

# RAMS HEAD

Family owned and operated since 1989

FOOD, FUN + BEER

MENU

## HOUSE DRAFTS

### RAMS HEAD IPA

6.0% ABV | 75 IBU

An aggressively hopped, West Coast style India pale ale.

### GYPSY LAGER

5% ABV | 18.5 IBU

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

### BACKSTAGE IPA

6% ABV | 50 IBU

Well balanced American IPA with underlying caramel sweetness and citrus/pine hop flavors.

### OAK BARREL STOUT

5.5% ABV | 30 IBU

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

### LIGHT WEIGHT LAGER

3.3% ABV | 14 IBU

German-style light lager with a crisp flavor.

### ZOMBEE BROWN ALE

6.5% ABV | 20 IBU

Brown ale with just the right amount of honey from Pennsylvania Dutch country.

### COPPERHEAD ALE

5% ABV | 19.4 IBU

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

### CAT 5 KEY LIME LAGER

4.2% ABV | 18 IBU

Refreshing, crisp, easy drinking lager brewed with real Key lime.

### 11TH SOUR

3.8% ABV | 8 IBU

Kettle soured Berliner Weisse fermented on house ale yeast and aged on Concord grapes.

PROUD HOME OF



SINCE 1995

## STARTERS

### CRAB DIP 14

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm baguette.

### SHRIMP TOAST 13

Sautéed shrimp, shallots, signature red pepper cream sauce, crostini.

### COPPERHEAD BRATS 10

Meats bratwurst, **FORDHAM & DOMINION** Copperhead Ale dough, sauerkraut, stone ground honey mustard, scallions.

### SWEET POTATO TOTS 10

Brown sugar and rosemary aiolis.

### AHI TUNA 13

Sesame seed crusted pan seared ahi tuna, seaweed salad, pickled ginger, wasabi, soy sauce.

### OYSTERS ON THE HALF

**SHELL** Market Price  
Oysters on the half shell, cocktail sauce, horseradish, lemon. Or, try them steamed with drawn butter, Old Bay and lemon. Ask your server for today's selection.

### ROCKFISH BITES 10

**FORDHAM & DOMINION** beer battered rockfish, tartar sauce.

### SEAFOOD NACHOS <sup>GF</sup> 17

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

### CHESAPEAKE

### DEVILED EGGS <sup>GF</sup> 11

Lump crab, bacon, Old Bay.

### PIZZA PAN NACHOS 12

Tortilla chips, three cheese sauce, black beans, cheddar jack cheese, lettuce, tomatoes, sour cream, jalapeños, salsa, scallions. Add chicken +4. Add chili +3

### FRIED GREEN TOMATOES 11

Roasted corn salsa, cilantro lime cabbage slaw, Cajun remoulade.

### WINGS 13

Ten wings in your choice of sauce. Celery and bleu cheese.  
*Buffalo, Desert Heat, Old Bay, Dill Pickle (served with ranch).*  
**FORDHAM & DOMINION** Oak Barrel BBQ.

### CRABBY TOTS 14

Crab dip, cheddar jack cheese, scallions, Old Bay.

## SALADS

ADD: Chicken \$4 Shrimp \$6 Shrimp Salad \$6 Steak \$6 Salmon \$6 Crab Cake \$9

### GRILLED ROMAINE 11

Grilled romaine hearts, sea salt, olive oil, house croutons, Roman Caesar dressing.

### SOUTHWEST 11

Mixed greens, black beans, sweet yellow corn, tomatoes, red onion, cheddar jack cheese, tortilla chips, chipotle ranch dressing.

### COBB <sup>GF</sup> 12

Mixed greens, egg, bacon, crumbled bleu cheese, cheddar jack cheese, tomatoes, choice of dressing.

### THE WHARF 11

Mixed greens, red onion, Granny Smith apples, crumbled bleu cheese, dried cranberries, toasted pecans, raspberry honey vinaigrette.

### ROASTED BEET <sup>GF</sup> 12

Mixed greens, beets, red onions, sliced oranges, goat cheese, balsamic vinaigrette.

### CORNYCADO 11

Mixed greens, roasted corn salsa, sliced avocado, corn chips, jalapeño cilantro vinaigrette.

## SOUP

### ROADHOUSE CHILI 4/7

Cheddar jack cheese, scallions, tortilla chips.

### LOBSTER BISQUE 5/8

Lobster meat, cream, sherry.

### VEGGIE BLACK BEAN <sup>GF</sup> 4/7

Rice and scallions.

### SOUP DU JOUR

Chef's creation.

## TACOS

All tacos served on flour tortilla with black beans, rice, salsa, and guacamole. Corn tortilla available upon request.

### FISH 15

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.

### CHICKEN 13

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.

### SHRIMP 15

Cilantro lime slaw, queso fresco, chipotle aioli.

### PORK 14

Meats pulled pork, chipotle pepper, cilantro lime slaw, queso fresco, house pickled onions.

