

# Randy's

PRIME SEAFOOD & STEAKS

## WINES BY THE GLASS

### WHITES

<b>Sparkling</b> , Roederer, NV Brut, 93WS .....	18
<b>Pinot Grigio</b> , Terlato, 2023, Italy, 90V.....	12
<b>Sauvignon Blanc</b> , Daou, 2023, 90WE .....	11
<b>Sauvignon Blanc</b> , Silverado, 2024, 90W&S..	12
<b>Sancerre</b> , Henri Bourgeois, 2024, 90WE.....	18
<b>Chardonnay</b> , Starmont, 2022, 93WE.....	12
<b>Chardonnay</b> , MacRostie, 2023, 92WS.....	13
<b>Chardonnay</b> , Booker, 2021, 97WA .....	15
<b>Rose</b> , Bieler Père & Fils, 2024 .....	11

### REDS

<b>Pinot Noir</b> , Sean Minor, 2023, 92WS.....	13
<b>Pinot Noir</b> , Stoller, 2023 Estate, 90WE .....	16
<b>Pinot Noir</b> , Elk Cove, 2024, 90W&S.....	17
<b>Malbec</b> , Catena, 2022, 92V.....	13
<b>Super Tuscan</b> , Argiano, 2023, 93WE .....	13
<b>Cab. Sauv.</b> , Smith & Hook, 2022, 91WE.....	12
<b>Cab. Sauv.</b> , Daou Reserve, 2022, 96WA .....	16
<b>Cab. Sauv.</b> , Round Pond, 2022, 90W&S.....	21

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

## SIGNATURE COCKTAILS

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

**House Made Margarita**...Olmeca Altos Plata  
Tequila, Cointreau, lime & grapefruit .....13.00

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

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

**Old Fashioned**...Jefferson's Very Small  
Batch Bourbon, red wine prune, bitters  
& Vermont maple syrup.....14.00

**Cosmo**...Grey Goose L'Orange,  
Cointreau & fresh lime juice ..... 13.00

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

**Good Eats Martini**...Tito's Vodka with  
blue cheese stuffed olives .....14.00

## 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

**Michelob Ultra**, tap .....7.50

**Devils Backbone Lager**, tap .....8.00

**Allagash White**, tap.....8.25

**Lucy Juicy Double IPA**, tap .....8.50

**Miller Lite**, btl ..... 6.75

**Corona**, btl ..... 7.75

Our favorite artist, Jack Gable of Woolwich, Maine, created our six 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 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, Dana, Dave, Eric, Jeff, Jorge, Julia, Katie & Katie, Kevin, Lori, Marion, Paco, Sarith and the chefs and tasters mentioned above.

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## SMALL SALADS & STARTERS

### **Field Greens Salad**

Great Hill blue cheese, figs & walnuts, whipped goat cheese,  
bacon lardons & Pommery vinaigrette 13

### **Caesar Salad**

Baby Gem lettuce and Parmesan 13

### **Chopped BLT Salad**

Great Hill blue cheese, house smoked bacon, balsamic tomatoes  
& buttermilk pepper dressing...beets & walnuts 16

### **Lobster Bisque**

sherry glazed lobster 17

### **Mixed Baby Beets**

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

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

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

avocado, pickled ramps & Grand Marnier aioli 21

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

smoked tomato sauce, almond pesto & grilled artichokes 20

### **Fried Oysters\*<sup>©</sup>**

served on the 1/2 shell with sweet relish & tangy remoulade 20

## 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 22

### **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

<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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# Randy's

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## SANDWICHES

### **Randy's Cheeseburger\* ⑥**

Wagyu & prime beef, caramelized onions, Gruyere & béarnaise aioli with duck fat fries...bacon, add \$2 21

### **Our Classic Wagyu & Prime Cheeseburger\* ⑥**

pecan wood smoked bacon, Tillamook cheddar, tomato, lettuce, pickles, red onion with our special sauce & duck fat fries 22

### **Traditional Lobster Roll ⑥**

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

### **Billy's French Dip\* ⑥**

thinly sliced prime rib on a Best Buns butter roll w. Gruyere, caramelized onions, truffled béarnaise aioli, hand cut duck fat fries & au jus 32

## 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\* ⑥**

field greens, figs, walnuts, goat cheese, bacon lardons & Pommery vinaigrette 28

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

sliced prime filet with chopped greens, Great Hill blue cheese, house smoked bacon, balsamic tomatoes, walnuts, pickled beets & buttermilk pepper dressing 32

### **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

## FROM THE SEA

### **Ora King Salmon**

crispy pan seared Salmon, French lentils, green olive tapenade & balsamic red wine reduction 35

### **Branzino**

oven roasted in Meyer lemon herb butter with roasted tomatoes & grilled artichokes 37

### **Miso Sea Bass**

broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 42

### **Lobster-Crab Cake**

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

\*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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# Randy's

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## ENTREES

### Jambalaya <sup>®</sup>

sautéed shrimp, mussels, chicken, andouille sausage, tomato, scallions & linguini pasta in our spicy Creole sauce 29

### Twin Bone-In Chicken Breasts

crispy pan roasted breasts of chicken, sautéed spinach, roasted mushrooms with truffle-madeira jus & garlic mashed potatoes 29

### Patsy's 6 oz Filet Mignon\* & Bearnaise

with garlic mashed potatoes 44

### Patsy's 5 Star Reserve<sup>®</sup> Rib Eye\*

topped with garlic butter & served with garlic mashed potatoes 49

**Lobster Crab Cake & Prime 5 oz Filet Mignon\*** 64

## STEAKS

served with hand-cut, duck fat fries

### USDA PRIME CUTS

<b>12 oz NY Strip*</b>	49	<b>7 oz Filet Mignon*</b>	48
<b>16 oz NY Strip*</b>	54	<b>10 oz Filet Mignon*</b>	57
<b>16 oz Ribeye*</b>	59	<b>34 oz Tomahawk Ribeye*</b>	95

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

*Known for its intense flavor & supreme tenderness*

**6 oz Filet Mignon\*** 59 | **8 oz Filet Mignon\*** 68  
**5 oz Ribeye Cap\*** 58

### SAUCES & BUTTERS

House Steak Sauce 4 | Béarnaise 4 | Tiger Horseradish 4  
Great Hill Blue Cheese Butter 4 | Garlic Butter 4

## SIDES FOR TABLE

**Duck Fat Fries** 7  
**Parmesan Truffle Fries** 10  
**Mixed Baby Beets** 8  
goat cheese, almonds & pearl onions  
**Loaded Mashed Potatoes** 8  
bacon, cheddar, scallions & sour cream  
**Brussels Sprouts, Bacon & Marcona Almonds** 8  
**Roasted Asparagus** 8  
poached egg, parmesan & truffled bearnaise aioli

**Honey Roasted Organic Rainbow Carrots** 8  
dusted with candied walnuts  
**Creamed Spinach** <sup>®</sup> 10  
**Randy's Loaded Baked Potato** 10  
**Corn Brulée topped with Bacon** 12  
**Truffled Mac 'n Cheese** <sup>®</sup> 12  
**Wild Mushrooms** 14

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