

Randy's

PRIME SEAFOOD & STEAKS

WINES BY THE GLASS

WHITES

Sparkling , Roederer, NV Brut, 93WS	18
Pinot Grigio , Terlato, 2024, Italy, 90V	12
Sauvignon Blanc , Daou, 2023, 90WE	11
Sauvignon Blanc , Silverado, 2024, 90W&S..	12
Sancerre , Henri Bourgeois, 2024, 90WE.....	19
Chardonnay , Starmont, 2023, 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, 92WS	17
Malbec , Catena, 2022, 92V.....	13
Super Tuscan , Argiano, 2023, 93WE	13
Cab. Sauv. , Smith & Hook, 2022, 91WE.....	12
Cab. Sauv. , Daou Reserve, 2022, 96WA	16
Cab. Sauv. , Round Pond, 2022, 92WE.....	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, Jorge, Julia, Katie & Katie, Kevin, Lori, Marion, Paco, Sarith and the chefs and tasters mentioned above.

050726-18R

Randy's

PRIME SEAFOOD & STEAKS

RAW BAR

Fresh Oysters*

on the half shell with blood orange mignonette 1/2 dz 21

Local Midneck Clams*

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

Shrimp Cocktail

6 jumbo shrimp, fresh lemon & cocktail sauce 21

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

Lobster Bisque

sherry glazed lobster 19

Mixed Baby Beets

whipped goat cheese, Marcona almonds & pearl onions, microgreens 15

Prime & Wagyu Meatballs[®] 23

Steak Tartare*[®]

prime filet & wagyu rib cap tartare with toasted baguette slices 20

Pressed Spicy Tuna Sushi*

layers of Ahi tuna, avocado, sushi rice, spicy tuna & Unagi sauce...
while it lasts 25

Crispy Fried Point Judith Calamari[®]

smoked tomato sauce, almond pesto & grilled artichokes 23

Mussels*[®]

sauteed in creamy white sauce with crushed Campari tomatoes
& roasted andouille...grilled focaccia bread 22

Fried Oysters*[®]

served on the 1/2 shell with sweet relish & tangy remoulade 23

Ahi Tuna Tartare*

avocado, pickled ramps & Grand Marnier aioli 23

*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.

021926-18D

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PRIME SEAFOOD & STEAKS

SALADS

Caesar Salad

Baby Gem lettuce and Parmesan 15

Field Greens Salad

Great Hill blue cheese, figs & walnuts, whipped goat cheese,
bacon lardons & Pommery vinaigrette 15

Chopped BLT Salad

Great Hill blue cheese, house smoked bacon, balsamic tomatoes
& buttermilk pepper dressing...beets & walnuts 18

LAND & SEA

Twin Bone-In Chicken Breasts

crispy pan roasted breasts of chicken, sautéed spinach,
roasted mushrooms with truffle-madeira jus 37

Ora King Salmon

crispy pan seared Salmon, French lentils, green olive tapenade &
balsamic red wine reduction 42

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 52

Miso Sea Bass

broiled Chilean sea bass with a miso-mango glaze, baby bok choy,
shiitakes & sugar snap peas 54

Lobster-Crab Cake

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

Patsy's 8 oz Filet Mignon* & Bearnaise

with garlic mashed potatoes 52

Patsy's 5 Star Reserve® Rib Eye*

topped with garlic butter & served with garlic mashed potatoes 52

Lobster-Crab Cake & Prime Filet Mignon*

5 oz Filet 72, 7 oz Filet 79

© 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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FEATURES

Jambalaya (Monday & Tuesday only)®

sautéed shrimp, mussels, chicken, andouille sausage, tomato, scallions & linguini pasta in our spicy Creole sauce 36

King Cut Blackened Prime Rib* (Friday & Saturday only)

served on the bone 67 (while it lasts)

STEAKS

USDA PRIME CUTS

12 oz NY Strip*	54	16 oz NY Strip*	59
7 oz Filet Mignon*	59	10 oz Filet Mignon*	69
16 oz Ribeye*	64	34 oz Tomahawk Ribeye*	112

AWARD WINNING SNAKE RIVER FARMS® AMERICAN WAGYU

Known for its intense flavor & supreme tenderness

6 oz Filet Mignon* 69 | **8 oz Filet Mignon*** 84

5 oz Ribeye Cap* 66

SAUCES & BUTTERS

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

SIDES FOR THE TABLE

Duck Fat Fries 10
Parmesan Truffle Fries 13
Mixed Baby Beets 11
goat cheese, almonds & pearl onions
Creamed Spinach® 14
Loaded Mashed Potatoes 15
bacon, cheddar, scallions & sour cream
Roasted Asparagus 15
poached egg, parmesan &
truffled béarnaise aioli

Randy's Loaded Baked Potato 12
**Honey Roasted Organic
Rainbow Carrots** 14
dusted with candied walnuts
**Brussels Sprouts, Bacon &
Marcona Almonds** 15
Corn Brulée topped with Bacon 15
Truffled Mac 'n Cheese® 17
Wild Mushrooms 19

Reservations now available at RandysPrime.com or please phone ahead.
Best Buns bakes our bread fresh daily.
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