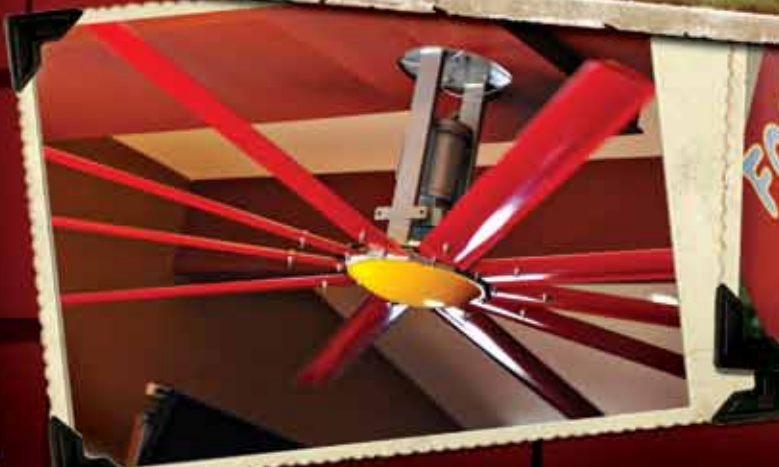


RAMS HEAD

SHORE HOUSE

Established 2006



Rams Head Tavern, Annapolis
Annapolis, MD Est. 1989

Rams Head Tavern, Savage Mill
Savage, MD Est. 1999

Rams Head Roadhouse
Crownsville, MD Est. 2004

Rams Head Shore House
Stevensville, MD Est. 2006

Rams Head BWI Airport
Terminal C Est. 2007

Rams Head On Stage
Annapolis, MD Est. 1997

Rams Head Live
Baltimore, MD Est. 2004

Pier Six Pavilion
Baltimore, MD Est. 1991

www.ramsheadtavern.com

COPPERHEAD ALE

5.6% ABV

The name isn't a coincidence. This Dusseldorf style Altbier blends caramelized malted barley with pronounced hop character to create a subtle copper hue and a signature balanced flavor this ale is known for.



HELLES LAGER

5.8% ABV

Brewed in the style of Munich's everyday drinking beer, this Bavarian style lager is both clean & refreshing. Four different German grains & three hop varieties create an intricate flavor profile and a beautiful deep golden color.



LIGHT LAGER

3.8% ABV

Low on calories. Big on taste. Lighter grains are carefully selected for this crisp light lager allowing for plenty of flavor with less residual sugar. It's the perfect beer for when you want full microbrew flavor with less calories.



TAVERN ALE

6.0% ABV

This American Pale Ale's hop profile is complimented with an ample amount of malt flavor. It's cold conditioned on fresh whole leaf Cascade hops creating an unmistakable citrus-like aroma.



OAK BARREL STOUT

6.2% ABV

Dominion Oak Barrel Stout raises the bar for American stouts. Smoked and peated malts are used to create an intricate malt foundation. Willamette and Cascade hops balance the malt character and the method of dry hopping with vanilla beans and oak chips pushes the depth of this stout's flavor spectrum even further.



**CAN'T DECIDE WHICH BEER?
...try them all...Cheers! \$5.95**

Order the Fordham Sampler and test five of our signature brews along with the current seasonal beer on tap. This is the perfect way to accustom yourself with the entire Fordham family and find the flavor that's right for you.

Established 1703

After a 300 year hiatus, Rams Head Tavern ripped their roof off (literally) to house and resurrect the Fordham Beer brand in 1995. Once brewing and bubbling within the iconic copper kettles, Fordham grew and grew and grew - like a blooming yeast monster. A delicious blooming yeast monster.

With the ever increasing demand, this frothing Fordham giant became more than the Brew Pub kettles could handle. In an effort to provide the people with the brew, and the beast with the means, Rams Head's thinkers and brewers grabbed their recipes and lugged the Brute-of-a-Brew to its new castle in Dover, DE - a brand new stainless steel castle of opportunity!

Despite geographical changes, this gentle giant is happy at home in Dover, and more productive than ever before. Fordham Brewing remains true to its roots, its recipes and its Annapolis heritage. Rams Head and Fordham remain life-long friends, and can often be found frolicking bar-side at monthly seasonal releases and yearly celebrations.

