

# RAMS HEAD *Dockside*

## House Drafts

### Cat 5 Key Lime Lager

4.2% ABV | 18 IBU

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

### Backstage IPA

6% ABV | 50 IBU

Well balanced American IPA with underlying caramel sweetness and citrus/pine hop flavors.

### Rams Head IPA

6.0% ABV | 75 IBU

An aggressively hopped, West Coast style India pale ale.

### Light Weight Lager

3.3% ABV | 14 IBU

German-style light lager with a crisp flavor.

### Gypsy Lager

5% ABV | 18.5 IBU

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

### Oak Barrel Stout

5.5% ABV | 30 IBU

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

### Copperhead Ale

5% ABV | 19.4 IBU

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

### Taste of the Taps

Can't decide on one?

Try six pre-selected house brews. 7

## PROUD HOME OF



SINCE 1995

## Starters

### Bavarian Pretzel Sticks

Soft pretzels, bourbon bleu cheese fondue, whole grain mustard sauce. 11

### Hoffman's Bratwurst

Hoffman's bratwurst, sauerkraut, stone ground honey mustard, **FORDHAM & DOMINION** Oak Barrel BBQ sauce. 13

Or try both!  
**Pretzels and Brats** 19

### Rockfish Bites

Beer battered rockfish, tartar sauce. 12

### Shrimp Toast

Sautéed shrimp, shallots, signature red pepper cream sauce, crostini. 15

### Ahi Tuna ☉

Sesame seed crusted pan seared ahi tuna, seaweed salad, pickled ginger, wasabi, soy sauce. 16

### Seafood Nachos ☉

Tortilla chips smothered with cajun alfredo sauce, mozzarella cheese, bay shrimp, crab meat, tomatoes, scallions and sour cream. 18

### Oysters On The Half Shell ☉

Oysters served on the half shell with cocktail sauce, horseradish and lemon. Half Dozen 10 Dozen 19

### Chesapeake Deviled Eggs ☉

Lump crab, bacon, Old Bay. 12

### Tuna Poke

Ahi tuna, avocado, cucumber namasu, seaweed salad, coconut wasabi, sriracha. 16

### Fried Green Tomatoes

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

### Pizza Pan Nachos

Tortilla chips, three cheese sauce, black beans, cheddar jack cheese, lettuce, tomatoes, sour cream, jalapeños, salsa, scallions. 12

Add chicken +4

Add chili +3

### Wings

Ten wings in your choice of sauce. Celery, bleu cheese or ranch.

Buffalo, Desert Heat, Old Bay, Dill

Pickle, **FORDHAM & DOMINION** Oak Barrel BBQ. 15

### Crab Dip

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm baguette. 17

## Salads

ADD: Chicken \$5 Shrimp \$7 Shrimp Salad \$7 Steak \$8 Crab Cake \$MP

### Grilled Romaine

Grilled romaine hearts, sea salt, olive oil, house croutons, Roman Caesar dressing. 11

### Cornycado

Mixed greens, roasted corn salsa, sliced avocado, corn chips, queso fresco, jalapeño cilantro vinaigrette. 12

### Cobb ☉

Mixed greens, egg, bacon, crumbled bleu cheese, cheddar jack cheese, tomatoes, choice of dressing. 12

### Tavern Wedge ☉

Iceberg lettuce, bleu cheese crumbles, bacon, grape tomatoes, pickled Bermuda onion, balsamic glaze, bleu cheese dressing. 12

### Southwest Salad

Mixed greens, black beans, sweet yellow corn, diced tomatoes, red onion, cheddar jack cheese, tortilla chips, chipotle ranch dressing. 12

## SOUPS

### Roadhouse Chili

Cheddar jack cheese, scallions, tortilla chips. 4/7

### Maryland Vegetable Crab ☉

Traditional with lump crab meat. 5/8

### Veggie Black Bean ☉

Rice and scallions. 3.50/6

## FLATBREADS

### Classico

Pepperoni, mozzarella, marinara sauce. 12

### Crab

Lump crab, crab dip, Gruyere cheese, tomato, arugula, Old Bay. 16

### Buffalo Chicken

Crispy chicken, cheddar jack cheese, bacon, buffalo sauce, bleu cheese drizzle. 14

### Pulled Pork

Hoffman's pulled pork, cheddar jack cheese, **FORDHAM & DOMINION** Oak Barrel BBQ sauce, coleslaw, green onions. 15

## Steamers

All items steamed with **FORDHAM & DOMINION** Copperhead Ale. Cocktail sauce, drawn butter and a lemon.