### VEGGIE 14

Plant-based crumbles, cilantro lime slaw, goat cheese, tomato, onion, chipotle aioli.

### BUFFALO CHICKEN 13

Crispy chicken, cheddar jack cheese, bacon, buffalo, bleu cheese drizzle.

### VEGGIE 12

Goat cheese, caramelized onions, artichoke, tomato, alfalfa sprouts, balsamic glaze.

### CRAB 14

Lump crab, garlic oil, gruyere cheese, tomato, arugula, Old Bay.

## FLATBREADS & PIZZA

### RUDY'S ORIGINAL PIZZA

RUDY'S SAUCE, MOZZARELLA CHEESE  
SMALL \$8.5 TOPPINGS \$7.5 · LARGE \$15  
TOPPINGS \$1.50 EACH

OR ANY 3 TOPPING PIZZA  
SMALL \$10.25 / LARGE \$19.

TOPPINGS: PEPPERONI, SAUSAGE, PEPPERS,  
ONIONS, BACON, HAM, PINEAPPLE, TOMATO,  
GROUND BEEF, ANCHOVIES, BUFFALO CHICKEN

PIZZA AND A GROWLER  
A LARGE ORIGINAL PIZZA AND A  
**FORDHAM & DOMINION** GROWLER. \$19.99  
\*CARRY OUT AND TO GO ORDERS ONLY.

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

# BURGERS

Served with fries and a pickle.  
Substitute gluten free bread +\$1

## TAVERN 12

8 oz. Angus beef burger, lettuce, tomato.  
Additional toppings \$.75 each

## HOFFMAN'S BACON 16

Hoffman's ground bacon and beef burger, cheddar cheese, crispy onions, maple aioli, lettuce, tomato.

## DYNAMITE 13

8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño.

## CHESAPEAKE 16

8 oz. Angus beef burger, Old Bay, Gruyere cheese, crab dip, blackened shrimp, arugula, tomato.

## OAK BARREL 13

8 oz. Angus beef burger, smoked bacon, bleu cheese crumbles, crispy onions, Oak Barrel BBQ sauce, arugula, tomato.

## VEGGIE BURGER 14

Vegan, gluten free plant-based protein patty, alfalfa sprouts, avocado, tomato, red onion, goat cheese, beet aioli.

# SANDWICHES

Served with fries and a pickle.  
Substitute gluten free bread +\$1

## TAVERN

**TURKEY CROISSANT 12**  
Turkey, brie cheese, cherry aioli, arugula.

## SWEET HEAT PULLED PORK 12

Hoffman's pulled pork, spicy Korean barbecue, cilantro slaw, pickles, honey-lime aioli, brioche.

## REUBEN 12

Corned beef, thousand island, sauerkraut, gruyere cheese, rye.

## NASHVILLE CHICKEN 13

Fried chicken breast, pepper and honey hot sauce, lettuce, tomato, pickles, brioche.

## ROCKFISH BLT 15

Rockfish, bacon, lettuce, tomato, dill aioli, rosemary flatbread.

## CRAB CAKE 17

5 oz. jumbo lump crab cake, lettuce, tomato, brioche.

## VEGAN SAUSAGE SUB 14

Plant-based vegan sweet Italian sausage, green peppers, onions, sub roll.

## CRABBY GRILLED CHEESE 15

Lump crab dip, gruyere and cheddar cheeses, bacon, tomato, sliced challah bread.

## SEAFOOD CLUB 20

5 oz. jumbo lump crab cake, shrimp salad, lettuce, tomato, bacon, tartar sauce, challah bread.

## SHRIMP SALAD 14

Whole shrimp, seafood dressing, celery, garlic, croissant.

## FRIED GREEN BLT 12

Fried green tomatoes, smoked bacon, arugula, chipotle aioli, Texas toast.

## RT 178 CHEESESTEAK 13

Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise.  
Add grilled peppers & onions \$.75

## LOCAL. FRESH.



Rams Head is proud to partner with Hoffman's Meats from Hagerstown, MD to create unique selections using FORDHAM & DOMINION Brewing Company's fine ales and lagers.

# CHEF SELECTIONS

## MAC AND CHEESE QUATTRO 14

Four cheese blend, cavatappi pasta, panko bread crumbs.  
Add blackened chicken +4  
Add lump crab +6

## SHORE SIDE CHICKEN 14

Chicken breast, ham, mozzarella, smoked bacon, Parmesan cream sauce, rice, grilled asparagus.

## BISON MEATLOAF 18

Rosemary fingerling potatoes, mushrooms, roasted garlic, spinach, grilled Bermuda onion, balsamic demi-glace.

## SHEPHERDS PIE 17

Ground beef, carrots, peas, gravy, mashed potatoes.

## VEGAN

## PAPA SALSIACCIA 18

Plant-based vegan sweet sausage, fingerling potatoes, onions, bell peppers, mushrooms, warm rosemary vinaigrette.

