

RAMS HEAD

SHORE HOUSE

House Draft Beer



BREWING OUR HOUSE DRAFTS SINCE 1997

Big Horn Pale Ale

4.75% ABV | 28 IBU
Traditional English-style pale ale, brass in color with subtle notes of citrus and flower.

Copperhead Ale

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

Gypsy Lager

5% ABV | 18.5 IBU
Toasted bread and notes of honey complete this Helles-style lager.

Rams Head IPA

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

Seasonal

Ask your server about the current seasonal on tap!

House Draft Wine



CRAFTING OUR HOUSE DRAFTS SINCE 2019

Red Blend 12.5% ABV

Rich, Dark Cherry and Ripe Berry with Soft Tannins.
Glass 8 | Half Carafe 20 | Full Carafe 38

White Blend 12% ABV

A 2017 vintage blend of Chardonnay, Traminette and Riesling.
Complex and aged, yet approachable wine.
Glass 8 | Half Carafe 20 | Full Carafe 38

Seasonal

Ask your server about the current seasonal on tap!

Starters

Bavarian Pretzel Sticks

Soft pretzels, bourbon bleu cheese fondue, whole grain mustard sauce. 13

Crab Dip

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm baguette. 18.5

Rockfish Bites

FORDHAM & DOMINION beer battered rockfish, tartar sauce. 12

Crabby Tots

Tater tots, crab dip, cheddar jack cheese, scallions, Old Bay. 18.5

Shrimp Toast

Sauteed shrimp, shallots, signature red pepper cream sauce, crostini. 17

Wings

Ten wings in your choice of sauce. Celery and bleu cheese. Buffalo, Old Bay, Apple BBQ, Garlic Parmesan, Honey Sriracha. 16

Ahi Tuna* GF

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

Buffalo Chicken Flatbread

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

Chorizo Dip GF

Chorizo, four cheese sauce, red peppers, scallions, tortilla chips. 14

Fried Green Tomatoes

Roasted corn salsa, cilantro lime cabbage slaw. Cajun remoulade. 13

Seafood Nachos GF

Tortilla chips, Cajun alfredo sauce, mozzarella cheese, bay shrimp, crab meat, tomatoes, scallions, sour cream. 18.5

Pub Chicken Nachos

Beer braised chicken, tortilla chips, three cheese sauce, black beans, diced tomatoes, jalapeños, sriracha sour cream, scallions. 16

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. 12

Southwest Salad GF

Mixed greens, black beans, sweet yellow corn, diced tomatoes, red onion, cheddar jack cheese, tortilla chips, chipotle ranch dressing. 13

Cobb GF

Mixed greens, egg, bacon, crumbled bleu cheese, cheddar jack cheese, tomatoes, choice of dressing. 13

Wharf GF

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

Tavern Wedge GF

Iceberg lettuce, bleu cheese crumbles, bacon, grape tomatoes, pickled Bermuda onion, balsamic glaze, bleu cheese dressing. 13

Roasted Beet GF

Mixed greens, beets, red onions, sliced oranges, goat cheese, balsamic vinaigrette. 13

Rams Head is family owned and operated since 1989 with four locations in Maryland: Annapolis, Crownsville, Kent Island, Glen Burnie and a fifth location in Key West, Florida.

RAMSHEADGROUP.COM

Rudy's Original Pizza

Rudy's Sauce, Mozzarella Cheese

Small: \$12, Toppings \$1.5 each | **Large:** \$20, Toppings \$2.25 each
Or any 3 topping pizza **Small:** \$15 | **Large:** \$24.5

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. \$28

*Carry out and to go orders only.

