RAMS HEAD SHORE HOUSE

House Drafts

Cat 5 Key Lime Lager 4.2% ABV | 18 IBU

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

Backstage Session IPA

4.2% ABV | 46 IBU This well-balanced and easy drinking IPA is the perfect backstage beer. Notes of tangerine, pine, and pineappple compliment a mild bitterness.

Rams Head IPA

6.0% ABV | 75 IBU An aggressively hopped, West Coast style India pale ale.

Light Weight Lager

4.2% ABV | 14 IBU German-style light lager with a crisp flavor.

Gypsy Lager 5% ABV | 18.5 IBU

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

Oak Barrel Stout

5.5% ABV | 30 IBU American-style sweet stout, dry hopped with vanilla beans and oak chips.

Copperhead Ale

5% ABV | 19.4 IBU Amber ale with caramel notes and a balanced, clean bitterness.

Taste of the Taps

Can't decide on one? Try six pre-selected house

PROUD HOME OF



SINCE 1995

Starters

Bavarian Pretzel Sticks

Soft pretzels, bourbon bleu cheese fondue, whole grain mustard sauce. 11

Hoffman's Bratwurst @

Qofmans bratwurst, sauerkraut stone ground honey mustard, FORDHAM&DOMINION Oak Barrel BBQ sauce. 13

Or try both!

Pretzels and Brats 19

Crab Dip

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm baguette. 17

Crabby Tots

Crab dip, cheddar jack cheese, scallions, Old Bay. 17

Ahi Tuna @

Sesame seed crusted pan seared ahi tuna, seaweed salad, pickled ginger, wasabi, soy sauce. 16

Steamed Shrimp

Peel & eat shrimp. Steamed in FORDHAME DOMINION Copperhead Ale. Old Bay, cocktail sauce, lemon. Half pound 10 | Pound 19

Rockfish Bites

FORDHAME DOMINION beer battered rockfish, tartar sauce. 12

Wings

Ten wings in your choice of sauce. Celery and bleu cheese. Buffalo, Desert Heat, Old Bay, FORDHAME DOMINION Oak Barrel BBQ, Pineapple Teriyaki. 15

Pizza Pan Nachos @

Tortilla chips, three cheese sauce. black beans, cheddar jack cheese, lettuce, tomatoes, sour cream, jalapenos, salsa, scallions. 12 Add chicken +5. Add chili+3

Seafood Nachos @

Tortilla chips smothered with Cajun alfredo sauce, mozzarella cheese, bay shrimp, crab meat, tomatoes, scallions and sour cream. 18

Salads

ADD: Chicken \$5, Shrimp \$7, Shrimp Salad \$7, Salmon \$7 Steak \$8, Crab Cake \$15

Grilled Romaine

Grilled romaine hearts, sea salt, olive oil, house croutons, Roman Caesar dressing. 11

Southwest Salad @

Mixed greens, black beans, sweet yellow corn, diced tomatoes, red onion, cheddar jack cheese, tortilla chips. Served with chipotle ranch dressing. 12

Cobb @

Mixed greens, egg, bacon, crumbled bleu cheese, cheddar jack cheese, tomatoes, choice of dressing. 12

Wharf @

Mixed greens, red onion, Granny Smith apples, crumbled bleu cheese, dried cranberries, toasted pecans, raspberry honey vinaigrette. 12

Tavern Wedge 🛭

Iceberg lettuce, bleu cheese crumbles, bacon, grape tomatoes, pickled Bermuda onion, balsamic glaze, bleu cheese dressing. 12

Roasted Beet @

Mixed greens, beets, red onions, sliced oranges, goat cheese, balsamic vinaigrette. 12

FLATBREADS

Crab

Lump crab dip, Gruyere cheese, tomato, arugula, Old Bay. 16

Buffalo Chicken

Crispy chicken, cheddar jack cheese, bacon, buffalo sauce. bleu cheese drizzle. 14

Pulled Pork

Glotmans pulled pork, cheddar jack cheese, FORDHAME DOMINION Oak Barrel BBQ sauce, coleslaw, green onions. 15

Rudy's Original Pizza Rudy's Sauce, Mozzarella Cheese

Small: \$10, Toppings \$1 each • Large: \$20, Toppings \$1.75 each Or any 3 topping pizza Small: \$12 • Large: \$23

Toppings: Pepperoni, Italian Sausage, Peppers, Onions, Bacon, Ham, Pineapple, Tomato, Ground Beef

Pizza and a Growler: A large original pizza and a CORDHAME DOMINION growler. \$23.99 *Carry out and to go orders only.

