SIGNATURE COCKTAILS

Brewer’s Manhattan
Makers Mark & house made beer jam  12

Hemingway Daiquiri
Plantation 5 Year Rum, Maraschino Liqueur, fresh grapefruit & lime  13

Mezcal Cocktail
Del Maguey Vida Mezcal, Chili Liqueur, house made mango puree  14

Cosmo
Grey Goose L’Orange, Cointreau & fresh lime juice  12

House Made Margarita
Olmeca Altos Plata Tequila, Cointreau, fresh lime & grapefruit  12

Bourbon Smash
Jefferson’s Very Small Batch Bourbon, fresh lemon & mint  13

Cucumber Basil Martini
Ketel One Citroen, muddled cucumber & fresh lemon juice  14

Bourbon Mule
Four Roses Small Batch Bourbon, Orange Cordial & Fever Tree Ginger Beer  13

Rosemary Citrus G&T
Aviation Gin, rosemary & fresh citrus fruits  14

Good Eats Martini
Tito’s Handmade Vodka with blue cheese stuffed olives  13

BEER

Patsy’s Lager, tap 6.75
Randy’s Pale Ale, tap 6.75
Stella Artois, tap 7.50
Evolution Lot #3 IPA, tap 7.25
Lagunitas IPA, tap 7.25
Hoegaarden, tap 7.25

Victory Prima Pils, tap 7.25
Mustang Sally Amber Lager, tap 7.25
Heineken, tap 7.25
Bud Light, tap 6.75
Miller Lite, btl 6.50
Corona, btl 7.25

Our favorite artist, Jack Gable of Woolwich, Maine, created our five special paintings. Images that are very special to Randy.

Many thanks to the architects who created our unique restaurant. Leon Chatelain, Pavel Zhirou, 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 entirely new 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, Allisa, Andy, Aliy, Amanda 3, Ben, Carleen, Cheryl, Chris, Dana, Dave, Denton, Eric & Erik, Gelber, Gustavo, Raleigh, Iryna, Jeff, Jessica, Jorge, Julia, Katie & Katie, Kevin, Lori, Marion, Meagan, Natasha, Paco, Sarith and the chefs and tasters mentioned above.

061421-18RL
## WINES BY THE GLASS

### WHITES

- **Sparkling**, Roederer, NV Brut, Anderson Valley, 93WS ......................................................... 12
- **Pinot Grigio**, Terlato, 2018 Friuli Colli Orientali, Italy, 90WE ............................................. 11
- **Sauvignon Blanc**, Silverado, 2018, Napa. ............................................................................... 11
- **Sauvignon Blanc**, Daou, 2019, Napa, 92WA ........................................................................... 12
- **Sauvignon Blanc**, Henri Bourgeois, 2019 Les Baronnes, Sancerre, France ......................... 16
- **Chardonnay**, MacRostie, 2016, Sonoma Coast, 92WA ......................................................... 12
- **Chardonnay**, Dierberg, 2015 Dierberg Vineyard, Santa Maria Valley, 93WA ..................... 16
- **Rose**, Bieler Père & Fils, 2020, Bandol, France, 90V ............................................................. 12

### REDS

- **Pinot Noir**, Stoller, 2016 Estate, Dundee Hills, 93WS .............................................................. 13
- **Pinot Noir**, Domaine Drouhin, 2018 Roserock, Willamette Valley, 93WA ............................ 15
- **Pinot Noir**, Melville, 2016 Estate, Santa Rita Hills, 92WA ....................................................... 17
- **Malbec**, Catena, 2017 Lunlunita, Mendoza, Argentina, 92WA ............................................... 12
- **Super Tuscan**, Tua Rita, 2018 dei Notri IGT, 90+WA ............................................................... 12
- **Cabernet Sauvignon**, Pendulum, 2018, Columbia Valley, 91WS ............................. 12
- **Cabernet Sauvignon**, Marrietta Cellars, 2016 Arme, North Coast, 93V .............................. 15
- **Cabernet Sauvignon**, Mt. Veeder Winery, 2017, Napa, 93WS ............................................. 19

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

### RAW BAR

- **Fresh Oysters***
on the half shell with blood orange mignonette 1/2 dz  19

- **Oyster Shooter***
  Tito’s handmade vodka, horseradish, cocktail sauce & a fresh oyster  10

