

RAMS HEAD

Family owned and operated since 1989

FOOD, FUN + BEER

MENU

HOUSE DRAFTS

RAMS HEAD IPA
6.0% ABV | 75 IBU

An aggressively hopped, West Coast style India pale ale.

GYPSY LAGER
5% ABV | 18.5 IBU

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

BACKSTAGE SESSION IPA
4.2% ABV | 45 IBU

Well-balanced, light bodied with notes of tangerine, pine, pineapple, and a mild bitterness.

OAK BARREL STOUT
5.5% ABV | 30 IBU

American-style sweet stout, dry hopped with vanilla beans and oak chips.

LIGHT WEIGHT LAGER
3.3% ABV | 14 IBU

German-style light lager with a crisp flavor.

ZOMBEE BROWN ALE
6.5% ABV | 20 IBU

Brown ale with just the right amount of honey from Pennsylvania Dutch country.

COPPERHEAD ALE
5% ABV | 19.4 IBU

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

CAT 5 KEY LIME LAGER
4.2% ABV | 18 IBU

Refreshing, crisp, easy drinking lager brewed with real Key lime.

11TH SOUR
3.8% ABV | 8 IBU

Kettle soured Berliner Weisse fermented on house ale yeast and aged on Concord grapes.

PROUD HOME OF

FORDHAM & DOMINION
BREWING COMPANY
BREWED IN DOVER, DE

SINCE 1995

STARTERS


CRAB DIP 14.5

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

SHRIMP TOAST 13

Sautéed shrimp, shallots, signature red pepper cream sauce, crostini.

COPPERHEAD BRATS 10

 bratwurst, **FORDHAM & DOMINION** Copperhead Ale dough, sauerkraut, stone ground honey mustard, scallions.

SWEET POTATO TOTS 10

Brown sugar and rosemary aiolis.

AHI TUNA 13


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

OYSTERS ON THE HALF SHELL Market Price

Oysters on the half shell, cocktail sauce, horseradish, lemon. Ask your server for today's selection.

ROCKFISH BITES 10

FORDHAM & DOMINION beer battered rockfish, tartar sauce.

SEAFOOD NACHOS  17.5

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

CHESAPEAKE DEVILED EGGS  11

Lump crab, bacon, Old Bay.

PIZZA PAN NACHOS 12

Tortilla chips, three cheese sauce, black beans, cheddar jack cheese, lettuce, tomatoes, sour cream, jalapeños, salsa, scallions. *Add chicken +4. Add chili +3*

FRIED GREEN TOMATOES 11

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

WINGS 14

Ten wings in your choice of sauce. Celery and bleu cheese. *Buffalo, Desert Heat, Old Bay, Dill Pickle (served with ranch).* **FORDHAM & DOMINION** Oak Barrel BBQ.

CRABBY TOTS 14.5

Crab dip, cheddar jack cheese, scallions, Old Bay.

SALADS


ADD: **Chicken** \$4 **Shrimp** \$6 **Shrimp Salad** \$6 **Salmon** \$6 **Steak** \$8 **Crab Cake** \$10

CLASSICO CAESAR 11

Romaine hearts, Roman Caesar dressing, parmesan cheese, croutons.

SOUTHWEST SALAD 11

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

COBB  12

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

THE WHARF 11

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

ROASTED BEET  12

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

CORNYCADO 11

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

ROADHOUSE CHILI 4/7

Cheddar jack cheese, scallions, tortilla chips.

MARYLAND VEGETABLE CRAB 5/8

Traditional with sweet claw meat.

VEGGIE BLACK BEAN  4/7

Rice and scallions.

SOUP DU JOUR

Chef's creation.

TACOS

All tacos served on flour tortilla with black beans, rice, salsa, and guacamole. Corn tortilla available upon request.


FISH 15

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.

CHICKEN 13

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.

PORK 14

 pulled pork, chipotle pepper, cilantro lime slaw, queso fresco, house pickled onions.

SHRIMP 15

Cilantro lime slaw, queso fresco, chipotle aioli.

BUFFALO CHICKEN 13.5

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

VEGGIE 12.5

Goat cheese, caramelized onions, artichoke, tomato, alfalfa sprouts, balsamic glaze.

CRAB 14.5


Lump crab, garlic oil, gruyere cheese, tomato, arugula, Old Bay.

RUDY'S ORIGINAL PIZZA

RUDY'S SAUCE, MOZZARELLA CHEESE
SMALL \$8.5 TOPPINGS \$.75 • LARGE \$15
TOPPINGS \$1.50 EACH
OR ANY 3 TOPPING PIZZA
SMALL \$10.25 / LARGE \$19

TOPPINGS: PEPPERONI, 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. \$19.99
*CARRY OUT AND TO GO ORDERS ONLY

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

We kindly ask that you keep your dining experience to no more than two hours.

BURGERS

Served with fries and a pickle.
Substitute gluten free bread +\$1

SANDWICHES

Served with fries and a pickle.
Substitute gluten free bread +\$1

TAVERN 12.5
8 oz. Angus beef burger, lettuce, tomato.
Additional toppings \$.75 each

HOFFMAN'S BACON 16.5
Qloftman's ground bacon and beef burger, cheddar cheese, crispy onions, maple aioli, lettuce, tomato.

