



RAMS HEAD IS FAMILY OWNED AND OPERATED SINCE 1989. WE ARE PROUD TO
BE PART OF THE LOCAL COMMUNITY AND ARE COMMITTED TO PROVIDING THE BEST IN
FOOD, FUN, AND BEER.

RAMS HEAD
SAVAGE MILL
TAVERN

SAVAGE, MD

RAMS HEAD
Dockside

GLEN BURNIE, MD

RAMS HEAD
SHORE HOUSE

STEVENSVILLE, MD

RAMS HEAD
ANNAPOLIS
TAVERN

ANNAPOLIS, MD

RAMS HEAD
Roadhouse

CROWNSVILLE, MD

RAMS HEAD
On Stage

ANNAPOLIS, MD


KEY WEST
THEATER

KEY WEST, FL

HOUSE DRAFTS



RAMS HEAD IPA

An aggressively hopped, West Coast style India Pale Ale. 6.0% ABV



LIGHT WEIGHT LAGER

German-style light lager with crisp flavor. 3.3% ABV



GYPSY LAGER

Toasted bread and notes of honey complete this Helles-style lager. 5.0% ABV



BACKSTAGE IPA

Well-balanced American IPA with underlying caramel sweetness and citrus/pine hop flavors. 6.0% ABV



COPPERHEAD ALE

Amber ale with caramel notes and a balanced, clean bitterness. 5.0% ABV



11TH SOUR

Kettle soured Berliner Weisse fermented on house ale yeast and aged on concord grapes. 3.8% ABV



OAK BARREL STOUT

American-style sweet stout dry hopped with vanilla beans and oak chips. 5.5% ABV

TASTE OF THE TAPS

Can't decide on one? Try six pre-selected house brews. \$6



FOUNDED AT RAMS HEAD TAVERN AND BREWING OUR HOUSE DRAFTS SINCE 1995

HAPPY HOUR

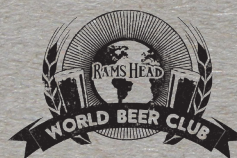
Monday - Friday from 3pm to 7pm

1/2 PRICE APPS

\$2 OFF WINE & LIQUOR

\$2.5 DOMESTIC BOTTLES

\$3 DRAFT BEERS



BECOME A PART OF THE RAMS HEAD
TRADITION AND JOIN THE WORLD BEER
CLUB TODAY!

DRINK ALL ONE HUNDRED AND FIFTY WORLD FAMOUS BEERS AND YOU
GRADUATE! ASK YOUR SERVER FOR DETAILS.



GROWLERS AVAILABLE FOR ALL DRAFTS

PLUS ASK YOUR SERVER ABOUT 6 PACKS TO-GO!

STARTERS



SHRIMP TOAST

Jumbo sautéed shrimp, shallots and crushed red peppers tossed in a creamy seafood sauce. Served over crostini. \$12.95

CRABBY TOTS ^{GF}

Tater tots topped with crab dip, cheddar jack cheese and Old Bay seasoning. Baked and finished with scallions. \$13.50

MACHO NACHOS

Tortilla chips layered with a three cheese sauce, black beans, shredded cheddar jack cheese, lettuce, tomato, sour cream and jalapeños. Topped with salsa and scallions. \$11.50 Add chicken, chili and/or pulled pork. \$3

BEER BATTERED ASPARAGUS

Dipped in our locally brewed Fordham and Dominion beer batter and fried golden. Served with chipotle aioli. \$9.95

ROCKFISH BITES

Tender and flaky rockfish filets lightly dipped in locally brewed Fordham and Dominion beer batter and flash fried to a crispy golden brown. Served with tartar sauce. \$9.95

SEAFOOD NACHOS ^{GF}

Tortilla chips smothered with cajun alfredo sauce, mozzarella cheese, bay shrimp, crab meat, tomatoes, scallions and sour cream. \$16.50

AHI TUNA

Sesame seed crusted, pan seared ahi tuna steak served very rare with a chilled seaweed salad, pickled ginger, wasabi and soy sauce. \$11.95

BLAZIN' BUFFALO FLATBREAD

Flatbread topped with cheddar jack cheese, bacon and crispy chicken tenders tossed in buffalo sauce. Drizzled with bleu cheese dressing. \$12.50

OYSTERS ON THE HALF SHELL ^{GF}

Plump oysters served on the half shell with cocktail sauce, horseradish and lemon. Or, try them steamed with drawn butter, Old Bay and lemon. \$6.50 per half dozen.