- **Local Midneck Clams***
  harvested from Chincoteague, VA...mildly salty & sweet...1/2 dz  10

- **Shrimp Cocktail**
  6 jumbo shrimp, fresh lemon & cocktail sauce  14

- **Seafood Platter***
  6 oysters, 6 midneck clams, 3 jumbo shrimp, smoked mussels & blood orange mignonette  37

- **Seafood Tower***
  12 oysters, 6 clams, 6 shrimp, smoked mussels & 1/2 Maine lobster served with blood orange mignonette & Grand Marnier aioli  79

- **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  128

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*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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STARTERS & SMALL SALADS

Lobster Bisque
sherry glazed lobster  12
Mixed Baby Beets
whipped goat cheese, Marcona almonds & pearl onions, microgreens 12
Prime & Wagyu Meatballs® 14
Ahi Tuna Tartare*
avocado, pickled ramps & Grand Marnier aioli 16
Crispy Fried Point Judith Calamari®
smoked tomato sauce, almond pesto & grilled artichokes  17
Soft Greens Salad
baby beets, cucumber, Marcona almonds, soft cooked egg & raspberry vinaigrette  10
Caesar Salad
Baby Gem lettuce and Parmesan  10
Baby Kale & Fresh Fruit Salad
strawberries, blueberries, quinoa & Pecorino Romano with balsamic vinaigrette  12
Chopped BLT Salad
Great Hill blue cheese, house smoked bacon, balsamic tomatoes & buttermilk pepper dressing...beets & walnuts  14

ENTREE SALADS

Roast Chicken
bone-in chicken breast with baby kale & rainbow quinoa, Pecorino Romano, seasonal fruits & balsamic vinaigrette  19
Patsy’s Short Smoked Salmon*
soft greens with baby beets, soft cooked egg, cucumber ribbons, Marcona almonds & raspberry vinaigrette  22
Prime Filet Mignon*
sliced prime filet with chopped greens, Great Hill blue cheese, house smoked bacon, balsamic tomatoes, walnuts, pickled beets & buttermilk pepper dressing  25
Lobster-Crab Cake
broiled Maine lobster & jumbo lump crab with soft 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  14
Randy’s Cheeseburger®
Wagyu & prime beef, caramelized onions, Gruyere & béarnaise aioli with hand cut, duck fat fries...bacon or gluten free bun, add $1  18
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  24

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 Toffee Pretzel & Brownie 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.
FROM THE SEA

Today’s Absolutely Fresh Fish
hand cut in house daily mkt

**Branzino**
oven roasted in Meyer lemon herb butter with roasted tomatoes & grilled artichokes 29

**Ora King Salmon**
crispy pan seared Ora King Salmon with French lentils & balsamic red wine reduction 32

**Miso Sea Bass**
broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 35

**Day Boat Scallops**
George’s Bank pan seared scallops, sweet creamed corn, andouille, ramp butter 36

**Lobster Crab Cake**
broiled Maine lobster & jumbo lump crab w. lobster beurre blanc...shaved fennel & asparagus mkt

Lobster Crab Cake & Prime 5 oz Filet Mignon* 54

FROM THE LAND

served with hand-cut, duck fat fries

**USDA PRIME CUTS**

<table>
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<th>Filet Mignon*</th>
<th>NY Strip*</th>
<th>Ribeye*</th>
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<td>7 oz</td>
<td>12 oz</td>
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<td>10 oz</td>
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**AWARD WINNING SNAKE RIVER FARMS® AMERICAN WAGYU**

Known for its intense flavor & supreme tenderness

<table>
<thead>
<tr>
<th>Filet Mignon*</th>
<th>Ribeye Cap*</th>
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<tbody>
<tr>
<td>6 oz</td>
<td>5 oz</td>
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SIDES

Duck Fat Fries 7
Parmesan Truffle Duck Fat Fries 10
Loaded Mashed Potatoes
bacon, cheddar, scallions & sour cream 8
Honey Roasted Organic Rainbow Carrots
dusted with candied walnuts
Brussels Sprouts, Bacon & Marcona Almonds 8
Roasted Asparagus
poached egg, parmesan & truffled bearnaise aioli
Corn Brulée topped with Bacon 12
Truffled Mac ‘n Cheese® 12
Wild Mushrooms 12

SAUCES

Great Hill Blue Cheese Butter 3
House Steak Sauce 3
Béarnaise 3
Tiger Horseradish 3

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