

Randy's

PRIME SEAFOOD & STEAKS

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 13

House Made Margarita

Olmecca Altos Plata Tequila, Cointreau, fresh lime & grapefruit 13

Bourbon Smash

Jefferson's Very Small Batch Bourbon, fresh lemon & mint 14

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 & Fever Tree Indian Tonic 15

Bee's Knees

Strange Monkey Gin, Thyme Honey Syrup, lavender bitters 14

Good Eats Martini

Grey Goose with blue cheese stuffed olives 16

Boulevardier

Old Overholt & Rittenhouse Rye, Campari & Lillet 14

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 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 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, Ailisa, Andy, Ally, Amanda 3, Ben, Brittini, Carleen, Chelsea, Cheryl, Chris, Dana, Dave, Denton, Eric & Erik, Gelber, Gustavo, Haleigh, Iryna, Jaime, Jeff, Jessica, Jorge, Julia, Katie & Katie, Kevin, Lori, Marion, Meagan, Natasha, Paco, Sarith, Shardae, Taniya and the chefs and tasters mentioned above.

073019-18RD

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PRIME SEAFOOD & STEAKS

WINES BY THE GLASS

WHITES

Sparkling , Roederer, NV Brut, Anderson Valley, 93WS.....	14
Pinot Grigio , Terlato, 2017 Friuli Colli Orientali, Italy, 91WE.....	12
Sauvignon Blanc , Hanna, 2017, Russian River, 90WS.....	14
Sauvignon Blanc , Henri Bourgeois, '17 Les Baronnes, Sancerre, 92WS.....	17
Chardonnay , MacRostie, 2016, Sonoma Coast, 92WA.....	13
Chardonnay , Morgan, 2016 Highland, Santa Lucia Highlands, 91WS.....	15
Chardonnay , 2015 Dierberg Vineyard, Santa Maria Valley, 93WA.....	18
Rose , Bieler Père & Fils, 2018, Bandol, France, 90WS.....	13

REDS

Pinot Noir , Stoller, 2016 Estate, Dundee Hills, 93WS.....	15
Pinot Noir , Domaine Drouhin, 2015 Roserock, Eola-Amity Hills, 92+WA.....	18
Pinot Noir , Melville, 2014 Estate, Santa Rita Hills, 94WE.....	20
Malbec , Catena, 2016 Lunlunita, Mendoza, Argentina, 92WA.....	14
Super Tuscan , Tua Rita, 2016 dei Notri IGT, Italy 92WA.....	14
Cabernet Sauvignon , Pendulum, 2016, Columbia Valley, 90WS.....	14
Cabernet Sauvignon , Ferrari Carano, 2015, Alexander Valley, 90WA.....	18
Cabernet Sauvignon , Freemark Abbey, 2014, Napa, 92WA.....	24

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

BEER

Patsy's Lager , tap	6.25
Randy's Pale Ale , tap	6.25
Stella Artois , tap	7.00
Evolution Lot #3 IPA , tap	6.75
Lagunitas IPA , tap	6.75
Hoegaarden , tap	6.75
Victory Prima Pils , tap	6.75
Mustang Sally Amber Lager , tap	6.75
Dominion Oak Barrel Stout , tap	6.75
Bud Light , tap	6.00
Miller Lite , btl	6.00
Corona , btl	6.75

Reservations now available at RandysPrime.com or please phone ahead.

Best Buns bakes our bread fresh daily.

073019-18D

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RAW BAR

Fresh Oysters*

on the half shell with blood orange mignonette 1/2 dz 18

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 12

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

STARTERS

Lobster Bisque

sherry glazed lobster 14

Mixed Baby Beets

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

Ahi Tuna Tartare*

avocado, pickled ramps & Grand Marnier aioli 17

Crispy Fried Point Judith Calamari[®]

smoked tomato sauce, almond pesto & grilled artichokes 18

Monster Tiger Prawn

garlic butter & grilled lemon 22

SALADS

Soft Greens

baby beets, cucumber, Marcona almonds, soft cooked egg & raspberry vinaigrette 12

Baby Kale & Fresh Fruit

peaches, 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

[®]Most of the menu is appropriate for those guests who have a moderate gluten sensitivity.

These items contain gluten: Bread, Calamari, Chocolate Cake, Carrot Cake and the optional Brownie & Toffee Pretzel Crunch 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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FROM THE SEA

Branzino

oven roasted in Meyer lemon herb butter with roasted tomatoes & grilled artichokes 36

Ora King Salmon

crispy pan seared Ora King Salmon with French lentils & balsamic red wine reduction 38

Miso Sea Bass

broiled Chilean sea bass brushed with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 45

Lobster-Crab Cake

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

Day Boat Scallops

George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter 42

Lobster-Crab Cake & Prime Filet Mignon*

8 oz Filet 68, 5 oz Filet 58

Lobster Risotto (Tuesday only)

Maine lobster, Acquerello rice, oven dried and San Marzano tomatoes 36

LAND & FARM

Twin Bone-In Chicken Breasts

Bell & Evans crispy pan roasted breasts of chicken, sautéed spinach, roasted mushrooms with truffle-madeira jus 32

USDA PRIME CUTS

6 oz Filet Mignon* 38 | **8 oz Filet Mignon*** 44

16 oz Ribeye* 48

16 oz NY Strip* 52

King Cut Blackened Prime Rib*

available Wed-Fri, served on the bone 59

AWARD WINNING AMERICAN WAGYU SNAKE RIVER FARMS® BLACK

Known for its intense flavor & supreme tenderness

6 oz Filet Mignon* 64

5 oz Ribeye Cap* 68

16 oz Ribeye* 79

16 oz NY Strip* 84

SAUCES

Great Hill Blue Cheese Butter 3

House Steak Sauce 3

Béarnaise 3

Red Wine Sauce 3

Tiger Horseradish 3

SIDES

Duck Fat Fries 8

Parmesan Truffle Fries 12

Loaded Mashed Potatoes

bacon, cheddar, scallions & sour cream 10

Honey Roasted Organic Rainbow Carrots 11

dusted with candied walnuts

Brussels Sprouts, Bacon & Marcona Almonds 12

Corn Brulée topped with Bacon 12

Wild Mushrooms 14

*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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