

# RAMS HEAD Docksider

House Draft Beer

House Draft Wine



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!

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

### Crabby Tots

Crab dip, cheddar jack cheese, scallions, Old Bay. 18.5

### Shrimp Toast

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

### Fried Green Tomatoes

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

### Ahi Tuna <sup>GF</sup>

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

### Docksider Quesadilla

Flour tortilla, cheddar jack cheese, lettuce, tomatoes, sour cream, salsa, scallions. 13  
Add chicken +5, shrimp +7, steak +8

### Crab Dip

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm 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, Sweet Thai Chili. 16

### Seafood Nachos <sup>GF</sup>

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

## RAW BAR

Oysters on  
the Half Shell <sup>GF</sup>  
Half dozen 12 | Dozen 22

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

## Salads

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

### Classico Caesar

Romaine hearts, Roman Caesar dressing, parmesan cheese, croutons. 12

### Cobb <sup>GF</sup>

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

### Southwest Salad <sup>GF</sup>

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

### Docksider House Salad

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

## Flatbreads

### 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

### Traditional

Marinara Sauce, Mozzarella. 11  
Add toppings +1 each

## SOUPS

### Roadhouse Chili

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

### Veggie Black Bean

Rice and scallions. 5/7

### Cream of Crab <sup>GF</sup>

Lump crab meat, sherry, Old Bay. 7/10

### Maryland Vegetable Crab <sup>GF</sup>

Traditional with lump crab meat. 7/10

# Sandwiches

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

## Reuben

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

## Fried Green BLT

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

## Crab Cake

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

## Buffalo Chicken

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

## Crabby Grilled Cheese

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

## Pacific Rim

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

## RT 178 Cheesesteak

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

# Tacos

All tacos served on flour tortillas. Corn tortillas available upon request.

## Fish

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 18

## Chicken

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 18

## Shrimp

Cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 18

# Burgers

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

## Tavern Burger

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

## Chesapeake Burger

8 oz. Angus beef burger, Old Bay, Gruyere cheese, blackened shrimp, crab dip, arugula, tomato, brioche. 18

## Dynamite Burger

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



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

# Chef's Selections

## Mac and Cheese Quattro

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

## Crab Cake

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

## Steakhouse Ribeye

J.W. Treuth & Sons 12 oz. ribeye, crispy onions, mashed potatoes, vegetable of the day. 35

## Grilled Chicken

Two grilled chicken breasts, mashed potatoes, vegetable of the day. 17

## Cajun Pasta

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

## Burger & Mash

8oz. Angus beef patty, bell peppers, onions, mushrooms, brown gravy, mashed potatoes, vegetable of the day. 17

## Fish and Chips

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

## Sundays

\$3 off wings all day

## Monday Burger Night

All burgers 1/2 price!

## Two for Tuesdays

Select items 2 for \$20

## WEDNESDAYS KIDS EAT FREE

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

## Oyster Thursdays

Oysters on the half shell \$1.50 each  
\$7 Crushes

\*weekly specials available dine-in only starting at 4 pm