



RAMS HEAD IS FAMILY OWNED AND OPERATED SINCE 1989. WE ARE PROUD TO  
BE PART OF THE LOCAL COMMUNITY AND ARE COMMITTED TO PROVIDING THE BEST IN  
**FOOD, FUN, AND BEER.**

RAMS HEAD  
SAVAGE MILL  
TAVERN

SAVAGE, MD

RAMS HEAD  
Dockside

GLEN BURNIE, MD

RAMS HEAD  
SHORE HOUSE

STEVENSVILLE, MD

RAMS HEAD  
ANNAPOLIS  
TAVERN

ANNAPOLIS, MD

RAMS HEAD  
Roadhouse

CROWNSVILLE, MD

RAMS HEAD  
On Stage

ANNAPOLIS, MD

KEY WEST  
THEATRE

KEY WEST, FL



# HOUSE DRAFTS



## RAMS HEAD IPA

An aggressively hopped, West Coast style India Pale Ale. 6.0% ABV



## LIGHT WEIGHT LAGER

German-style light lager with crisp flavor. 3.3% ABV



## GYPSY LAGER

Toasted bread and notes of honey complete this Helles-style lager. 5.0% ABV



## BACKSTAGE IPA

Well-balanced American IPA with underlying caramel sweetness and citrus/pine hop flavors. 6.0% ABV



## COPPERHEAD ALE

Amber ale with caramel notes and a balanced, clean bitterness. 5.0% ABV



## 11TH SOUR

Kettle soured Berliner Weisse fermented on house ale yeast and aged on concord grapes. 3.8% ABV



## OAK BARREL STOUT

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

## TASTE OF THE TAPS

Can't decide on one? Try six pre-selected house brews. \$6



FOUNDED AT RAMS HEAD TAVERN AND BREWING OUR HOUSE DRAFTS SINCE 1995

## HAPPY HOUR

Monday - Friday from 3pm to 7pm

1/2 PRICE APPS  
\$2 OFF WINE & LIQUOR  
\$2.5 DOMESTIC BOTTLES  
\$3 DRAFT BEERS

BAR AREAS ONLY\*



BECOME A PART OF THE RAMS HEAD  
TRADITION AND JOIN THE WORLD BEER  
CLUB TODAY!

DRINK ALL ONE HUNDRED AND FIFTY WORLD FAMOUS BEERS AND YOU  
GRADUATE! ASK YOUR SERVER FOR DETAILS.



## GROWLERS AVAILABLE FOR ALL DRAFTS

PLUS ASK YOUR SERVER ABOUT 6 PACKS TO-GO!



# STARTERS



## SHRIMP TOAST

Jumbo sautéed shrimp, shallots and crushed red peppers tossed in a creamy seafood sauce. Served over crostini. \$12.95

## CRAB DIP

Cream cheese, jalapeños, and cheddar jack cheese baked and topped with lump crab meat. Served with carrots, celery and a warm baguette. \$13.95

## MACHO NACHOS <sup>GF</sup>

Tortilla chips layered with a three cheese sauce, black beans, shredded cheddar jack cheese, lettuce, tomatoes, sour cream and jalapeños. Topped with salsa and scallions. \$11.50 Add chicken, chili and/or pulled pork. \$3

## AHI TUNA

Sesame seed crusted, pan seared ahi tuna steak served very rare with a chilled seaweed salad, pickled ginger, wasabi and soy sauce. \$11.95

## THE SHORE BOARD

An assortment of smoked salmon, smoked mussels and smoked whitefish salad served with an accoutrement of capers, shaved red onion, pickled ginger, horseradish mustard and crostini. \$13.95

## CRABBY TOTS

Tater tots topped with crab dip, cheddar jack cheese and Old Bay seasoning. Baked and finished with scallions. \$13.50

## ROCKFISH BITES

Tender and flaky rockfish filets lightly dipped in locally brewed Fordham and Dominion beer batter and flash fried to a crispy golden brown. Served with tartar sauce. \$9.95

## FRIED GREEN TOMATOES

Fried green tomatoes served over fire roasted corn salsa and topped with a cilantro lime cabbage slaw and Cajun rémoulade. \$10.95

