

# 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

## 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

**Dominion Oak Barrel Stout**, tap 6.75

**Bud Light**, tap 6.00

**Miller Lite**, btl 6.00

**Corona**, btl 6.75

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, Brittni, 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.

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## WINES BY THE GLASS

### WHITES

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

### REDS

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

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 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

\*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

### **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<sup>Ⓞ</sup>**

smoked tomato sauce, almond pesto & grilled artichokes 18

### **Monster Tiger Prawn**

garlic butter & grilled lemon 22

## SMALL 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

## ENTREE SALADS

### **Roast Chicken**

Bell & Evans bone-in chicken breast with baby kale & rainbow quinoa,  
Pecorino Romano, seasonal fruits & balsamic vinaigrette 21

### **Patsy's House Smoked Salmon\***

soft greens with baby beets, soft cooked egg, cucumber ribbons,  
Marcona almonds & raspberry vinaigrette 24

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

sliced prime filet with chopped greens, Great Hill blue cheese, house smoked bacon,  
balsamic tomatoes, walnuts, pickled beets & buttermilk pepper dressing 29

## SANDWICHES

### **Cheeseburger\*<sup>Ⓞ</sup>**

Wagyu & prime beef, caramelized onions, Gruyere &  
béarnaise aioli with hand cut duck fat fries...bacon or gluten free bun, add \$1 17

### **Lobster-Crab Cake Roll<sup>Ⓞ</sup>**

broiled Maine lobster & jumbo lump crab with lobster beurre blanc  
on a grilled roll with fresh duck fat fries market

### **Billy's French Dip\*<sup>Ⓞ</sup>**

thinly sliced prime rib on a Best Buns butter roll w. Gruyere, caramelized onions,  
truffled béarnaise aioli, hand cut duck fat fries & au jus 27

<sup>Ⓞ</sup> Most of the menu is appropriate for those guests who have a moderate gluten sensitivity.

Items with Gluten: Au Jus, Bread, Cakes, Calamari 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.

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## FROM THE SEA

### **Ora King Salmon**

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

### **Day Boat Scallops**

George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter 32

### **Miso Sea Bass**

broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 38

### **Lobster-Crab Cake**

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

## LAND & FARM

### **USDA PRIME CUTS**

**6 oz Filet Mignon\*** 34 | **8 oz Filet Mignon\*** 39

**16 oz Ribeye\*** 45

**16 oz NY Strip\*** 47

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

*Known for its intense flavor & supreme tenderness*

**6 oz Filet Mignon\*** 59

**16 oz NY Strip\*** 77

**16 oz Ribeye\*** 72

**5 oz Ribeye Cap\*** 65

## 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** 10

**Loaded Mashed Potatoes**

bacon, cheddar, scallions & sour cream 10

**Honey Roasted Organic Rainbow Carrots** 10

dusted with candied walnuts

**Brussels Sprouts, Bacon & Marcona Almonds** 10

**Corn Brulée topped with Bacon** 10

**Wild Mushrooms** 14

## SWEETS

**Ultimate Sundae...vanilla ice cream** 19

**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 14

**Tressa's Pavlova**

Meyer lemon curd, passion fruit coulis, kiwi, orange & blueberries 12

**Patsy's Carrot Cake** ©

5 layer carrot cake, walnuts, cream cheese frosting 12

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