

Randy's

PRIME SEAFOOD & STEAKS

WINES BY THE GLASS

WHITES

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

REDS

Pinot Noir , Sean Minor, 2023, 92WS.....	13
Pinot Noir , Stoller, 2023 Estate, 90WE	16
Pinot Noir , Elk Cove, 2024, 90W&S.....	17
Malbec , Catena, 2022, 92V.....	13
Super Tuscan , Tua Rita, 2023 90WE.....	15
Cab. Sauv. , Smith & Hook, 2022, 91WE.....	12
Cab. Sauv. , Daou Reserve, 2022, 96WA	16
Cab. Sauv. , 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 & grapefruit13.00

Bourbon Smash...Maker's Mark,
muddled lemon & mint13.25

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 olives14.00

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.

122225-18R

Randy's

PRIME SEAFOOD & STEAKS

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

STARTERS & SMALL SALADS

Lobster Bisque

sherry glazed lobster 17

Mixed Baby Beets

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

Prime & Wagyu Meatballs[©]

21

Ahi Tuna Tartare*

avocado, pickled ramps & Grand Marnier aioli 21

Crispy Fried Point Judith Calamari[©]

smoked tomato sauce, almond pesto & grilled artichokes 20

Mussels*[©]

sauteed in creamy white sauce with crushed Campari tomatoes
& roasted andouille...grilled focaccia bread 20

Fried Oysters*[©]

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

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

[©] 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.

012825-18L

Randy's

PRIME SEAFOOD & STEAKS

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 27

Prime Filet Mignon*

sliced prime filet with chopped greens, Great Hill blue cheese, house smoked bacon, balsamic tomatoes, walnuts, pickled beets & buttermilk pepper dressing 30

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 17

Randy's Cheeseburger* ©

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

Our Classic Wagyu & Prime Cheeseburger* ©

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

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 32

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

Day Boat Scallops

George's Bank pan seared scallops, sweet cream corn, andouille, ramp butter 39

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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ENTREES

Jambalaya [®]

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 8 oz Filet Mignon* & Bearnaise

with garlic mashed potatoes 48

Patsy's 5 Star Reserve® Rib Eye*

topped with garlic butter & served with garlic mashed potatoes 48

Lobster Crab Cake & Prime 5 oz Filet Mignon* 68

STEAKS

served with hand-cut, duck fat fries

USDA PRIME CUTS

12 oz NY Strip*	52	7 oz Filet Mignon*	52
16 oz NY Strip*	59	10 oz Filet Mignon*	63
16 oz Ribeye*	65	34 oz Tomahawk Ribeye*	95

AWARD WINNING SNAKE RIVER FARMS® 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 [®] 10

Randy's Loaded Baked Potato 10

Corn Brulée topped with Bacon 12

Truffled Mac 'n Cheese [®] 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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