DYNAMITE 13.5
8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño.

CHESAPEAKE 16.5
8 oz. Angus beef burger, Old Bay, Gruyere cheese, crab dip, blackened shrimp, arugula, tomato.

OAK BARREL 13.5
8 oz. Angus beef burger, smoked bacon, bleu cheese crumbles, crispy onions, Oak Barrel BBQ sauce, arugula, tomato.

VEGGIE BURGER 14.5
Vegan, gluten free plant-based protein patty, alfalfa sprouts, avocado, tomato, red onion, goat cheese, beef aioli.

TAVERN
TURKEY CROISSANT 12
Turkey, brie cheese, cherry aioli, arugula.

SWEET HEAT
PULLED PORK 12
Qloftman's pulled pork, spicy Korean barbecue, cilantro slaw, pickles, honey-lime aioli, brioche.

REUBEN 12
Corned beef, thousand island, sauerkraut, gruyere cheese, rye.

NASHVILLE CHICKEN 13
Fried chicken breast, pepper and honey hot sauce, lettuce, tomato, pickles, brioche.

SALMON BLT 15
Salmon, bacon, lettuce, tomato, dill aioli, flatbread.

CRAB CAKE 17.5
5 oz. jumbo lump crab cake, lettuce, tomato, brioche.

OYSTER PO' BOY 14
Fried oysters, lettuce, tomato, pickles, Cajun remoulade, sub roll.

CRABBY GRILLED CHEESE 15.5
Lump crab dip, gruyere and cheddar cheeses, bacon, tomato, sliced challah bread.

SEAFOOD CLUB 21
5 oz. jumbo lump crab cake, shrimp salad, lettuce, tomato, bacon, tartar sauce, challah bread.

SHRIMP SALAD 14
Whole shrimp, seafood dressing, celery, garlic, croissant.

FRIED GREEN BLT 12
Fried green tomatoes, smoked bacon, arugula, chipotle aioli, brioche.

RT 178 CHEESESTEAK 13
Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise.
Add grilled peppers & onions \$.75

LOCAL. FRESH.



Rams Head is proud to partner with Hoffman's Meats from Hagerstown, MD to create unique selections using FORDHAM&DOMINION Brewing Company's fine ales and lagers.

CHEF SELECTIONS

MAC AND CHEESE QUATTRO 14
Four cheese blend, cavatappi pasta, panko bread crumbs.
Add blackened chicken +4
Add lump crab +7

OAK BARREL BBQ CHICKEN 18
Skin on chicken breast, Oak Barrel BBQ glaze, rosemary fingerling potatoes, grilled asparagus.

BISON MEATLOAF 20
Rosemary fingerling potatoes, mushrooms, roasted garlic, spinach, grilled Bermuda onion, balsamic demi-glace.

CAJUN PASTA 19
Grilled chicken breast, jumbo shrimp, sautéed peppers and onions, tomatoes, linguine, Cajun cream sauce.

PORTERHOUSE PORK CHOP 20
12 oz. FORDHAM&DOMINION Gypsy Lager marinated pork chop, FORDHAM&DOMINION Zombe Brown Ale apple, bacon, and onion relish. Sweet potato tots, grilled asparagus.

STEAMERS

All items steamed with Copperhead Ale. Served with cocktail sauce, drawn butter and a lemon.

OYSTERS
Half dozen or Dozen Market Price (MP)

LITTLENECK CLAMS
Half Dozen 5 / Dozen 10

PEI MUSSELS
Half pound 6 / Pound 12

PEEL & EAT SHRIMP
Half pound 9 / Pound 16

STEAMER POT 24
Chesapeake oysters, PEI mussels, Littleneck clams, shell-on shrimp, fingerling potatoes, corn on the cob, onion, Old Bay.

SEAFOOD

CAST IRON CRAB CAKE
Single 20 Double 34
5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade.

FISH AND CHIPS 15
FORDHAM&DOMINION beer battered cod, French fries, coleslaw, tartar sauce.

SHRIMP LINGUINE 18
Jumbo shrimp, linguine noodles, seafood cream sauce, Parmesan cheese, Italian parsley.

SMOKEY MUSSELS 17
A full pound of Prince Edward Island mussels, garlic, shallots, smoked bacon, white wine cream sauce, baguette.

STEAK

FILET MIGNON 32
Qloftman's 8 oz. filet, marinated grilled Bermuda onion, prosciutto wrapped asparagus, cracked pepper olive oil.

STEAKHOUSE RIBEYE 30
Qloftman's 12 oz. ribeye, crispy onions, rosemary fingerling potatoes, grilled asparagus.



SUNDAY BRUNCH

Served every Sunday from 10AM - 2PM

\$15 BOTTOMLESS BLOODY MARY & MIMOSA BAR DURING BRUNCH

\$6 BURGER NIGHT



SUNDAYS

8oz Angus beef burger with lettuce and tomato. Served with house chips and a pickle.

LOBSTER MONDAYS



Fresh steamed 1½lb lobster with a baked potato, corn on the cob and a salad for only 24.95*

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 19.95
KING CUT 22.95

KIDS EAT FREE WEDNESDAYS

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.