



Randy's

PRIME SEAFOOD & STEAKS

Restaurant Week Dinner Menu

Monday, January 25 - Sunday, February 7

\$55 per person

(No substitutions please)

STARTERS & SMALL SALADS

(Choose 1)

Shrimp Cocktail...6 jumbo shrimp, fresh lemon & cocktail sauce

Mixed Baby Beets...whipped goat cheese, Marcona almonds & pearl onions, microgreens

Ahi Tuna Tartare*...avocado, pickled ramps & Grand Marnier aioli

Crispy Fried Point Judith Calamari...smoked tomato sauce, almond pesto & grilled artichokes

Caesar Salad...romaine lettuce and parmesan

Baby Kale & Fresh Fruit Salad...strawberries, blueberries, quinoa & Pecorino Romano with balsamic vinaigrette

Prime & Wagyu Meatballs...tomato demi and grilled focaccia

MAIN COURSE

(Choose 1)

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

Day Boat Scallops...George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter

Pan Seared Halibut...oven braised chickpeas, wild mushrooms, and roasted andouille, basil butter broth

Twin Bone-In Chicken Breasts...Bell & Evans crispy pan roasted breasts of chicken, sautéed spinach, roasted mushrooms with truffle-madeira jus

7 oz Prime Filet Mignon* & Duck Fat Fries

SWEETS

(Choose 1)

The Chocolate Cake...chocolate ganache & toffee crumbles

Tressa's Pavlova...Meyer lemon curd, passion fruit coulis, kiwi, orange & blueberries

Hot Fudge Sundae...vanilla ice cream

Chef's Choice Cupcakes



@RandysPrime

RESTAURANT WEEK MENU CANNOT BE COMBINED WITH OTHER OFFERS.

*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

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 12

House Made Margarita

Olmecca 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 6.25

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

Heineken, tap 6.75

Bud Light, tap 6.25

Miller Lite, btl 6.00

Corona, btl 6.75

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PRIME SEAFOOD & STEAKS

WINE BY THE GLASS

WHITES

Sparkling , Roederer, NV Brut.....	12
Pinot Grigio , Terlato, '18 Friuli Colli.....	11
Sauvignon Blanc , Nautilus, '18.....	11
Sauvignon Blanc , Henri Bourgeois, '19.....	16
Chardonnay , MacRostie, '16, Sonoma.....	12
Rose , Bieler Père & Fils, '18, Bandol, FR.....	12

REDS

Pinot Noir , Domaine Drouhin, '16.....	15
Malbec , Catena, '17 Lunlunta, Mendoza.....	12
Cabernet Sauvignon , Marrietta Cellars, '16.....	15
Cab. Sauv. , Mt. Veeder Winery, '17, Napa.....	19

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

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, mussels & 1/2 Maine lobster...
w/ blood orange mignonette & Grand Marnier 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

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 16

Crispy Fried Point Judith Calamari

smoked tomato sauce, almond pesto & grilled artichokes 17

Monster Tiger Prawn

garlic butter & grilled lemon 19

SALADS

Caesar Salad

romaine lettuce and Parmesan 12

Soft Greens Salad

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

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

© 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 36

Day Boat Scallops

George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter 39

Miso Sea Bass

broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 42

Lobster-Crab Cake

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

Lobster-Crab Cake & Prime Filet Mignon*

7 oz Filet 63, 5 oz Filet 56

LAND & FARM

Twin Bone-In Chicken Breasts

Bell & Evans crispy pan roasted breasts of chicken, sautéed spinach, roasted mushrooms with truffle-madeira jus 28

USDA PRIME CUTS

7 oz Filet Mignon* 39 | **10 oz Filet Mignon*** 47

16 oz Ribeye* 49

16 oz NY Strip* 47 | **12 oz NY Strip*** 40 (limited availability)

AWARD WINNING SNAKE RIVER FARMS® AMERICAN WAGYU

Known for its intense flavor & supreme tenderness

6 oz Filet Mignon* 56

5 oz Ribeye Cap* 57

SIDES

Duck Fat Fries 8

Parmesan Truffle Duck Fat 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

Roasted Asparagus 12

poached egg, parmesan & truffled bearnaise aioli

Corn Brulée topped with Bacon 12

Truffled Mac 'n Cheese® 12 **Wild Mushrooms** 14

SAUCES

Great Hill Blue Cheese Butter 3

House Steak Sauce 3

Béarnaise 3

Tiger Horseradish 3

SWEETS

Ultimate Sundae...vanilla ice cream 17

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

crispy meringue shell filled with Meyer lemon curd & finished with passion fruit coulis & fresh fruit 12

Patsy's Carrot Cake®

5 layer carrot cake, walnuts, cream cheese frosting 12

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