## BLAZIN' BUFFALO FLATBREAD

Flatbread topped with cheddar jack cheese, bacon and crispy chicken tenders tossed in buffalo sauce. Drizzled with bleu cheese dressing. \$12.50

## PRETZEL DOUGH BRATS\*

Hoffman's bratwurst prepared with locally brewed Fordham and Dominion Copperhead Ale and wrapped in pretzel dough. Served with a side of sauerkraut and housemade honey mustard. \$9.95

## ACE KILLER WINGS

Ten wings fried crisp and tossed with one of six different sauces. Served with celery and bleu cheese. \$12.95  
*Sauces: Buffalo, Old Bay, Habanero Mango, Chipotle BBQ, Honey Sriracha, Caribbean Jerk, Sweet Thai Chili*



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





# SALADS



## DON CORNYCADO <sup>GF</sup>

Mixed greens tossed in jalapeño cilantro vinaigrette, topped with blackened shrimp, roasted corn salsa and sliced avocado. \$14.95

## BUFFALO WEDGE <sup>GF</sup>

Grilled chicken tossed in buffalo sauce and served over a halved romaine heart with crispy bacon, bleu cheese crumbles, sliced red onion and Roma tomatoes. \$12.95

## CHURCH CIRCLE COBB

Mixed greens topped with grilled chicken, egg, bacon, bleu cheese crumbles, shredded cheeses and tomatoes. \$14.50

## CLASSICO CAESAR

Fresh romaine hearts tossed with Roman Caesar dressing, Parmesan cheese and croutons. \$9.95

Add chicken \$3 Add shrimp \$6

## SOUTHWEST

Mixed greens with marinated chicken, black beans, sweet yellow corn, diced tomato, red onion and topped with cheddar jack cheese and crushed tortilla chips. Served with chipotle ranch dressing. \$13.95

## HEALTH NUT

Mixed greens, mandarin oranges, dried cranberries, frosted pecans, cucumber, red onion and feta cheese.

Served with raspberry vinaigrette. \$10.95

## NAPTOWN CHOP <sup>GF</sup>

Chopped romaine, crispy bacon, Peppadew peppers, cucumbers, diced tomatoes, and shaved Parmesan tossed in a creamy Italian dressing. \$11.95 Add chicken \$3

**ALL SALADS SERVED WITH A WARM ROLL, UNLESS ORDERED GLUTEN-FREE.**

# SOUPS



## ROADHOUSE CHILI

Topped with cheddar jack cheese, scallions and tortilla chips. \$4/\$7

## VEGETARIAN BLACK BEAN

Topped with scallions and rice. \$3.50/\$6

## MARYLAND CREAM OF CRAB

Topped with lump crab meat and sherry. \$5/\$8

## SOUP DU JOUR

Always fresh and delicious!



# SAMMIES

## HONEY SRIRACHA CHICKEN

Housemade chicken tenders tossed in our honey sriracha sauce and wrapped in a warm flour tortilla with lettuce, tomato and bacon. \$10.95

## TAVERN PULLED PORK\*

Slow cooked pulled pork in our very own Dominion root beer and BBQ sauce topped with a cilantro lime cabbage slaw on a brioche bun. \$10.95

## CLASSIC CRAB CAKE

5 oz. lump crab mixed with Maryland spices and dressing, broiled and served on toasted brioche. \$15.95

## LOTTA-MEATA GYRO PITA

Beef and lamb gyro meat heaped on warm pita bread and finished with tzatziki sauce, tomatoes, feta cheese, diced onion and shredded lettuce. \$10.95

## TURKEY CLUB

Oven roasted turkey breast, crispy bacon, Swiss cheese, lettuce, tomato and mayo piled high between three slices of toasted white bread. \$12.95

## SHRIMP SALAD

Whole large shrimp tossed in a spicy seafood dressing with chopped celery and garlic. Served on brioche. \$13.50

## FISH TACOS **BEER BATTERED OR BLACKENED!**

Alaskan Pollock dipped in locally brewed Fordham and Dominion beer batter and fried crisp **OR** blackened and seared on our flat top grill. Served in two flour tortillas with black beans, rice, housemade salsa and guacamole. Topped with cilantro lime cabbage slaw and chipotle mayo. \$12.95

## SALMON BLT

Filet of salmon on rosemary flat bread, topped with bacon, lettuce, tomato and dill aioli. \$13.95