It is with great pride that we parade this delicious and beloved creation north and south, from Dover to Dixie.



the area's (so says you) best HAPPY HOUR

Monday - Friday, 4-7pm

enjoy \$2.50 draft beers,
house wines & rail drinks

complimentary food, 5-7PM
keeping you in mind since 1989.

starters

DOT'S BEER-BATTER SHRIMP

Simply the best in town! Six large shrimp hand-dipped in Fordham beer batter then fried to a golden brown. Served with an orange marmalade Dijon sauce. \$10.95

CRAB DIP

A delicate blend of cream cheese, crabmeat and jalapeños. Served bubbling hot with a toasted baguette and pita wedges. \$10.95

ace killer wings

A dozen fresh chicken wings fried crispy and tossed in your choice of sauces. Choose Old Bay, Caribbean Jerk or traditional Buffalo style. \$10.95

LOBSTER CORN HUSHPUPIES

Tender bites of lobster, fresh sweet corn and Vidalia onions mixed in a classic hushpuppy batter, fried to a golden brown and served with a key-lime coconut curry sauce. \$7.95

HUMMUS A SONG

Hummus seasoned with roasted red peppers and herbs served with fresh vegetables and toasted pita wedges. \$7.50

Ahi Tuna starter

Ahi tuna steak encrusted in sesame seeds and pan seared. Served very rare with seaweed salad, pickled ginger, teriyaki, wasabi and ponzu sauce. \$11.50

LI'L RAMMERS

The Rams Head take on those mini burgers. Enjoy 3 sliders (choose from Angus beef cheeseburgers or southern style fried chicken breast) served on potato rolls with sliced pickles and a side of fries. \$9.95

every TUESDAY is TICKET TUESDAY

Join us for lunch any given Tuesday and receive a free ticket to a show at Rams Head On Stage, Rams Head Live, or Pier Six Pavilion. Yep, free! Just for having lunch with us. Get over the hump and begin to expect more from your lunch dates.

Academy Calamari

Domestic calamari hand-tossed in seasoned flour and panko bread crumbs, then fried to a golden brown. Served with a slice of lemon and cocktail sauce. \$10.95

SEAFOOD NACHOS

Fresh tortilla chips smothered with a creamy Cajun alfredo sauce and melted mozzarella cheese then topped with tender bay shrimp, fresh crabmeat, vine ripened tomatoes, spring onions and sour cream. \$14.95

SEAFOOD FLATBREAD PIZZA

Herb flatbread baked with our creamy seafood blend of fresh crab meat, diced sea scallops, shrimp, green and red peppers, and onions. Topped with mozzarella, diced tomatoes and basil. \$10.95

hand breaded tenders

Fresh chicken tenders hand breaded and fried to a golden brown. Served with fries and homemade honey mustard sauce. \$8.50

SAVORY SKEWERS

Sliced flank steak marinated in a blend of soy sauce, sesame oil, garlic, scallions and ginger. Grilled over an open flame and garnished with sautéed bell peppers and a spicy peanut sauce for dipping. \$8.95

CHEESE LOUISE

Creamy whole milk mozzarella encased in a garlic bread crust and fried. Served with a fresh basil marinara sauce. \$7.95

Rockfish Bites

Light and flaky rockfish filets lightly battered then fried to a crispy golden brown and served with buffalo tartar sauce. \$7.95

BREW PUB ONION RINGS

Thickly sliced and hand-dipped to order in Fordham beer batter, then fried to a golden brown. Served piled high with a side of chipotle mayonnaise. \$6.95

SOUPS

LOBSTER BISQUE

A Maine staple here on Kent Island. A delicate blend of sweet lobster meat, cream and sherry.
Cup \$5.95 Bowl \$6.95

vegetarian black bean

Cuban-style black bean soup simmered with Latin spices. Garnished with rice and scallions. Cup \$4.95 Bowl \$5.95

MARYLAND CRAB VEGETABLE

A Maryland tradition, sweet crabmeat with mixed vegetables in a hearty tomato beef broth.
Cup \$5.95 Bowl \$6.95

FRESH SOUP OF THE DAY

Always prepared daily, sometimes unique, sometimes traditional, always exciting.
Cup \$5.95 Bowl \$6.95

salads

made fresh to order!

Dressing Selections

Chunky Bleu Cheese, Shore House Dressing, Vidalia Onion, Jalapeño Cilantro Vinaigrette, Fat-Free Toasted Sesame, Buttermilk Ranch, and Honey Mustard.