PRETZEL DOUGH BRATS*

Hoffman's bratwurst prepared with locally brewed Fordham and Dominion Copperhead Ale and wrapped in pretzel dough. Served with a side of sauerkraut and housemade honey mustard. \$9.95

CRAB DIP

Cream cheese, jalapeños, and cheddar jack cheese baked and topped with lump crab meat. Served with carrots, celery and a warm baguette. \$13.95

CHICKEN CHESAPEAKE FLATBREAD

Flatbread topped with cheddar jack cheese, crispy chicken tenders, lump crab meat, bacon and Old Bay seasoning. \$13.50

ACE KILLER WINGS

Ten wings fried crisp and tossed with one of seven different sauces. Served with celery and bleu cheese. \$12.95
Choice of Sauces: Buffalo, Old Bay, Sweet Thai Chili, Honey Sriracha, Chipotle BBQ, Pineapple Teriyaki, Caribbean Jerk



Indicates menu items that are gluten-free, however they cannot be certified as they are prepared in a kitchen that uses gluten-containing ingredients.



SALADS



CLASSICO CAESAR

Fresh romaine hearts tossed with Roman Caesar dressing, Parmesan cheese and croutons. \$9.95
Add chicken \$3 Add shrimp or steak \$6

FIESTA CHICKEN

Sliced chicken breast, pico de gallo, corn and black bean salad served over a bed of mixed greens and topped with cheddar jack cheese and crispy corn tortilla strips. \$13.50

DON CORNYCADO ^{GF}

Mixed greens tossed in jalapeño cilantro vinaigrette, topped with blackened shrimp, roasted corn salsa and sliced avocado. \$14.95

GRILLED SALMON

Baby arugula tossed in passion fruit vinaigrette, topped with grilled filet of salmon, feta cheese, grape tomatoes and fried onion straws. \$16.95

CHURCH CIRCLE COBB ^{GF}

Mixed greens topped with grilled chicken, egg, bacon, bleu cheese crumbles, shredded cheeses and tomatoes. \$14.50

THE RAMS HEAD WEDGE ^{GF}

Traditional iceberg wedge topped with crumbled bacon, tomato, red onions, bleu cheese crumbles and bleu cheese dressing. \$9.95 Add chicken \$3 Add shrimp or steak \$6

SALAD FRESCA ^{GF}

Mixed greens tossed in pineapple mango vinaigrette topped with jumbo shrimp, grilled watermelon and pineapple, roasted pears, strawberries, candied cayenne cashews and feta cheese. \$13.95

ALL SALADS SERVED WITH A WARM ROLL, UNLESS ORDERED GLUTEN-FREE.

SOUPS



ROADHOUSE CHILI

Topped with cheddar jack cheese, scallions and tortilla chips. \$4 / \$7

VEGETARIAN BLACK BEAN

Topped with scallions and rice. \$3.50 / \$6

LOBSTER BISQUE

A delicate blend of sweet lobster meat, cream and sherry. \$5 / \$8

SOUP DU JOUR

Always fresh and delicious!

SAMMIES

FISH TACOS **BEER BATTERED OR BLACKENED!**

Alaskan Pollock dipped in locally brewed Fordham and Dominion beer batter and fried crisp **OR** blackened and seared on our flat top grill. Served in two flour tortillas with black beans, rice, housemade salsa and guacamole. Topped with cilantro lime cabbage slaw and chipotle mayo. \$13.50

COUNT DE MONTE CRISTO

Sliced turkey breast, bacon, ham and provolone cheese on warm French toast with preserves. \$11.95

RIGHTEOUS REUBEN

Corned beef, 1000 Island dressing, sauerkraut and Swiss cheese grilled on marble rye.
Or, try it with turkey, coleslaw and muenster cheese for a twist! \$11.95

SHRIMP SALAD

Whole large shrimp tossed in a spicy seafood dressing with chopped celery and garlic. Served on brioche. \$13.95

CLASSIC CRAB CAKE

5 oz. lump crab mixed with Maryland spices and dressing, broiled and served on toasted brioche. \$16.50