## SMOKED WHITEFISH SALAD

Smoked whitefish salad served on toasted white bread with lettuce, tomato and sliced red onion. \$11.95

## RIGHTEOUS REUBEN

Corned beef, 1000 island dressing, sauerkraut, and Swiss cheese grilled on marble rye.  
Or, try it with turkey, coleslaw and muenster cheese! \$11.50

## RT. 178 CHEESESTEAK

Chopped sirloin seared and topped with white American cheese, lettuce, tomato and mayonnaise. \$12.95  
Add grilled peppers and onions 75¢

## CHICKEN PHILLY CHEESESTEAK

Chopped chicken seared and topped with melted provolone cheese, jalapeños, lettuce, tomatoes and chipotle mayonnaise. \$12.95 Add grilled peppers and onions 75¢

## BAJA BIRD

Sliced blackened chicken breast wrapped in a flour tortilla with corn salsa, avocado, lettuce, tomato and jalapeño cilantro vinaigrette. \$12.50

## NASHVILLE HOT CHICKEN

Fried chicken breast dipped in our cracked pepper and honey hot sauce. Topped with lettuce, tomato and sliced pickles. Served on toasted brioche. \$11.95

**ALL SANDWICHES SERVED WITH HOUSE CHIPS AND A PICKLE. FRESH CUT FRIES \$1. FRIED PEROGIES OR ONION RINGS \$2.**



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# BURGERS



## TAVERN

8 oz. Angus beef burger topped with lettuce and tomato. Simple. \$9.95 Additional toppings 75¢ each

## DYNAMITE

8 oz. Angus blackened beef burger topped with candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese and a fried jalapeño on top. \$12.50

## ROUND UP

8 oz. Angus beef burger topped with cheddar cheese, bleu cheese crumbles, lettuce, tomato, onion ring, chipotle BBQ and ranch dressing. \$11.95

## SMOKIN' JACKS

8 oz. Angus Beef burger topped with melted cheddar jack cheese, crisp bacon, lettuce, tomato, sautéed mushrooms and chipotle BBQ sauce. \$11.95

## VEGETARIAN BLACK BEAN

Chipotle seasoned vegetarian black bean burger topped with fresh spinach, sliced red onion and avocado. \$10.95

## TURKEY

Fresh ground turkey burger mixed with fresh herbs and garlic. Topped with sliced jalapeños, spinach, red onions, a fried egg and chipotle mayo. \$11.95

## HOFFMAN'S BACON\*

Hoffman's 8 oz. unique blend of ground bacon and beef burger topped with lettuce, tomato, cheddar cheese and fried onion straws. \$14.95

## WHISKEY BLEUS

8 oz. Angus beef burger topped with a whiskey and bleu cheese sauce, bacon, lettuce, tomato and fried onion straws. \$12.50

## SOUTHERN

8 oz. Angus beef burger topped with Tasso ham, fried green tomatoes, Peppadew-pimento cheese and coleslaw. \$11.95

**ALL BURGERS SERVED WITH HOUSE CHIPS AND A PICKLE. FRESH CUT FRIES \$1.  
FRIED PEROGIES OR ONION RINGS \$2. SUBSTITUTE GLUTEN-FREE BREAD \$1**

## RUDY'S ORIGINAL PIZZA

Made with Rudy's sauce and rich mozzarella cheese.

Small \$8.5 Toppings \$.75 • Large \$15 Toppings \$1.5 each

Or any 3 topping pizza Small \$10.25 / Large \$19

Toppings: Pepperoni, Italian Sausage, Peppers, Onions, Mushrooms, Olives, Bacon, Ham, Pineapple, Tomato, Ground Beef, Anchovies, Buffalo Chicken

## PIZZA AND A 6-PACK

A large original pizza and a 6-pack of domestic beer. \$19.99

\*Carry out and to go orders only. Domestic beer restrictions apply.



## HOFFMAN'S QUALITY MEATS

\* Since 1923, Hoffman's has been providing locally raised, all-natural, quality meats. Rams Head is proud to partner with Hoffman's Meats to create unique meat products using Fordham and Dominion Brewing Company's fine ales and lagers.