GREEN GARDEN SALAD

Our crispy house blend of fresh lettuce and garden fresh vegetables. Served with your choice of dressing. \$6.95

With our homemade shrimp salad \$11.95

Classico Caesar

Fresh romaine hearts tossed with Roman Caesar dressing, Parmesan cheese and croutons. Served with a warm roll and butter. \$7.95

With grilled chicken \$10.95

With sautéed shrimp \$11.95

FIESTA CHICKEN SALAD

Slices of grilled chicken breast, pico de gallo, corn and black bean salad served over a bed of crisp lettuce and topped with Cheddar Jack cheese and crispy corn tortilla strips. \$9.95

SEAFOOD COBB

Our crispy house blend of fresh lettuce topped with ripe diced tomato, bleu cheese crumbles, hard boiled egg, smoked bacon bits, tender bay scallops, bay shrimp and succulent crabmeat. Served with Shore House dressing. \$15.95

DON CORNY CADO

A salad you can't refuse. A flavorful blend of South of the Border spices, roasted corn and peppers, sweet bay scallops, baby shrimp and jalapeño cilantro vinaigrette piled on a ripe avocado and our crispy house blend of fresh lettuce. \$11.95

Grilled Steak Salad

Our house blend of lettuce mixed with cucumbers, red onion, diced tomato and bleu cheese crumbles tossed with a creamy Vidalia onion dressing and topped with thinly sliced grilled flank steak. Served with a warm roll and butter. \$11.95

Rams Head Music

Established in 1997, Rams Head On Stage in Annapolis, Maryland features live shows nearly every night of the year.

Join us for an intimate concert at this 300+ seated, non-smoking venue which continues to be ranked Top In the World. Before the show, join us for the Performance Package and enjoy discounted food, drink and parking. Rams Head Live, located in the Inner Harbor of Baltimore, Maryland, offers an adventure with the latest in sound and lighting. Over 20 flat screen TV's, 5 bars and 5 different viewing areas, Rams Head Live offers a musical experience for 1,800 that is unmatched in this region. And for your summer concert cravings, don't miss Pier Six Pavilion, a 4,200+ outdoor concert venue, located waterside in Baltimore's Inner Harbor.

To purchase tickets please visit us at www.ramsheadtavern.com

day + night affair

FUNKY TOWN FISH AND CHIPS

Tender, white and flaky. Hand-dipped and deep-fried in Fordham beer batter. Served with seasoned fries and tartar sauce. \$9.95

Turbo's Turkey Burger

Our giant turkey burger is homemade with freshly chopped vegetables and herbs. Served on a toasted Kaiser roll with lettuce & a slice of tomato. \$7.95

Jazz up your turkey burger with additional toppings for 75¢ each.

THE REUBENS

A classic combination of lean corned beef, sauerkraut, Thousand Island dressing and Swiss cheese. Served on grilled rye bread. \$8.95

or try it turkey style

Turkey, coleslaw, 1000 Island dressing & Muenster cheese!

CRAB CAKE SANDWICH

A local favorite. Our 5 oz. broiled super lump crab cake served on a toasted Kaiser roll with lettuce, a slice of tomato, tartar or cocktail sauce & a lemon wedge. \$12.95

GRILLED CHICKEN SANDWICH

Grilled chicken breast served on a toasted Kaiser roll with lettuce & a slice of tomato. \$7.95

BUFFALO CHICKEN beer battered and fried, dipped in Buffalo sauce and topped with Pepper-Jack cheese. \$9.50

THE MAC MELT with bacon and Cheddar. \$8.95

THE TOBY topped with our Crab Dip. \$10.50

dos amigos fish tacos

Beer battered fish and crunchy coleslaw folded into two warm flour tortillas with chipotle mayonnaise. Served with black beans, rice and guacamole on the side. \$8.95

THE BANGIN' SALMON B.L.T.

Fresh salmon fillet grilled over an open flame served on toasted rosemary flat bread topped with crisp bacon, lettuce & a slice of tomato with a lemon dill mayo. \$12.95

Rt. 178 Cheese Steak

Chopped sirloin steak seared on a flat grill topped with white American cheese, lettuce, tomato and mayonnaise. \$9.95

Add grilled peppers & onions 50¢

All sandwiches are served with seasoned fries & a pickle.

TAVERN BURGER

Char grilled fresh ground 8 oz. Black Angus beef burger. Served on a Kaiser roll with lettuce and a slice of tomato. \$8.75
Additional toppings 75¢ each.