HONEY SRIRACHA CHICKEN

Housemade chicken tenders tossed in Honey Sriracha sauce and wrapped in a warm flour tortilla with lettuce, tomato and bacon. \$11.50

TAVERN PULLED PORK*

Slow cooked pulled pork in our very own Dominion Root beer and BBQ sauce topped with a cilantro lime cabbage slaw on a brioche bun. \$11.50

RT. 178 CHEESESTEAK

Chopped sirloin seared and topped with white American cheese, lettuce, tomato and mayonnaise. \$13.50
Add grilled peppers and onions 75¢

TURKEY CLUB

Oven roasted turkey breast, crispy bacon, Swiss cheese, lettuce, tomato and mayo piled high between three slices of toasted white bread. \$13.50

CHICKEN PHILLY CHEESESTEAK

Chopped chicken seared and topped with melted provolone cheese, jalapeños, lettuce, tomatoes and chipotle mayonnaise. \$13.50 *Add grilled peppers and onions 75¢*

STEAK WRAP

Diced sirloin, peppadew peppers, bleu cheese dressing, diced tomato and iceberg lettuce in a large flour tortilla. \$14.95

LOTTA-MEATA GYRO PITA

Beef and lamb gyro meat heaped on warm pita bread and finished with tzatziki sauce, tomatoes, feta cheese, diced onion and shredded lettuce. \$10.95

TUNA MELT

Toasted English muffin halves with classic housemade yellowfin tuna salad, tomato and cheddar cheese. \$12.95

ROCKFISH BLT

Rockfish filet served on flatbread, topped with bacon, lettuce, tomato and Old Bay aioli. \$13.95

ALL SANDWICHES SERVED WITH FRIES AND A PICKLE. SUBSTITUTE ONION RINGS \$2.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BURGERS



TAVERN

8 oz. Angus beef burger topped with lettuce and tomato. Simple. \$10.50 *Additional toppings 75¢ each*

DYNAMITE

8 oz. Angus blackened beef burger topped with candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese and a fried jalapeño on top. \$12.95

ROUND UP

8 oz. Angus beef burger topped with cheddar cheese, bleu cheese crumbles, lettuce, tomato, onion ring, chipotle BBQ and ranch dressing. \$12.50

BREAKFAST BOMB

8 oz. Angus beef burger topped with scrapple, bacon, cheddar cheese, lettuce, tomato and a fried egg. \$14.50

VEGETARIAN BLACK BEAN

Chipotle seasoned vegetarian black bean burger topped with fresh spinach, sliced red onion and avocado. \$11.50

TURKEY

Fresh ground turkey burger mixed with fresh herbs and garlic. Topped with sliced jalapeños, spinach, red onions, a fried egg and chipotle mayo. \$12.50

WHISKEY BLEUS

8 oz. Angus beef burger topped with a whiskey and bleu cheese sauce, bacon, lettuce, tomato and fried onion straws. \$12.95

HOFFMAN'S BACON*

Hoffman's 8 oz. unique blend of ground bacon and beef burger topped with lettuce, tomato, cheddar cheese and fried onion straws. \$15.50

DOVER DOUBLE DOWN

Our award winning chili mac and cheese with bacon sandwiched between two quarter pound angus beef burger patties. \$13.50

**ALL BURGERS SERVED WITH FRIES AND A PICKLE.
SUBSTITUTE ONION RINGS \$2. SUBSTITUTE GLUTEN-FREE BREAD \$1**

Join Us For Breakfast

From a seafood omelet to Belgian waffles, our menu has something for everyone.

MON-FRI 7AM TO 11AM & SAT-SUN 8AM TO 12PM

Plus, don't miss the \$10 bottomless Bloody Mary bar every Saturday & Sunday from 8am-2pm!

HOFFMAN'S QUALITY MEATS

* Since 1923, Hoffman's has been providing locally raised, all-natural, quality meats. Rams Head is proud to partner with Hoffman's Meats to create unique meat products using Fordham and Dominion Brewing Company's fine ales and lagers.

