

# Randy's

## PRIME SEAFOOD & STEAKS

### RAW BAR

#### **Shrimp Cocktail**

6 jumbo shrimp, fresh lemon & cocktail sauce 12

#### **Fresh Oysters\***

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

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

**Seafood Tower\***...12 oysters, 6 clams, 6 shrimp, mussels & 1/2 Maine lobster...w/ blood orange mignonette & GM aioli 79

**The Triple Decker\***...18 oysters, 9 clams, 9 shrimp, mussels, tuna tartare & a one pound Maine lobster...  
blood orange mignonette & Grand Marnier aioli 128

### SMALL SALADS & STARTERS

#### **Soft Greens Salad**

baby beets, cucumber, Marcona almonds, soft cooked egg & raspberry vinaigrette 9

#### **Caesar Salad**

romaine lettuce and Parmesan 10

#### **Baby Kale & Fresh Fruit Salad**

strawberries, blueberries, quinoa & Pecorino Romano with balsamic vinaigrette 10

#### **Chopped BLT Salad**

Great Hill blue cheese, house smoked bacon, balsamic tomatoes  
& buttermilk pepper dressing...beets & walnuts 12

#### **Lobster Bisque**

sherry glazed lobster 11

#### **Mixed Baby Beets**

whipped goat cheese, Marcona almonds & pearl onions, microgreens 11

#### **Ahi Tuna Tartare\***

avocado, pickled ramps & Grand Marnier aioli 15

#### **Crispy Fried Point Judith Calamari** ©

smoked tomato sauce, almond pesto & grilled artichokes 15

#### **Monster Tiger Prawn**

garlic butter & grilled lemon 17

### ENTREE SALADS

#### **Roast Chicken**

Bell & Evans 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 21

#### **Prime Filet Mignon\***

sliced prime filet with chopped greens, Great Hill blue cheese, house smoked bacon,  
balsamic tomatoes, walnuts, pickled beets & buttermilk pepper dressing 22

#### **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 16

#### **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

**\*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.**

## 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 27

### **Day Boat Scallops**

George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter 29

### **Miso Sea Bass**

broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 32

### **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\*** 44

## FROM THE LAND

served with hand-cut duck fat fries

### **USDA PRIME CUTS**

**7 oz Filet Mignon\*** 29 | **10 oz Filet Mignon\*** 37

**16 oz Ribeye\*** 42

**12 oz NY Strip\*** 30 | **16 oz NY Strip\*** 38 (limited availability)

### **AWARD WINNING SNAKE RIVER FARMS® AMERICAN WAGYU**

*Known for its intense flavor & supreme tenderness*

**6 oz Filet Mignon\*** 48

**5 oz Ribeye Cap\*** 52

## 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** 8

dusted with candied walnuts

**Brussels Sprouts, Bacon & Marcona Almonds** 8

**Roasted Asparagus** 8

poached egg, parmesan & truffled bearnaise aioli

**Corn Brulée topped with Bacon** 10

**Truffled Mac 'n Cheese** © 10

**Wild Mushrooms** 9

## SAUCES

**Great Hill Blue Cheese Butter** 3

**House Steak Sauce** 3

**Béarnaise** 3

**Tiger Horseradish** 3

## SWEETS

**Ultimate Sundae**...vanilla ice cream 15

**Toppings**—Hot Fudge, Peanut Butter Sauce, Caramel, Candied Peanuts, Whipped Cream, Toffee Pretzel Crunch ©, Brownie ©, Almond Marshmallow, Sprinkles, Cherries, Grilled Myers's Rum Pineapple

**The Chocolate Cake** ©

chocolate ganache & toffee crumbles 12

**Tressa's Pavlova**

crispy meringue shell filled with Meyer lemon curd & finished with passion fruit coulis & fresh fruit 10

**Patsy's Carrot Cake** ©

5 layer carrot cake, walnuts, cream cheese frosting 11

© 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.