RANDY'S for LUNCH

Randy's Raw Bar

Oysters on The Half Shell*
Clams on the Half Shell* (or Steamed)
Peel and Eat Shrimp(Hot or Cold)
New England Steamers

Dozen Market Price
Dozen 9.95
1/2 Dozen
Pound 17.95
1/2 Pound
1/2 Pound
1/3 Pound
1/4 Pound
1/5 Pound
1/6 Pound
1/7 Pound
1/7 Pound
1/8 Pound
1/8

1/2 Dozen Market Price 1/2 Dozen 5.95 1/2 Pound 9.95 13.95

10.95

9.95

9.95

8.95

7.95

Shrimp Cocktail Jumbo chilled shrimp served with cocktail sauce and lemon 12.95

Just the Beginning

Try one of our tasty starters as a preview to hold you over until we fillet your entree!

Oysters Rockefeller Market Price

A rich traditional favorite served on the half shell right from the oven.

Grouper Fingers

And I bet you didn't even know grouper had hands! Fresh grouper strips lightly dusted,

does fried to a golden brown and served with our homemade tartar sauce and lemon.

deep fried to a golden brown and served with our homemade tartar sauce and lemon.

Ahi Tuna Appetizer*

Seared rare ahi tuna encrusted in black peppercorn with pickled ginger, a side of soy sauce and wasabi.

Lobsta' Dip or Grouper Dip With Crackers

A creamy blend of either lobsta' or smoked grouper combined with our special seasonings.

Add celery sticks for an additional 1.00

Coconut Shrimp

Freshly fried coconut shrimp served with an orange horseradish marmalade dipping sauce.

Fresh Homemade Mozzarella Salad

Fresh mozzarella, vine ripe tomatoes, basil and roasted red peppers served on a bed of greens drizzled in our Balsamic dressing.

Crab Cake

Hand picked crab meat mixed with special seasonings cooked to a golden brown and served with remoulade sauce.

Hector's Clams Casino

Five top neck clams stuffed with diced clams, bacon, bread crumbs, garlic and roasted red peppers baked to a golden brown.

Mussels

Let us show you our mussels! Mussels steamed in fresh garlic butter with white wine.

Chicken Wings

Large meaty chicken wings, deep fried and tossed in our special wing sauce.

8.95

Pick your choice of heat.... mild, medium or hot...add blue cheese dip and celery for 1.00.

This favorite is breaded in our special ingredients, fried to a golden brown and served with our house marinara sauce.

Conch Fritters

Tender pieces of conch, finely chopped with onions and peppers, mixed in our special spices and batter, fried to a golden brown and served with our special dipping sauce.

Chicken Fingers

Hand breaded strips of golden fried boneless chicken with a side of our honey mustard.

Fried Mozzarella

Hand cut sticks of whole milk mozzarella breaded and deep fried to a golden brown.

Served with marinara sauce.

Gator Bites

These hand breaded alligator nuggets are deep fried and served with our angy BBQ sauce.

This is your chance to bite the gator before it bites you!

5.95

Hush Puppies

Award winning deep fried fritters made from cornmeal and spices, served piping hot.

Rumor has it these tasty treats got their name because they could quiet the dogs

that were barking during Southern fish fries!

Fried Plantains

These tropical cousins to the banana are fried and served with our tropical fruit cup.

*These items are served raw or may be served raw or undercooked or may contain raw or undercooked ingredients

All our coafood is nortioned by weight