

# 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 pineapple 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  
brews. 7

### PROUD HOME OF



SINCE 1995

## Starters

#### Bavarian Pretzel Sticks

Soft pretzels, bourbon bleu  
cheese fondue, whole grain  
mustard sauce. 12

#### Hoffman's Bratwurst

Hoffman's MEATS 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. 18

#### Crabby Tots

Crab dip, cheddar jack cheese,  
scallions, Old Bay. 18

#### Ahi Tuna

Sesame seed crusted pan seared  
ahi tuna, seaweed salad, pickled  
ginger, wasabi, soy sauce. 17

#### Steamed Shrimp

Peel & eat shrimp. Steamed in  
**FORDHAM & DOMINION** Copperhead Ale.  
Old Bay, cocktail sauce, lemon.  
Half pound 12 | Pound 20

#### Rockfish Bites

**FORDHAM & DOMINION** beer battered  
rockfish, tartar sauce. 12

#### Wings

Ten wings in your choice of sauce.  
Celery and bleu cheese.  
Buffalo, Desert Heat, Old Bay,  
**FORDHAM & DOMINION** Oak Barrel BBQ,  
Pineapple Teriyaki. 16

#### Pizza Pan Nachos

Tortilla chips, three cheese sauce,  
black beans, cheddar jack cheese,  
lettuce, tomatoes, sour cream,  
jalapenos, salsa, scallions. 13  
*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 \$18

#### 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. 18

#### Buffalo Chicken

Crispy chicken, cheddar jack  
cheese, bacon, buffalo sauce,  
bleu cheese drizzle. 15

#### Pulled Pork

Hoffman's MEATS pulled pork, cheddar  
jack cheese, **FORDHAM & DOMINION** Oak Barrel  
BBQ sauce, coleslaw, green onions. 16

#### 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 **FORDHAM & DOMINION** growler.  
\$23.99

*\*Carry out and to go orders only.*

## SOUPS

Cup/Bowl

#### Roadhouse Chili

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

#### Veggie Black Bean

Rice and scallions 4/6

#### Lobster Bisque

Lobster meat, cream, sherry. 6/9

## Breakfast Served Daily

#### Monday - Friday

8AM - 11AM

#### Saturday & Sunday

8AM - 12PM






# Sandwiches

Served with fries and a pickle. Substitute gluten free bread +\$2

**RT 178 Cheesesteak**  
Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise. 15  
*Add grilled peppers & onions +1.50*


**Crabby Grilled Cheese**  
Lump crab dip, Gruyere and cheddar cheeses, bacon, tomato, sliced challah bread. 17

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

**Chicken Salad Sandwich**  
 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**  
 pulled pork, spicy Korean barbecue, cilantro slaw, pickles, honey-lime aioli, brioche. 14

**Crab Cake**  
5 oz. jumbo lump crab cake, lettuce, tomato, brioche. 24

**Shrimp Salad**  
Whole shrimp, seafood dressing, celery, garlic, croissant. 17

**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 slaw, queso fresco, chipotle aioli. 18

**Chicken**  
Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 16


**Shrimp**  
Cilantro lime slaw, queso fresco, chipotle aioli. 18

**Vegan Chorizo Tacos**  
Vegan chorizo, Mexican crema, red onion, cilantro lime slaw. 16

## Burgers

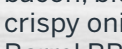
Served with fries and a pickle. Substitute gluten free bread +\$2

**Tavern Burger**  
8 oz. Angus beef burger, lettuce, tomato, brioche. 13

**Hoffman's Bacon Burger**  
 ground bacon and beef burger, cheddar cheese, crispy onions, lettuce, tomato, brioche. 17

**Dynamite Burger**  
8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño, brioche. 16

**Chesapeake Burger**  
8 oz. Angus beef burger, Old Bay, Gruyere cheese, crab dip, blackened shrimp, arugula, tomato, brioche. 17


**Oak Barrel**  
8oz Angus beef burger, smoked bacon, bleu cheese crumbles, crispy onions,  Oak Barrel BBQ sauce, arugula, tomato, brioche. 16

## 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**  
 12 oz. ribeye, crispy onions, mashed potatoes, grilled asparagus. 35

**Shore Side Chicken** ☺  
Chicken breast, ham, mozzarella, smoked bacon, Parmesan cream sauce, rice, grilled asparagus. 18

**Bistro Filet Medallions** ☺  
 teres major, pan roasted, mashed potatoes, grilled asparagus. 30  
**Bourbonzola Style:** Topped with whiskey-bleu cheese fondue, scallions, fried onions. +3

**Steak and Cake**  
 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 26 | Double 46

**Fish & Chips**  
Beer battered cod, French fries, coleslaw, tartar sauce. 18

**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. 24



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



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



Fresh steamed 1½lb 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 \$24.95**  
**KING CUT \$29.95**

**WEDNESDAYS KIDS EAT FREE**

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