Or try a Tavern favorite:

BLACK + BLUE dusted with Cajun seasoning and topped with melted bleu cheese. \$9.50

THE KENT ISLAND with bacon, Cheddar and BBQ sauce. \$9.50

REUBEN BURGER topped with sauerkraut, 1000 Island dressing, Swiss cheese & served on toasted rye. \$9.50

Blackened Ahi Tuna Sandwich

Pan seared with Cajun spices and served on a Kaiser roll with lemon dill mayonnaise. Served rare with lettuce and a slice of tomato. \$10.95

SHRIMP SALAD SANDWICH

Made fresh every day! Gulf shrimp tossed in a spicy seafood dressing with chopped celery and garlic. Served on a Kaiser roll with lettuce & a slice of tomato. \$10.95

Portabell-a-plenty

Portabella mushrooms marinated in our jalapeño cilantro vinaigrette then grilled and served on toasted focaccia bread with melted mozzarella, roasted red peppers, spinach, tomatoes and a roasted red pepper aioli. \$8.95

WORLD BEER CLUB

Sliced turkey, pit ham, bacon, lettuce, tomato, Swiss and Cheddar, piled high on three layers of white toast with mayonnaise. \$10.95

World Beer Club graduates receive \$2.00 off!

CRAB MELT

A Rams Head twist on a local tradition. Our 5 oz. super lump crab cake, split on an English muffin, with thinly sliced tomato and melted Muenster cheese. \$12.95

Texas Roast Beef

Thinly sliced tender roasted beef piled high on Texas toast, topped with caramelized beer onions, Muenster cheese and baked to a golden brown. Served with a side of au jus. \$9.95

CHICKEN FAJITA CHEESE STEAK

Fresh sliced chicken breast seasoned with fajita spices and piled on a toasted sub roll. Capped with grilled peppers 'n' onions, Cheddar-Jack cheese and zesty chipotle mayonnaise. \$8.95

entrées

All entrées are served with an entrée salad.

NAPTOWN NEW YORK

A 12oz. center cut Certified Angus Beef strip steak char grilled to perfection and topped with sizzling karr butter sauce. Served over a mountain of mashed potatoes. \$24.95

Papa's Steak & Taters

Choice flank steak marinated in fresh garlic, thyme and Worcestershire then grilled, sliced and served atop our mashed potatoes and finished with au jus. \$15.95

CRAB ALFREDO

Lump crabmeat sautéed in garlic butter and finished with a rich Alfredo sauce. Tossed with tender fettucini noodles and topped with diced tomatoes and sliced green onions. \$17.95

JAMMIN SALMON

Fresh salmon fillet grilled over an open flame and set atop mashed potatoes topped with gulf shrimp and lump crabmeat. Finished with jalapeño béarnaise. \$19.95

Creole Grouper

Cajun seasoned and pan seared grouper finished with baby shrimp and Cajun Alfredo sauce. Served with rice and vegetable du jour. \$19.95

from the steam

Add an entrée salad, baked potato, and corn on the cob for just \$5.95

SHRIMP Gulf shrimp steamed in Fordham Copperhead Ale and served with Old Bay, cocktail sauce and lemons. \$10 per half pound

MUSSELS Fresh mussels steamed with white wine and garlic served with drawn butter, lemon and Old Bay. \$8 per pound

THE CRAB CAKE DINNER

A Maryland tradition! Two super lump crab cakes broiled and accompanied by rice and vegetable du jour. Served with your choice of tartar or cocktail sauce. \$25.95

Lobster Mac

The kid in you will like the macaroni and cheese. The adult in you will LOVE the fresh Maine lobster sautéed with hardwood smoked bacon then finished with our own sharp white Cheddar sauce and tossed with tender pasta. \$22.95

FRIED SEAFOOD PLATTER

An overflowing feast of fried scallops, shrimp, clam strips, crab stuffed soft crab, Pollock, hushpuppies and a baked potato. \$22.95

Sirloin and Scampi

An 8 oz. tender and juicy Sirloin steak grilled over an open flame to your liking then topped with succulent bay shrimp sautéed with scampi butter and served with a side of mashed potatoes. \$19.95

JUMP BACK JAMBALAYA

Large gulf shrimp, chorizo sausage and chicken breast, sautéed in garlic butter, then stewed in a light tomato sauce with red beans and rice. \$18.95