## CITRUS CHILI GLAZED CHICKEN 15

Grilled marinated chicken breast, rice pilaf, citrus glaze, stir fry vegetables.

## SEAFOOD

## CAST IRON CRAB CAKE

Single 19 Double 33  
5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade.

## FISH AND CHIPS 15

FORDHAM & DOMINION beer battered cod, French fries, coleslaw, tartar sauce.

## SMOKEY MUSSELS 17

A full pound of Prince Edward Island mussels, garlic, shallots, smoked bacon, white wine cream sauce, baguette.

## STEAMER POT 24

Chesapeake oysters, PEI mussels, Littleneck clams, shell-on shrimp, fingerling potatoes, corn on the cob, onion, Old Bay, Copperhead Ale.

## FISH

## ROCKFISH 16

## AHI TUNA 17

## SALMON 18

Choice of Preparation:

## SIMPLE 18

Grilled with roasted asparagus, rice pilaf, lemon herb infused olive oil.

## KENT ISLAND STYLE

Fried green tomatoes, corn salsa, Chesapeake butter.

## OSCAR +7

Lump crab meat, hollandaise, white rice, asparagus.

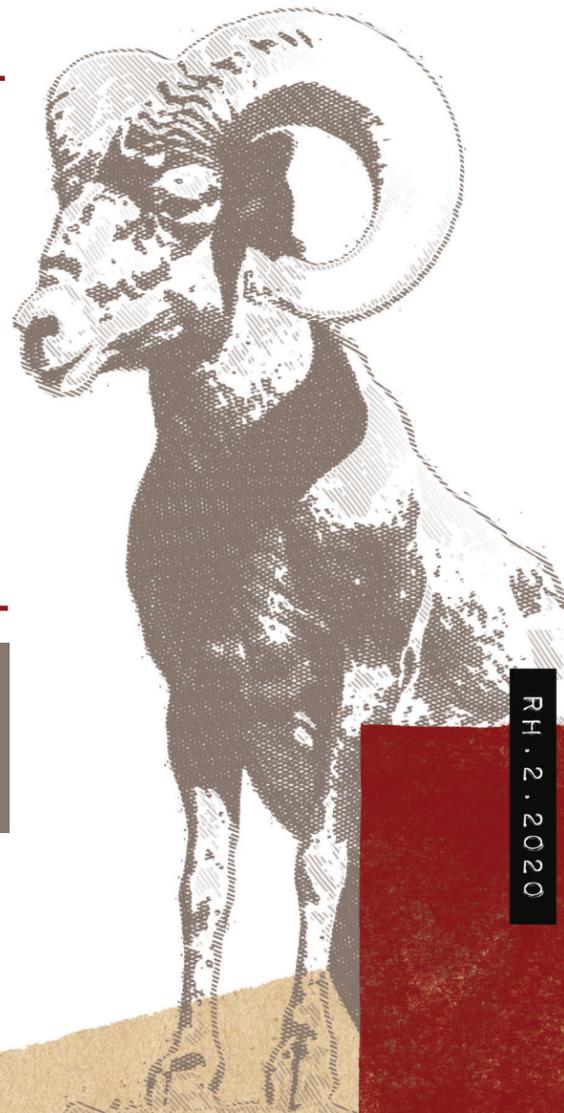
## STEAK

## BOURBONZOLA STRIP STEAK 24

Hoffman's 12 oz. strip, bourbonzola sauce, beer battered asparagus, mashed potatoes, crispy onions.

## FILET MIGNON 29

Hoffman's 8 oz. filet, marinated grilled Bermuda onion, prosciutto wrapped asparagus, cracked pepper olive oil.



RH. 2. 2020

# WEEKLY SPECIALS

\* Weekly Specials Available Dine-In Only

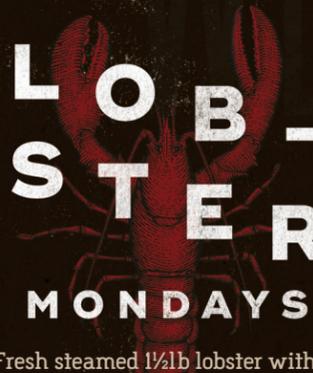
**\$5 BURGER NIGHT**



**SUNDAYS**

8oz Angus beef burger with lettuce and tomato. Served with house chips and a pickle.

**LOBSTER MONDAYS**



Fresh steamed 1 1/2 lb lobster with a baked potato, corn on the cob and a salad for only **22.95\***

**PLUS:** Guess the weight of our giant lobster and win it for dinner!

\* Unless market dictates otherwise

**SLOW ROASTED PRIME RIB TUESDAYS**



Angus prime rib slow roasted and served with a baked potato and hot au jus for dipping.

**QUEEN CUT 16.95**  
**KING CUT 19.95**

**KIDS EAT FREE WEDNESDAYS**

Get a kids meal for FREE with purchase of any adult entrée.