

# 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

|  |       |
|--|-------|
| <b>Patsy's Mule</b> ...Tito's Handmade Vodka,<br>Fever Tree Ginger Beer & fresh lime .....       | 10.50 |
| <b>House Made Margarita</b> ...Olmeca Altos Plata<br>Tequila, Cointreau, lime & grapefruit ..... | 13.00 |
| <b>Bourbon Smash</b> ...Maker's Mark,<br>muddled lemon & mint .....                              | 13.25 |
| <b>Mango Martini</b> ...<br>Malibu Mango Rum,Licor 43 & a splash<br>of pineapple.....            | 10.25 |

|  |       |
|--|-------|
| <b>Old Fashioned</b> ...Jefferson's Very Small<br>Batch Bourbon, red wine prune, bitters<br>& Vermont maple syrup..... | 14.00 |
| <b>Cosmo</b> ...Grey Goose L'Orange,<br>Cointreau & fresh lime juice .....   | 13.00 |
| <b>Espresso Martini</b> ...Tito's Vodka, Kahlua,<br>Baileys Irish Cream & Espresso.....                                | 11.50 |
| <b>Good Eats Martini</b> ...Tito's Vodka with<br>blue cheese stuffed olives .....                                      | 14.00 |

## BEER

|   |      |
|---|------|
| <b>Patsy's Lager</b> , tap .....              | 7.25 |
| <b>Randy's Pale Ale</b> , tap.....            | 7.25 |
| <b>Miller Lite</b> , tap.....                 | 7.25 |
| <b>Solace Partly Cloudy IPA</b> , tap .....   | 7.75 |
| <b>Stella Artois</b> , tap.....               | 8.00 |
| <b>Blue Moon Belgian White Ale</b> , tap..... | 8.00 |

|  |      |
|--|------|
| <b>Michelob Ultra</b> , tap .....        | 7.50 |
| <b>Devils Backbone Lager</b> , tap ..... | 8.00 |
| <b>Allagash White</b> , tap.....         | 8.25 |
| <b>Lucy Juicy Double IPA</b> , tap ..... | 8.50 |
| <b>Miller Lite</b> , btl .....           | 6.75 |
| <b>Corona</b> , 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.

021926-18R

# 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<sup>®</sup>** 23

### **Steak Tartare<sup>®</sup>**

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<sup>®</sup>**

smoked tomato sauce, almond pesto & grilled artichokes 23

### **Mussels<sup>®</sup>**

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

### **Fried Oysters<sup>®</sup>**

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.

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# Randy's

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## 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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# Randy's

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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

|                           |    |                               |     |
|---------------------------|----|-------------------------------|-----|
| <b>12 oz NY Strip*</b>    | 54 | <b>16 oz NY Strip*</b>        | 59  |
| <b>7 oz Filet Mignon*</b> | 59 | <b>10 oz Filet Mignon*</b>    | 69  |
| <b>16 oz Ribeye*</b>      | 64 | <b>34 oz Tomahawk Ribeye*</b> | 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 bearnaise 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](https://randysprime.com) or please phone ahead.  
Best Buns bakes our bread fresh daily.  
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