Soups

Cup/Bowl

Roadhouse Chili

Cheddar jack cheese, scallions, tortilla chips. 5/8

Veggie Black Bean GF V

Rice and scallions 5/7

Lobster Bisque

Lobster meat, cream, sherry. 7/10

BREAKFAST SERVED DAILY



Monday - Friday
8AM - 11AM

Saturday & Sunday
8AM - 12PM

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

Sandwiches

Served with chips or hand-cut fries and a pickle. Substitute gluten free roll +\$2

Crabby Grilled Cheese

Lump crab dip, Gruyere and cheddar cheeses, bacon, tomato, sliced challah bread. 18

Crab Cake

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

Salmon BLT

Salmon, bacon, arugula, tomato, dill aioli, flatbread. 18

Shrimp Salad

Whole shrimp, seafood dressing, celery, garlic, croissant. 17

RT 178 Cheesesteak

Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise, sub roll. 16
Add grilled peppers & onions +1.50

Fried Green BLT

Fried green tomatoes, smoked bacon, arugula, chipotle aioli, Texas toast. 15

Nashville Chicken

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

Reuben

Corned beef, Thousand Island, sauerkraut, Gruyere cheese, rye. 16

Shrimp Po Boy

Cajun fried shrimp, shredded lettuce, tomatoes, Creole sauce, baguette. 16

French Dip

Shaved prime rib, caramelized onions, provolone, au jus, sub roll. 17

Pit Turkey Club

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

Honey Sriracha Wrap

Chicken tenders, Honey Sriracha, lettuce, tomato, bacon cheddar jack cheese. 16

Portobello Wrap

Grilled Portobello, balsamic, Arugula, pickled red onion, grape tomatoes, cucumber. 16

Apple BBQ Chicken

Beer braised chicken, apple BBQ, Provolone, pickled onions, arugula, brioche. 16

Tacos

All tacos served on flour tortillas.
Corn tortillas available upon request. 

Fish

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 18

Steak

Beef filet tips, pico de gallo, lettuce, cheddar jack cheese. Rice, black beans, pico de gallo, guacamole. 17

Chicken

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 16

Shrimp

Cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 18

Vegan Chorizo

Vegan chorizo, Mexican crema, red onion, cilantro lime slaw. Rice, black beans, pico de gallo, guacamole. 17

Burgers*

Served with hand-cut fries and a pickle.
Substitute gluten free roll +\$2

Tavern Burger

8 oz. Angus beef burger, lettuce, tomato, brioche. 14
Add cheese +1 | Add bacon +1

Dynamite Burger

8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño, brioche. 18

Smokin' Jacks

8oz Angus beef burger, cheddar jack cheese, bacon, lettuce, tomato, sautéed mushrooms, chipotle BBQ sauce, brioche. 16

Chorizo Burger

8 oz. Angus beef burger, American cheese, chorizo dip, pico de gallo, lettuce, brioche. 17

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, BBQ sauce, arugula, tomato, brioche. 16

Big Dill Burger

8 oz. Angus beef burger, fried pickles, American cheese, lettuce, tomato, dill pickle aioli, brioche. 16

Chef's Selection

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

Simple Salmon

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

Steamed Shrimp

Steamed in  Copperhead Ale. Old Bay, potatoes, onions, cocktail sauce, lemon. Half pound 12 | Pound 22

Shore Side Chicken

Chicken breast, ham, mozzarella, smoked bacon, Parmesan cream sauce, rice, grilled asparagus. 20


Mac and Cheese Quattro

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

Beef Filet Tips*

J.W. Treuth & Son's beef filet tips, brown gravy, rice pilaf, broccoli. 26
Or try it Bourbonzola style: Whiskey-bleu cheese fondue, scallions, fried onions. +3

Fish & Chips

 beer battered cod, French fries, coleslaw, tartar sauce. 19

Crab Cake

5 oz. jumbo lump crab cake, roasted corn salsa, grilled asparagus, tartar. Single 26 | Double 46

Chesapeake Rockfish

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

Steakhouse Ribeye*

J.W. Treuth & Son's 12 oz. ribeye, crispy onions, mashed potatoes, grilled asparagus. 35



Rams Head is proud to source local, fresh ingredients, including beef from J.W. Treuth & Sons in Catonsville, MD.

Sunday Burger Night

All burgers 1/2 price!

Lobster Mondays

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

\$29*

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 \$26
KING CUT \$30

WEDNESDAYS KIDS EAT FREE

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*weekly specials available dine-in only starting at 4 pm