OYSTERS Plump oysters served on the half shell with cocktail sauce, horseradish and lemon or steamed and served with drawn butter, Old Bay and lemon. \$6 per half dozen

Alaskan Snow Crab Legs

Steamed to a cherry red and served with drawn butter, Old Bay and lemon. \$14 per pound



LOBSTER from the tank

Add an entrée salad, baked potato, and corn on the cob for just \$5.95



available daily:

pick your own lobster
straight from the
TANK

PRICED DAILY by the pound.
Ask your server for details.



traditional sides

MAC & CHEESE

Tender noodles tossed with our homemade cheese sauce, finished with Parmesan cheese and panko bread crumbs. \$4.95

SEAWEED SALAD

A premium blend of Pacific seaweed with toasted sesame. \$4.95

baked potato

With sour cream and butter. \$2.95

FRESH SEASONAL CUT FRUIT \$4.95

mashed potatoes \$4.95

FRESH VEGGIE DU JOUR \$4.95

BASKET OF SEASONED FRIES \$3.95

ENTRÉE SALAD \$3.95

COLESLAW \$3.50

CORN ON THE COB \$1.50

Desserts

Paula's Peanut Butter Pie

Light and fluffy peanut butter mousse piled in an Oreo cookie crust, topped with chopped peanuts and rich chocolate ganache. \$6.50

For special occasions, a whole pie serves 8.

Please order in advance (1 hour min.) \$42.00

ROOT BEER FLOAT

A bottle of Old Dominion Root Beer, 2 big scoops of vanilla bean ice cream and a big glass. What's not to like? \$5.95

SMITH ISLAND CAKE

The official state dessert of Maryland, this confection is recognized by its many layers of delicate cake punctuated by even thinner layers of delicious creamy icing. We offer an ever changing selection of this regional classic. \$6.50

NEW YORK COLOSSAL CHEESECAKE

Creamy and rich in a shortbread cookie crumb crust. \$6.95

seasonal selection

Ask your server about today's choices. \$5.95



Rams Head Weekly RUNDOWN

specials so good, they earned their own day!

LOBSTER mondays

No "case of the Mondays" here! Instead, enjoy a full pound-and-a-half lobster steamed fresh to order, and served with drawn butter. Accompanied by a baked potato, corn on the cob and an entrée salad. \$19.95*
**price subject to change*

SLOW ROASTED PRIME RIB tuesdays

Tuesdays are for the two of you and together you can enjoy Certified Angus prime rib, slow roasted all day long and finally cut and served to order with a baked potato and hot au jus.

12 oz. Queen Cut \$13.95
16 oz. King Cut \$17.95

ALASKAN SNOW CRAB wednesdays

Every Wednesday, get over the hump with a pound and a half of Alaskan snow crab legs steamed to a cherry red and accompanied by a baked potato, corn on the cob and an entrée salad. \$19.95

CHICKEN MOZZARELLA thursdays

Tender chicken breast breaded in a Parmesan and panko breading, pan-fried, topped with mozzarella cheese and served around tender linguini tossed in a fresh basil marinara. Not a bad way to start your "thirsty Thursday". \$11.95

Verna's BREAKFAST mon - sat, 7AM TO 11AM sunday, 9AM TO 12PM

Stop by and enjoy the breakfast that Verna made famous on Kent Island.

**Ask your server for details or for a sneak peak at the menu.*

A Rams Head Tradition

Don't miss out on the Rams Head World Beer Club. Don't wait, don't hesitate; become a "member in training" today! Drink all 100 of the world famous beers listed on the passport and you graduate!

Upon completion, you will be awarded a World Beer Club mug engraved with your completion number and a World Beer Club T-shirt, symbolizing your education and appreciation of fine beers. In addition, your name and completion number will be engraved on our "Great Minds" plaque, immortalizing your commitment to fine beer. Bring in your mug 7 days a week and enjoy \$2.50 drafts anytime!

*Ask your server
how to
join today!*

WORLD BEER



- 81. Sierra Nevada
- 82. St. Pauli
- 83. Smuttynose
- 84. St. Pauli
- 85. Smuttynose
- 86. St. Pauli
- 87. Spaten Dark
- 88. Spaten Light
- 89. St. Pauli Dark
- 90. St. Pauli Light
- 91. St. Pauli 100
- 92. Smuttynose
- 93. Thomas
- 94. Trogan
- 95. Waterbury