### PEI Mussels

Half pound 8 Pound 15

### Peel & Eat Shrimp

Half pound 10 Pound 19

### Oysters

Half Dozen 10 Dozen 19

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

18% gratuity will be added for parties of 5 or more.




# Sandwiches

Served with a pickle and your choice of chips or fresh cut fries. Substitute gluten free roll \$1

### Blackened Ahi Tuna

Blackened and grilled Ahi tuna steak, tomato, coleslaw, tartar sauce, brioche. 18

### Sweet Heat Pulled Pork

 pulled pork, spicy Korean barbecue, cilantro slaw, pickles, honey-lime aioli, brioche. 14

### Reuben

Corned beef, thousand island, sauerkraut, Gruyere cheese, rye. 14

### Nashville Chicken

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

### Rockfish BLT

Rockfish, bacon, lettuce, tomato, dill aioli, rosemary flatbread. 17

### Crab Cake

5 oz. jumbo lump crab cake, lettuce, tomato, brioche. MP


### Fried Green BLT

Fried green tomatoes, smoked bacon, arugula, chipotle aioli, Texas toast. 15

### Crabby Grilled Cheese

Lump crab dip, gruyere and cheddar cheeses, bacon, tomato, sliced challah bread. 16

### Chicken Salad

 pulled chicken, grapes, almonds, red onion, lettuce, tomato, croissant. 15

### Shrimp Salad

Whole shrimp, seafood dressing, celery, garlic, croissant. 16

### RT 178 Cheesesteak

Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise, sub roll. 15  
Add grilled peppers & onions \$1

## TACOS

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

### Fish

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 17

### Vegan Chorizo

Vegan chorizo, Mexican crema, red onion, cilantro lime slaw. 15

### Chicken

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 15

### Shrimp

Cilantro lime slaw, queso fresco, chipotle aioli. 17

## Burgers

Served with a pickle and your choice of chips or fresh cut fries. Substitute gluten free roll \$1


### Tavern Burger

8 oz. Angus beef burger, lettuce, tomato. 13

### Southwest Burger

8 oz. southwest seasoned Angus beef burger, cheddar jack cheese, guacamole, salsa, Mexican crema. 15

### Hoffman's Bacon Burger

 ground bacon and beef burger, cheddar cheese, crispy onions, lettuce, tomato. 16

### Dynamite Burger

8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño. 15


### Chesapeake Burger

8 oz. Angus beef burger, Old Bay, Gruyere cheese, blackened shrimp, crab dip, arugula, tomato. 16

## Chef's Selections

### From The Land


### Steak Frites

 10 oz. flat iron steak, white truffle fries, rosemary au jus. 26

### Vegan Chorizo Bowl

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

### Steakhouse Ribeye

 12 oz. ribeye, crispy onions, mashed potatoes, grilled asparagus. 32

### Shepherds Pie

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

### Mac and Cheese Quattro

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

### Citrus Chili Glazed Chicken

Grilled marinated chicken breast, rice pilaf, citrus glaze, stir fry vegetables. 17

### From The Sea

### Cast Iron Crab Cake

5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade. Single MP Double MP

### Simple Salmon

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

### Fish and Chips

Beer battered cod, fresh cut fries, coleslaw, tartar sauce. 17

### Cajun Pasta

Grilled chicken breast, jumbo shrimp, sautéed peppers and onions, tomatoes, linguine, Cajun cream sauce. 23



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.



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



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



Angus prime rib slow roasted and served with a baked potato and hot au jus for dipping.  
**QUEEN CUT \$22.95**  
**KING CUT \$26.95**



**WEDNESDAYS KIDS EAT FREE**  
Get a kids meal for **FREE** with purchase of any adult entrée.