

RAMS HEAD Dockside

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

Shrimp Toast

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

Ahi Tuna

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

Crabby Tots

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

Fried Green Tomatoes

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

Crab Dip

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, baguette. 18.5

Wings

Ten wings in your choice of sauce. Celery, bleu cheese or ranch. Buffalo, Old Bay, Honey Old Bay, Garlic Parmesan, BBQ, Korean BBQ, Sweet Thai Chili. 16

Rockfish Bites

Beer battered rockfish, tartar sauce. 12

Dockside Quesadilla

Flour tortilla, cheddar jack cheese, lettuce, tomatoes, sour cream, pico de gallo, scallions. 13
Add Chicken +5, Shrimp +7, Steak +8

Crab Bites

Six lump crab balls, cocktail and tartar sauce. 14

Crab Pretzel Sticks

Soft pretzels, crab dip, lump crab, cheddar jack cheese. 18

Chorizo Dip

Vegan chorizo, four cheese sauce, red peppers, scallions, tortilla chips. 14

Seafood Nachos

Tortilla chips, Cajun alfredo sauce, mozzarella cheese, bay shrimp, crab meat, tomatoes, scallions, sour cream. 18.5

Salads

ADD: Chicken \$5, Shrimp \$7, Shrimp Salad \$7, Steak \$8, or Crab Cake \$18

Southwest Salad

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

Tavern Wedge

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

Dockside House Salad

Mixed Greens, tomato, onion, cucumber, croutons, choice of dressing. 10

Classico Caesar

Romaine hearts, house croutons, Roman Caesar dressing, Parmesan cheese. 12

Cobb

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

SHELLFISH

Oysters on the Half Shell

Half dozen 12 | Dozen 22

PEI Mussels

Garlic, Butter
Half pound 9 | Pound 17

Peel & Eat Shrimp

Copperhead Ale, Old Bay, potatoes, onions, cocktail sauce.
Half pound 12 | Pound 22

SOUPS

Roadhouse Chili

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

Maryland Vegetable Crab

Traditional with lump crab meat.
7/10

Veggie Black Bean

Rice and scallions.
5/7

Flatbreads

Traditional

Marinara sauce, mozzarella. 11
Add pepperoni +1

Crab

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

Buffalo Chicken

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

© 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 a pickle and your choice of chips or hand-cut fries. Substitute gluten free roll \$2

RT 178 Cheesesteak

Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise, sub roll. 16
Add grilled peppers & onions +1.5

Buffalo Chicken

Fried chicken breast, buffalo sauce, lettuce, tomato, bleu cheese crumbles, brioche. 16

Reuben

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

Pacific Rim

Grilled chicken breast, lettuce, tomato, cheddar cheese, crab dip, onion ring, brioche. 18

Crab Cake

5 oz. jumbo lump crab cake, lettuce, tomato, brioche. 24

Fried Green BLT

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

Turkey Avocado Melt

Sliced turkey, avocado, Swiss cheese, garlic aioli, brioche. 16

Crabby Grilled Cheese

Lump crab dip, Gruyere and cheddar cheeses, bacon, tomato, sliced challah bread. 18

Shrimp Salad

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

Tacos

All tacos served on flour tortillas with rice, black beans, pico de gallo, guacamole.
Corn tortillas available upon request. 

Fish

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 18

Chicken

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 16

Shrimp

Cilantro lime slaw, queso fresco, chipotle aioli. 18

Vegan Chorizo

Vegan chorizo, Mexican crema, red onion, cilantro lime slaw. 17

Burgers

Served with a pickle and your choice of chips or hand-cut fries. Substitute gluten free roll \$2

Tavern Burger

8 oz. Angus beef burger, lettuce, tomato, brioche. 14
Add cheese +1 | Add bacon +1

Korean BBQ Burger

8 oz. Angus beef burger, sweet & spicy BBQ sauce, cilantro lime slaw, brioche. 17

Dynamite Burger

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

Chesapeake Burger

8 oz. Angus beef burger, Old Bay, Gruyere cheese, blackened shrimp, crab dip, arugula, tomato, brioche. 17

Chef's Selections

Dockside Frites

J.W. Treuth & Sons 10 oz. Sirloin, white truffle fries, house made chimichurri. 27

Mac and Cheese Quattro

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

Fish and Chips

Beer battered cod, fresh cut fries, coleslaw, tartar sauce. 19

Steakhouse Ribeye

J.W. Treuth & Sons 12 oz. ribeye, crispy onions, mashed potatoes, grilled asparagus. 35

Korean BBQ Salmon

Grilled Atlantic salmon, gochujang, roasted asparagus, rice pilaf, cilantro lime slaw. 24

Dockside Rockfish

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

Crab Cake

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

Cajun Pasta

Linguine, grilled chicken breast, jumbo shrimp, sautéed peppers and onions, tomatoes, Cajun cream sauce. 24

Veggie Pasta

Linguine, vegan chorizo, mushrooms, tomatoes, broccoli, garlic olive oil. 24

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



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

Monday
Burger
Night

All burgers
1/2 price!

Taco
Tuesdays

\$2 off
all tacos

\$5 house
margaritas

WEDNESDAYS
KIDS EAT
FREE

Get a kids meal for
FREE with purchase
of any adult entrée.

Oyster
Thursdays

Rotating selection
of specialty
oysters \$1.50

+ \$5 Oyster
Shooters

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