

RAMS HEAD *Roadhouse*

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

Crabby Tots

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

Wings

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

Bourbonzola Brussels Sprouts

Bourbon and gorgonzola cream sauce, smoked bacon. 12.5

Rockfish Bites

FORDHAM & DOMINION beer battered rockfish, tartar sauce. 12

Chorizo Dip

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

Chesapeake Deviled Eggs

Lump crab, bacon, Old Bay. 12.5

Ahi Tuna

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

Shrimp Toast

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

Fried Green Tomatoes

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

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

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

Cornycado

Mixed greens, roasted corn salsa, sliced avocado, corn chips, queso fresco, jalapeño cilantro vinaigrette. 13

Cobb

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

Tavern Wedge

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

Roasted Beet

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

Flatbreads

Veggie

Goat cheese, red onion, artichoke, tomato, alfalfa sprouts, balsamic glaze. 14

Buffalo Chicken

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

Crab

Lump crab dip, Gruyere cheese, tomato, arugula, Old Bay. 18.5

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

Rice and scallions. 5/7

Cream of Crab

Lump crab, sherry, Old Bay. 7/10



SUNDAY BRUNCH

Served every Sunday from 10AM-2PM | **\$15 Bottomless Bloody Mary & Mimosa Bar During Brunch**

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

Nashville Chicken

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

Salmon BLT

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

RT 178 Cheesesteak

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

Shrimp Salad

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

Chicken Club

Marinated chicken breast, cheddar cheese, bacon, lettuce, tomato, chipotle mayo, brioche. 15

Reuben

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

Cali Tuna Sandwich

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

Pit Turkey Club

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

French Dip

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

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. Black beans, rice, pico de gallo, guacamole. 18

Steak

Beef filet tips, pico de gallo, lettuce, cheddar jack cheese. Black beans, rice, pico de gallo, guacamole. 17

Chicken

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

Shrimp

Cilantro lime slaw, queso fresco, chipotle aioli. Black beans, rice, pico de gallo, guacamole. 18

Portobello Tacos ☺

Portobello mushrooms, fajita seasoning, pico de gallo, Mexican crema. Black beans, rice, 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

Philly Burger

8 oz. Angus beef burger, chopped sirloin, peppers, onions, American cheese, lettuce, tomato, mayo, brioche. 17

Dynamite Burger

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

Bay Burger

8 oz. Angus beef burger, crab dip, Gruyere cheese, arugula, tomato, brioche. 17

Smokin’ Jacks Burger

8 oz. 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 queso dip, pico de gallo, lettuce, brioche. 17

Chef’s Selection

Crab Cake

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

Steamed Shrimp

Steamed in FORDHAM & DOMINION Copperhead Ale. Potatoes, onions, Old Bay, cocktail sauce, lemon. Half pound 12 | Pound 22

Shepherds Pie

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

Steakhouse Ribeye

12 oz. Ribeye, crispy onions, mashed potatoes, grilled asparagus. 35

Vegan Chorizo Bowl ☺ ☑

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

Bistro Filet Medallions

J.W. Treuth & Son's 6 oz. filet medallions, mashed potatoes, grilled asparagus. 30
Or try it Bourbonzola Style: Whiskey-bleu cheese fondue, scallions, fried onions. +3

Mac and Cheese Quattro

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

Steak Fajitas

J.W. Treuth & Son's sliced NY steak, peppers, onions, flour tortillas. Rice, beans, guacamole, sour cream. 21

Chesapeake Rockfish ☺

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

Mexi-Bowls ☺

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

Bison Meatloaf

Rosemary fingerling potatoes, mushrooms, roasted garlic spinach, grilled Bermuda onion, balsamic demi-glace. 22

Simple Salmon ☺

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

Fish & Chips

FORDHAM & DOMINION beer battered cod, French fries, coleslaw, tartar sauce. 19



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