# PUB FARE



## ROADHOUSE SALMON <sup>GF</sup>

Cedar wrapped Atlantic salmon grilled then topped with lemon herb compound butter. Served with garlic mashed potatoes and grilled asparagus. \$17.95

## FORDHAM BRATS & MASH\*

Hoffman's bratwurst prepared with locally brewed Fordham and Dominion Copperhead Ale and chargrilled. Served over mashed potatoes with sauerkraut, whole grain mustard gravy and topped with pickled red cabbage. \$14.95

## SHEPHERD'S PIE

A classic hearty dish! Ground beef and vegetables smothered in gravy and topped with mashed potatoes and gravy. Served in a cast iron skillet. \$16.50

## MAC & CHEESE QUATTRO

Four savory cheeses blended with cavatappi pasta, topped with panko and baked golden brown. \$13.95  
Add blackened chicken \$3 Add lump crab \$6

## FUNKY TOWN FISH & CHIPS

Alaskan Pollock dipped in our locally brewed Fordham and Dominion beer batter and fried crisp. Served with fries, creamy coleslaw and house tartar sauce. \$14.50

## CAST IRON CRAB CAKE

Our 5 oz. jumbo lump crab cake over fried green tomatoes and fire roasted corn salsa. Served with a Cajun rémoulade. Single \$19.95/Double \$32.95

## STEAK HOUSE RIBEYE

12 oz. hand cut ribeye topped with fried onion straws. Served with garlic mashed potatoes and grilled asparagus. \$20.95

## BLACKENED CHICKEN ALFREDO

Blackened and grilled chicken breast served over cavatappi pasta tossed with grilled asparagus and diced tomatoes in a creamy Parmesan sauce. \$15.95

## BACON WRAPPED MEATLOAF

A generous slice of bacon wrapped meatloaf topped with whole grain mustard gravy and served with mashed potatoes and fried green beans. \$15.95

## SHRIMP AND GRITS

Large shrimp sautéed with chorizo sausage, onions, peppers and tomatoes. Served over creamy, stone ground grits. \$18.50

# JOIN US FOR SUNDAY BRUNCH!

FEATURING SWEET AND SAVORY ENTRÉES FOR EVERYONE

Served 10 AM to 2 PM

Don't miss the Bottomless Bloody Mary Bar, only \$10 with the purchase of an entrée!



# WEEKLY SPECIALS

DINE-IN ONLY • AVAILABLE 4PM TO 10PM

## \$5 BURGER SUNDAY

8 oz. Angus beef burger, topped with lettuce and tomato. Served with housemade chips and a pickle for \$5. Bar area only.

## LOBSTER MONDAY

A full pound-and-a-half lobster steamed fresh to order. Accompanied by a baked potato, corn on the cob and an entrée salad. \$22.95 †

## SLOW ROASTED PRIME RIB TUESDAY

Angus Prime rib slow roasted and served to order with a baked potato and hot au jus. 12 oz. Queen Cut \$16.95 16 oz. King Cut \$19.95

## KIDS EAT FREE WEDNESDAY

Buy one adult entrée, get one kids meal for free!  
Kids 10 years and younger.

† Unless market dictates otherwise

# ENJOY FOOD, FUN, AND BEER

## EARN REWARDS!

EARN 1 POINT FOR EVERY DOLLAR SPENT

EARN DOUBLE POINTS DURING LUNCH!\*

\$8 CREDIT UPON SIGN-UP

\$10 CREDIT FOR EVERY 200 POINTS EARNED

\$8 CREDIT FOR YOUR BIRTHDAY

## SIGN-UP FOR RAMS HEAD LOYALTY TODAY!

\*MON-THUR 11AM-4PM

# DESSERTS

## PAULA'S PEANUT BUTTER PIE

A family home favorite. Simply delicious. \$6

## OLD DOMINION ROOT BEER FLOAT

Our locally brewed root beer with vanilla bean ice cream, topped with whipped cream. \$7

## SMITH ISLAND

The official dessert of Maryland, this sweet treasure is made of thin layers of cake and frosting. Seasonal selection. \$8

## DOCKSIDE BROWNIE

House made brownie topped with a scoop of vanilla bean ice cream and drizzled with dulce de Leche. \$8

## CHEF'S SEASONAL CHEESECAKE

A personal sized cheesecake with seasonal toppings and whipped cream. \$7