PUB FARE



FUNKY TOWN FISH & CHIPS

Alaskan Pollock dipped in our locally brewed Fordham and Dominion beer batter and fried crisp. Served with fries, creamy coleslaw and house tartar sauce. \$14.50

JAMMIN' SALMON

Grilled filet of salmon served over mashed potatoes and topped with lump crab and large shrimp. Finished with jalapeño béarnaise sauce. \$21.50

VEGGIE STIR FRY

Carrots, celery, wild mushrooms, onions and broccoli simmered in cilantro and teriyaki sauce served over white rice. \$12.95
Add chicken \$3 Add shrimp or steak \$6

SHORE SIDE CHICKEN

Marinated chicken breast, stuffed with ham and mozzarella, wrapped in smoked bacon and finished with a Parmesan cream sauce. Served over rice with grilled asparagus. \$13.95

MAC & CHEESE QUATTRO

Four savory cheeses blended with cavatappi pasta, topped with panko and baked golden brown. \$13.95
Add blackened chicken \$3 Add lump crab \$6

CHICKEN POT PIE

Tender chicken breast, mixed vegetables and Idaho potatoes combined with a rich sage cream sauce and topped with fluffy puff pastry. \$12.95

FORDHAM BRATS & MASH*

Hoffman's bratwurst prepared with our locally brewed Fordham and Dominion Copperhead Ale and chargrilled. Served over mashed potatoes with sauerkraut, whole grain mustard gravy and topped with pickled red cabbage. \$14.95

ROCKFISH OSCAR

Rockfish filet broiled in lemon butter, white wine and Old Bay over white rice. Topped with asparagus, lump crab meat and creamy hollandaise sauce. \$17.95

BOURBONZOLA STRIP STEAK*

Hoffman's 12 oz. NY Strip blackened and topped with a creamy bourbon gorgonzola sauce and fried onions. Served with whipped garlic potatoes and beer battered asparagus. \$22.95

STEAK HOUSE RIBEYE*

12 oz. hand cut ribeye topped with fried onion straws. Served with garlic mashed potatoes and grilled asparagus. \$20.95

SHEPHERD'S PIE

A classic hearty dish! Ground beef and vegetables smothered in gravy and topped with mashed potatoes and gravy. Served in a cast iron skillet. \$16.50

CAST IRON CRAB CAKE

Our 5 oz. jumbo lump crab cake over fried green tomatoes and fire roasted corn salsa. Served with a Cajun remoulade. Single \$19.95/Double \$32.95

CLASSIC ALFREDO

Fettucine pasta in a rich, creamy Alfredo sauce. Served with garlic bread. \$12.95. Add chicken \$3 Add shrimp or steak \$6

WEEKLY SPECIALS

DINE-IN ONLY • AVAILABLE 4PM TO 10PM

\$5 BURGER SUNDAY

8 oz. Angus beef burger, topped with lettuce and tomato. Served with housemade chips and a pickle for \$5.

LOBSTER MONDAY

A full pound-and-a-half lobster steamed fresh to order. Accompanied by a baked potato, corn on the cob and an entrée salad. \$22.95 †

SLOW ROASTED PRIME RIB TUESDAY

Angus Prime rib slow roasted and served to order with a baked potato and hot au jus. 12 oz. Queen Cut \$16.95 16 oz. King Cut \$19.95

KIDS EAT FREE WEDNESDAY

Buy one adult entrée, get one kids meal for free!
Kids 10 years and younger.

† Unless market dictates otherwise

ENJOY FOOD, FUN, AND BEER

EARN REWARDS!

EARN 1 POINT FOR EVERY DOLLAR SPENT

EARN DOUBLE POINTS DURING BREAKFAST AND LUNCH!*

\$8 CREDIT UPON SIGN-UP

\$10 CREDIT FOR EVERY 200 POINTS EARNED

\$8 CREDIT FOR YOUR BIRTHDAY

SIGN UP FOR RAMS HEAD LOYALTY TODAY!

*MON-THUR 7AM-4PM

DESSERTS

PAULA'S PEANUT BUTTER PIE

A family home favorite. Simply delicious. \$6

OLD DOMINION ROOT BEER FLOAT

Our locally brewed Root Beer with vanilla bean ice cream, topped with whipped cream. \$7

FUNNEL CAKE FRIES

A modern take on the carnival classic. Sprinkled with powdered sugar and served with caramel dipping sauce. \$7

SMITH ISLAND CAKE

The official dessert of Maryland, this sweet treasure is made of thin layers of cake and frosting. Seasonal selection \$8

FLOURLESS CHOCOLATE TORTE

Shaved Hawaiian sea salt, whipped cream, fresh mint. \$8