

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 SESSION IPA

4.2% ABV | 45 IBU

Well-balanced, light bodied with notes of tangerine, pine, pineapple, and a mild bitterness.

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

FORDHAM & DOMINION
BREWING COMPANY

BREWED IN DOVER, DE

SINCE 1995

STARTERS

CRAB DIP 16.5

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

SHRIMP TOAST 14.5

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

COPPERHEAD BRATS 12

Q to bman's bratwurst, FORDHAM & DOMINION Copperhead Ale dough, sauerkraut, stone ground honey mustard, scallions.

SWEET POTATO TOTS 10

Brown sugar and rosemary aiolis.

AHI TUNA 16

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

OYSTERS ON THE HALF

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

ROCKFISH BITES 11.5

FORDHAM & DOMINION beer battered rockfish, tartar sauce.

CRABBY TOTS 16

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

CHESAPEAKE DEVILED EGGS ^{GF} 12

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 +5 Add chili +3*

BAVARIAN PRETZEL STICKS 11

Soft pretzels, bourbon-bleu cheese fondue, whole grain mustard sauce.

FRIED GREEN TOMATOES 12

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

WINGS 15

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.

SEAFOOD NACHOS ^{GF} 18

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

SALADS

ADD: Chicken \$5 Shrimp \$7 Shrimp Salad \$7 Salmon \$7 Steak \$8 Crab Cake MP

GRILLED ROMAINE 11

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

SOUTHWEST SALAD 12

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

COBB ^{GF} 12

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

THE WHARF 12

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

ROASTED BEET ^{GF} 12

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

CORNYCADO 12

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 ^{GF} 3.5/6

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 16

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

CHICKEN 14

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

SHRIMP 16

Cilantro lime slaw, queso fresco, chipotle aioli.

PORK 15

Q to bman's pulled pork, chipotle pepper, cilantro lime slaw, queso fresco, house pickled onions.

VEGGIE 15

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

BUFFALO CHICKEN 15

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

VEGGIE 14

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

CRAB 16

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

FLATBREADS & PIZZA

RUDY'S ORIGINAL PIZZA

RUDY'S SAUCE, MOZZARELLA CHEESE
SMALL \$9 TOPPINGS \$7.50 · LARGE \$16
TOPPINGS \$1.50 EACH

OR ANY 3 TOPPING PIZZA
SMALL \$11 / LARGE \$20

TOPPINGS: Pepperoni, Italian 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.

^{GF} 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 13

8 oz. Angus beef burger, lettuce, tomato.

HOFFMAN'S BACON 16.5

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

DYNAMITE 14.5

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

CHESAPEAKE 18

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

OAK BARREL 14.5

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

VEGGIE BURGER 15

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

SANDWICHES

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

TAVERN

TURKEY CROISSANT 14

Turkey, brie cheese, cherry aioli, arugula.

SWEET HEAT

PULLED PORK 14

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

REUBEN 14

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

NASHVILLE CHICKEN 15

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

ROCKFISH BLT 17

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

CRAB CAKE MP

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

VEGAN SAUSAGE SUB 15

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

CRABBY GRILLED CHEESE 16

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

SEAFOOD CLUB MP

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

SHRIMP SALAD 15

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

FRIED GREEN BLT 14

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

RT 178 CHEESESTEAK 15

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 +5
Add lump crab +MP

SHORE SIDE CHICKEN 16

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

BISON MEATLOAF 21

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 SALSICCIA 20

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

CITRUS CHILI GLAZED CHICKEN 17

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



SEAFOOD

CAST IRON CRAB CAKE

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

FISH AND CHIPS 16

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

SMOKEY MUSSELS 19

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

STEAMER POT 26

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

FISH

ROCKFISH 21

AHI TUNA 25

SALMON 23

Choice of Preparation:

SIMPLE 20

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

KENT ISLAND STYLE

Fried green tomatoes, corn salsa, Chesapeake butter.

OSCAR +8

Lump crab meat, hollandaise, white rice, asparagus.

STEAK

BOURBONZOLA STRIP

STEAK 29

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

FILET MIGNON 35

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

BREAKFAST SERVED DAILY

Monday - Friday
8 AM - 11 AM

Saturday & Sunday
8 AM - 12 PM

Weekly specials available dine-in only starting at 4 pm

\$6 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 24.95*

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 22.95
KING CUT 26.95

KIDS EAT FREE WEDNESDAYS

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