

RAMS HEAD

SHORE HOUSE

HOUSE DRAFT BEER



**BREWING OUR HOUSE
DRAFTS SINCE 1995**

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!

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

CRABBY TOTS

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

AHI TUNA*

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

BUFFALO BLUE CHEESE FRIED SHRIMP

Large shrimp, buffalo sauce, bleu cheese crumbles, scallions. 16

ROCKFISH BITES

FORDHAM & DOMINION beer battered rockfish, tartar sauce. 12

FRIED GREEN TOMATOES

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

WINGS

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

PHILLY CHEESESTEAK FLATBREAD

Chopped sirloin, sauteed onions & peppers, garlic parmesan sauce, mozzarella cheese. 16

BUFFALO CHICKEN FLATBREAD

Crispy chicken, cheddar jack cheese, bacon, buffalo sauce, bleu cheese drizzle. 16

SEAFOOD NACHOS ^{GF}

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

SHORE HOUSE NACHOS

Tortilla chips, cheddar jack cheese, refried black beans, shredded lettuce, diced tomato, fresh jalapeños, guacamole, sour cream. 14

Add chicken +5, Add chili +5

SALADS

ADD: Chicken \$5, Shrimp \$7, Shrimp Salad \$7, Salmon \$7, Steak* \$9, Crab Cake \$18

GRILLED ROMAINE

Grilled romaine hearts, sea salt, olive oil, house croutons, Roman Caesar dressing. 12

SOUTHWEST ^{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

SOUPS

Cup/Bowl

ROADHOUSE CHILI

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

VEGGIE BLACK BEAN ^{GF}

Rice, scallions. 5/7

LOBSTER BISQUE

Lobster meat, cream, sherry. 7/10

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, Mushrooms, Onions, Ham, Pineapple, Ground Beef

***10" Gluten Free Cauliflower Crust +\$3**

Rams Head has been family owned and operated since 1989, with four Maryland locations: Annapolis, Crownsville, Kent Island, Glen Burnie and a fifth location in Key West. Experience live national entertainment at Rams Head On Stage, with over 400 concerts every year! Scan here to learn more and find your next adventure.



Join Rams Head Rewards!

Earn points every visit to receive check credits and other perks, just our way of saying thank you for being part of our Ram Fam! Ask your server for details or scan to join!

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

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

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

SHRIMP PO BOY

Cajun fried shrimp, shredded lettuce, tomatoes, Creole sauce, sub roll. 16

REUBEN

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

CALI TUNA

Blackened ahi tuna, sliced avocado, lettuce, tomato, sriracha aioli, brioche. 16

RT 178 CHEESESTEAK

Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise, sub roll. 16
Add grilled peppers & onions +1.5


HONEY SRIRACHA WRAP

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


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


OAK BARREL

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

CHESAPEAKE BURGER

 8 oz. Angus beef burger, Old Bay, Gruyere cheese, crab dip, blackened shrimp, arugula, tomato, brioche. 18

BIG DILL BURGER

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

TACOS

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

STEAK

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

FISH

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

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

AHI TUNA

Blackened ahi tuna, cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 18

CHEF'S SELECTION


MAC AND CHEESE QUATTRO

Four cheese blend, cavatappi pasta, panko bread crumbs. 16
Add blackened chicken +5
Add lump crab +12

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

MEXI-BOWLS

Rice pilaf, black beans, corn salsa, grape tomatoes, queso fresco, chipotle aioli, tortilla strips. Chicken 15, Steak 18, Shrimp 18

STEAKHOUSE RIBEYE*

 12 oz. ribeye, crispy onions, mashed potatoes, grilled asparagus. 36

SHORE SIDE CHICKEN

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

SHEPHERD'S PIE

Ground beef, carrots, peas, gravy, mashed potatoes. 18

FISH & CHIPS

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

CRAB CAKE

5 oz. jumbo lump crab cake, hand-cut fries, cole slaw, tartar sauce.
Single 26 | Double 46

ROCKFISH OSCAR

Rice pilaf, crab meat, broccoli, hollandaise. 24

CHICKEN AURORA FETTUCCINE


Grilled chicken, fettuccine pasta, spinach, creamy tomato sauce. 20

BREAKFAST

Served Daily

MONDAY - FRIDAY
8AM - 11AM

SATURDAY & SUNDAY
8AM - 12PM



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 1.5 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