

RAMS HEAD

Roadhouse

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

WINGS

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

CHEESESTEAK EGGROLLS

Chopped sirloin, peppers, onions, American Cheese. Chimichurri, chipotle aioli. 18

CHORIZO QUESO DIP ^{GF}

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

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

CHESAPEAKE DEVEILED EGGS ^{GF}

Lump crab, bacon, Old Bay. 12.5

ROCKFISH BITES

 beer battered rockfish, tartar sauce. 12

ROADHOUSE 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. Served with chipotle ranch dressing. 13

CORNYCADO

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

COBB ^{GF}

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

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. Served with balsamic vinaigrette. 13

SOUPS

Cup/Bowl

ROADHOUSE CHILI

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

VEGGIE BLACK BEAN ^{GF} ^V

Rice, scallions. 5/7

CREAM OF CRAB

Lump crab, sherry, Old Bay. 7/10

FLATBREADS

VEGGIE

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

CRAB

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

BUFFALO CHICKEN

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

STEAK CHIMICHURRI

Mozzarella cheese, shaved prime rib, red peppers, chimichurri, arugula. 18

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!

^{GF}Indicates 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

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 +1.5

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

Blackened ahi tuna, sliced avocado, lettuce, tomato, 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


ITALIAN SUB

Deli ham, capicola, pepperoni, provolone cheese, mayonnaise, lettuce, tomato, red onion, Italian dressing, sub roll. 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

BANG BANG BURGER

 8 oz. Angus beef burger, fried shrimp, bacon, bang bang sauce, arugula, brioche. 18

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, chipotle aioli. Black beans, rice, pico de gallo, guacamole. 17

AL PASTOR

Seasoned pork, onions, cilantro, rice, black beans, salsa verde. 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


Portobello mushrooms, fajita seasoning, pico de gallo, Mexican crema. Black beans, rice, pico de gallo, guacamole. 17

CHEF'S SELECTION


CRAB CAKE

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


FISH & CHIPS

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

STEAKHOUSE RIBEYE

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

STEAK FAJITAS

 sliced NY steak, peppers, onions, flour tortillas. Rice, beans, guacamole, sour cream. 22

BISON MEATLOAF

Rosemary fingerling potatoes, mushrooms, roasted garlic spinach, grilled Bermuda onion, balsamic demi-glace. 23

CHESAPEAKE ROCKFISH

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

SHEPHERDS PIE

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

MEXI-BOWLS

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

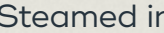
MAC AND CHEESE QUATTRO

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

GRILLED PORK CHOP

8 oz. blackened pork chop, roasted fingerling potatoes, broccoli, gravy. 21

STEAMED SHRIMP

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

SIMPLE SALMON

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

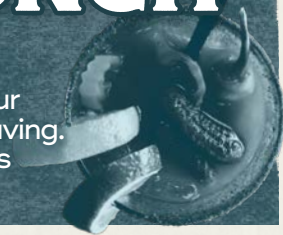
JAMBALAYA

Sliced chicken, shrimp, andouille sausage, Cajun rice. 24

SUNDAY BRUNCH

10AM-2PM

From seafood focused dishes to sweet treats, our brunch menu has something to satisfy every craving. Plus, don't miss our make-your-own bottomless Bloody Mary and Mimosa bar! \$15

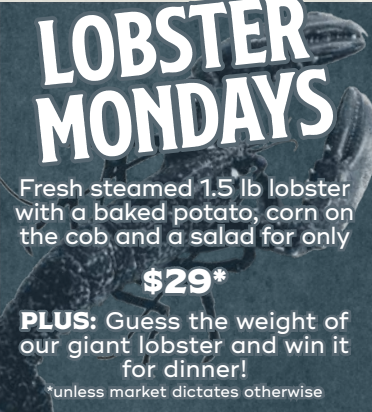




Rams Head is proud to source local, fresh ingredients, including beef from J.W. Treuth & Sons in Catonsville, MD.



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