SOUPS

Roadhouse Chili

Cheddar jack cheese, scallions, tortilla chips. 4/7

Veggie Black Bean Rice and scallions 3.5/6

Lobster Bisque Lobster meat, cream, sherry. 5/8

Breakfast Served Daily

Monday - Friday 8AM - 11AM

Saturday & Sunday 8AM - 12PM

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

Sandwiches

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

RT 178 Cheesesteak

Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise. 15 Add grilled peppers & onions \$1

Crabby Grilled Cheese

Lump crab dip, Gruyere and cheddar cheeses, bacon, tomato, sliced challah bread. 16

Salmon BLT

Salmon, bacon, lettuce, tomato, dill aioli, flatbread. 17

Chicken Salad Sandwich

Qlotimaris pulled chicken, grapes, almonds, red onion, lettuce, tomato, croissant. 15

Reuben

Corned beef, thousand island, sauerkraut, Gruyere cheese, rye. 14

Nashville Chicken

Fried chicken breast, pepper and honey hot sauce, lettuce, tomato, pickles, brioche. 16

Sweet Heat Pulled Pork

Qoffman's pulled pork, spicy Korean barbecue, cilantro slaw, pickles, honey-lime aioli, brioche. 14

Crab Cake

5 oz. jumbo lump crab cake, lettuce, tomato, brioche. 23

Shrimp Salad

Whole shrimp, seafood dressing, celery, garlic, croissant. 16

Pit Turkey Club Smoked turkey breast, bacon, lettuce, tomato, mayo, country white bread. 16

TACOS

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

Fish

Fried or blackened, cilantro lime

Chicken

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 15

Shrimp

Cilantro lime slaw, queso fresco, chipotle aioli. 17

Vegan Chorizo Tacos

Vegan chorizo, Mexican crema, red onion, cilantro lime slaw. 15

Burgers

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

Tavern Burger

8 oz. Angus beef burger, lettuce, tomato. 13

Hoffman's Bacon Burger

Clotman's ground bacon and beef burger, cheddar cheese, crispy onions, lettuce, tomato. 16

Dynamite Burger

8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño. 15

Chesapeake Burger

8 oz. Angus beef burger, Old Bay, Gruyere cheese, crab dip, blackened shrimp, arugula, tomato. 16

Oak Barrel

8oz Angus beef burger, smoked bacon, bleu cheese crumbles, crispy onions, FORDHAME DOMINION Oak Barrel BBQ sauce, arugula, tomato. 15

Chef's Selection

From the Land

Shepherd's Pie @

Ground beef, carrots, peas, gravy, mashed potatoes. 17

Vegan Chorizo Bowl @

Vegan chorizo, black beans, rice pilaf, Mexican crema, tomato, corn chips. 18

Steakhouse Ribeye

Qlot man's 12 oz. ribeye, crispy onions, mashed potatoes, grilled asparagus. 32

Shore Side Chicken @

Chicken breast, ham, mozzarella, smoked bacon, Parmesan cream sauce, rice, grilled asparagus. 16

Bistro Filet Medallions @

Qlottman's teres major, pan roasted, mashed potatoes, grilled asparagus. 30 Bourbonzola Style: Topped with whiskey-bleu

cheese fondue, scallions, fried onions. +3

Steak and Cake

Qlottman's teres major, 5 oz. jumbo lump crab cake, mashed potatoes, grilled asparagus. 46

Mac and Cheese Quattro

Four cheese blend, cavatappi pasta, panko bread crumbs. 15 Add blackened chicken +5 Add lump crab +12

From the Sea

Cast Iron Crab Cake

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

Fish & Chips

Beer battered cod, French fries, coleslaw, tartar

Chesapeake Rockfish @

Rice pilaf, roasted corn salsa, Old Bay, grilled asparagus. 24

Pacific Shrimp @

Pineapple teriyaki glaze, rice pilaf, scallions, steamed broccoli. 21

Simple Salmon @

Grilled Atlantic salmon, roasted asparagus, rice pilaf, lemon herb infused olive oil. 23



partner with Hoffman's Meats from Hagerstown, MD to create unique selections using FORDHAME DOMINION Brewing Company's fine ales and lagers.







