024, New Zealand, 90JS 8.75 | 13 | 33
Kim Crawford, 2025, Marlborough, 90JS 10.75 | 16 | 42
Chalk Hill, 2024, Sonoma, 93JS 52
Craggy Range, 2024 Te Muna Road, 93WS 54

Chardonnay

Ch. Ste. Michelle, '24, Columbia Vy., 90JS 8.75 | 13 | 33
Kendall Jackson, 2024, California, 90WE 10.25 | 15 | 39
Ferrari Carano, 2023, Sonoma, 90WE 46
Sonoma-Cutrer, 2024, Russian River 12.25 | 18 | 46
Cakebread, 2024, Napa, 93JS 69

Exciting Whites

Riesling, Dr. Loosen, '23 Dr. L, Germany 9.75 | 14 | 37
Pinot Grigio, Stella, 2025, Umbria 7.35 | 11 | 27
Pinot Grigio, Attems, 2025, Venezia 44
Chenin Blanc, Dry Creek Vineyards, '23, CA, 91WS 42
Rosé, Chateau Montaud, 2025 10.75 | 16 | 42
Viognier, Horton, 2021, Virginia 52
Conundrum, Caymus, 2023, California 37

Pinot Noir

MacMurray Ranch, 2023, Central Coast 11.50 | 17 | 44
Meiomi, '24, Monterey-Sonoma-Santa Barb. 12.25 | 18 | 46
Erath, 2023, Oregon 12.75 | 19 | 48
Niner, 2023, Edna Valley, 93WE 56
Brewer-Clifton, 2023, Santa Rita Hills, 96WS 62
Walt, 2023, Santa Rita Hills, 94WE 64
Willakenzie, 2022, Willamette Valley, 93WS 66

Malbec

Tilia, 2023, Mendoza 29
Zolo, 2025, Mendoza, 90V 8.25 | 12 | 31
Familia Zuccardi, 2024 Series A, Mendoza, 91WA 42
Don Miguel Gascon, 2023 Reserva, Mendoza, 90JS 50

Cabernet Sauvignon

Pendulum, 2022, Columbia Valley, 90WE 10.25 | 15 | 39
Canoe Ridge, 2022 Expedition, 90WE 10.75 | 16 | 42
Firestone, 2023, Paso Robles, 91JS 42
Banshee, 2023, Sonoma, 92JS 46
Duckhorn, 2023 Decoy, Sonoma, 91WE 13.35 |20 | 50
Alexander Valley Vineyards, 2022 Wetzel, 92JS 52
Beringer, 2022 Knights Valley, Sonoma, 93JS 54
Daou Reserve, 2022, Paso Robles, 94WA 16 |24 | 62
Charles Krug, 2022, Napa, 92WE 66
Wine of Substance, 2018 Powerline, WA, 90WS 66
L'Ecole No. 41, 2021, Walla Walla, 93WE 69
Lancaster, '24 Winemakers Cuvee, Alexander Vy., 92JS 72
Orin Swift, Palermo 2022, Napa 82
Silverado, 2019 GEO, Napa, 92WA 106
Shafer, 2023 One Point Five, Napa, 94WA 172

Exciting Reds

Merlot, Columbia Crest, '24, Columbia Vy. 8.75 | 13 | 33
Merlot, Oberon, 2022, Napa, 92WE 54
Shiraz, Yalumba, 2023, Australia, 90JS 37
Red Blend, Orin Swift, 2023 Abstract, CA, 93JS 59
Petite Sirah, Girard, 2021, Napa, 93WA 60
Petite Sirah, Orin Swift, 2022 Machete, CA, 92WA 88
Chianti Classico, Castello D'Albola, '23, Tuscany, 92WE 42
Zinfandel, Ancient Peaks, '20, Central Coast, 90WS 46
Zinfandel, St. Francis, '22 Old Vines, Sonoma 52
Zinfandel, Neyers, 2020, Sonoma 52
Zinfandel-Cabernet, The Prisoner, '22, Napa, 90WE 62

95-100 Extraordinary | 90-94 Outstanding

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

Wines are grouped by grape from milder & sweeter to drier & more intense.
We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.

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