

# RAMS HEAD

A N N A P O L I S

## TAVERN

### 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

#### CHESAPEAKE DEVEILED EGGS <sup>GF</sup>

Lump crab, bacon, Old Bay. 12.5

#### CRABBY TOTS

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

#### FIRECRACKER SHRIMP

**FORDHAM & DOMINION** beer battered shrimp, firecracker sauce, Asian barbeque sauce, scallions. 15

#### CRAB DIP

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

#### BOURBONZOLA BRUSSELS SPROUTS <sup>GF</sup>

Bourbon and gorgonzola cream sauce, smoked bacon. 12.5

#### TUNA POKE

Ahi tuna, avocado, cucumber namasu, seaweed salad, coconut wasabi, sriracha, crispy wontons. 17

#### BRIE FRITTERS

**FORDHAM & DOMINION** beer battered brie, cherry compote, arugula. 13

#### WINGS

Ten wings in your choice of sauce. Celery and bleu cheese.

**Sauces:** BBQ, Buffalo, Asian BBQ.

**Dry Rub:** Bourbon Maple, Jalapeño, Thirty-Three (chef's blend of 33 peppers). 16

#### BUFFALO CHICKEN FLATBREAD

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

#### VEGGIE FLATBREAD

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

#### CHEESE BOARD <sup>GF</sup>

Chef's selection of 5 cheeses paired with berries, grapes, rice crackers, honey and candied cashews. 16  
*Anti-pasti: salami, prosciutto, soppressata +5*

#### TUNA NACHOS

Ahi tuna, crispy wontons, watermelon radish, green onions, cucumber wasabi. 16

## SALADS

**ADD: Chicken \$5, Shrimp \$7, Shrimp Salad \$7, Salmon \$7, Steak \$9, Crispy Duck \$9, Crab Cake \$18**

#### CORNYCADO

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

#### COBB <sup>GF</sup>

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

#### TAVERN WEDGE <sup>GF</sup>

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

#### GRILLED ROMAINE

Grilled romaine hearts, sea salt, olive oil, house croutons, Roman Caesar dressing. 12

#### MEDITERRANEAN <sup>GF</sup>

Kale-Brussels sprouts blend, Peppadew peppers, kalamata olives, pepperoncini, red onion, cucumber, feta, balsamic vinaigrette, balsamic glaze. 13

#### ROASTED PEAR <sup>GF</sup>

Spinach, crumbled bleu cheese, red onion, dried fruit, candied cayenne cashews, roasted pears, mango vinaigrette. 13

#### BAY GRASS

Lump crab, field greens, alfalfa sprouts, beets, goat cheese, watermelon radish, tomato, red onion, balsamic vinaigrette, balsamic glaze. 18

## SOUPS

#### Cup/Bowl

#### CREAM OF CRAB

Lump crab, sherry, Old Bay. 7/10

#### MD VEGETABLE CRAB <sup>GF</sup>

Traditional with sweet claw meat. 7/10

#### HALF & HALF

MD crab and cream of crab. 7/10

#### VEGGIE BLACK BEAN <sup>GF</sup> <sup>V</sup>

Rice, scallions. 5/7



Rams Head is proud to source local, fresh ingredients, including beef from J.W. Treuth & Sons in Catonsville, MD, all prepared in-house by our Executive Chef, Carlo Biondi.

## 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



**MONDAY BURGER NIGHT**

All burgers 1/2 price!

**COCKTAIL TUESDAYS**

All craft cocktails on menu \$6

**WINE WEDNESDAYS**

1/2 price bottles of wine

\*Weekly Specials available dine-in only starting at 4pm. Cannot be combined with Happy Hour.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# SANDWICHES

Served with 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

## PIT TURKEY CLUB

Smoked turkey breast, bacon, lettuce, tomato, mayo, country white bread. 16

## NASHVILLE CHICKEN

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

## REUBEN

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

## CHICKEN AND BRIE

Grilled Chicken breast, brie cheese, roasted pear, arugula, herb aioli, brioche bun. 15

## SALMON BLT

Salmon, bacon, arugula, tomato, dill aioli, flatbread. 18


## ITALIAN MELT

Salami, soppressata, prosciutto, shaved parmesan, mozzarella, chopped iceberg, red wine vinegar relish, sub roll. 16


## SHRIMP SALAD

Whole shrimp, seafood dressing, celery, garlic, croissant. 18

## TAVERN STEAK SANDWICH

 roast beef, whiskey bleu cheese fondue, applewood smoked bacon, bleu cheese crumbles, crispy onions, baguette. 18


## STEAK BAHN MI

 slow roasted beef, cilantro slaw, sliced jalapeño, watermelon radish, sub roll. 18

# 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


## SMASH BURGER

Two  4 oz. Angus beef burgers, cheddar cheese, lettuce, tomato, Smash sauce, brioche. 15


## VEGGIE BURGER

Plant-based burger patty, alfalfa sprouts, avocado, tomato, red onion, goat cheese, pepper aioli, brioche. 15

## DYNAMITE BURGER

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

## BLACK TRUFFLE BURGER

 8 oz. Angus beef burger, shaved black truffles, arugula, tomato, applewood smoked bacon, black truffle sauce, 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. 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. 16

## CRISPY DUCK

Teriyaki duck breast, cilantro lime slaw, cucumber namasu, coconut wasabi. Rice, stir fry vegetables. 18

## BARBACOA

Seasoned and slow roasted beef, cilantro slaw, queso fresco, chipotle aioli, pickled red onion. Rice, black beans, pico de gallo, guacamole. 17

## ANNAPOLI-TACO

Flour tortilla, crab dip, taco shell, fried chicken, iceberg lettuce, cheddar jack cheese, pico de gallo, Old Bay aioli. Old Bay fries. 19

# CHEF'S SELECTIONS

## CRAB CAKE

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


## FISH & CHIPS

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

## SIMPLE SALMON

Grilled Salmon, roasted asparagus, rice pilaf, lemon herb infused olive oil, sea salt. 23

## STEAK FRITES

 10 oz. sirloin, white truffle fries, rosemary au jus. 26

## BACON WRAPPED SCALLOPS

Dayboat scallops, duck bacon, creamy parmesan rice pilaf. 27

## VEGAN CHORIZO BOWL

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

## MAC AND CHEESE QUATTRO

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

## SHEPHERDS PIE

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


## CRISPY DUCK AND WAFFLE

Crispy duck breast, pearl sugar waffles, smoked rosemary-bacon gravy. 28

## CHICKEN BENEDETTA

Porcini ravioli, pan roasted chicken breast, artichoke, spinach, tomato, rosé basil sauce, shaved parmesan. 22

## LEMON, PEPPER & DILL CHICKEN

 10 oz. Statler chicken breast, lemon pepper glaze, mashed potatoes, brussels sprouts. 20

## MAHI MAHI ANNAPOLITAN

Grilled Mahi Mahi, lump crab, fried green tomatoes, grilled asparagus, Chesapeake beurre blanc. 28

## SHRIMP & CRAB CREPES


Sauteed shrimp, lump crab, spinach, parmesan, Old Bay cream sauce. 24


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!

 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.