

RAMS HEAD WAS FOUNDED IN ANNAPOLIS, MARYLAND AND HAS BEEN FAMILY OWNED AND OPERATED SINCE 1989.
WITH ROOTS IN KEY WEST, RAMS HEAD IS PROUD TO BE PART OF THE LOCAL COMMUNITY AND IS
COMMITTED TO PROVIDING THE BEST IN

Food, Fun, And Beer.

RAMSHEADGROUP.COM



Starters

CONCH FRITTERS

Mango habanero sauce. \$10

GULF SHRIMP^{GF}

Chilled shrimp, drawn butter, cocktail sauce. \$12

AHI TUNA TARTARE

Wasabi guacamole, wonton chips. \$14

HEIRLOOM BRUSCHETTA

Heirloom tomatoes, garlic, aged balsamic, olive oil, Parmesan crisp, fresh basil. \$10

ACE KILLER WINGS

Buffalo, BBQ, Teriyaki, or Jerk. \$11

GUAVA BBQ BABY BACK RIBS^{GF}

Vinegar slaw. \$14

MACHO NACHOS^{GF}

Corn tortilla chips, chipotle pulled pork, chihuahua and pepper jack cheeses, guacamole, sour cream, pico de gallo, black olives. \$12

CRAB DIP



Lump crab, cream cheese, jalapeños, cheddar jack cheese with carrots, celery, baguette. \$14

STUFFED AVOCADOS^{GF}

Mango, papaya, red onion, goat cheese, balsamic reduction, alfalfa sprouts. \$10

STREET TACOS^{GF}

Chipotle pork, vinegar slaw, queso fresco, chili aioli, fresh cilantro, mini corn tortillas. \$11



Salads

EATON STREET COBB ^{GF}

Mixed greens, grilled chicken, egg, bacon, bleu cheese crumbles, shredded cheeses, tomatoes. \$15

DON CORNYCADO ^{GF}

Mixed greens, blackened shrimp, roasted corn salsa, avocado, jalapeño cilantro vinaigrette. \$15

SOUTHERNMOST

Mixed greens, fried avocados, peppadew peppers, Bermuda onion, heirloom tomatoes, bleu cheese crumbles. \$12

ISLAND PASSION ^{GF}

Mixed greens, mango, papaya, cucumber, queso fresco, plantain duo, passion fruit vinaigrette. \$12

TOMATO & WATERMELON ^{GF}

Heirloom tomatoes, watermelon, feta cheese, arugula, aged balsamic, olive oil. \$12

GRILLED CAESAR

Heart of romaine lettuce, sea salt, olive oil, croutons, Roman Caesar dressing. \$11

ADD CHICKEN \$5 DAILY SELECTION FISH \$7 PORTABELLO \$6 SHRIMP \$8
GRILLED, BLACKENED, OR CHIMMI

Soups

MARYLAND VEGETABLE CRAB ^{GF}

Lump crab, garden vegetables, red skin potatoes, tomato broth, Maryland spices.
Cup \$5 Bowl \$9

VEGETARIAN BLACK BEAN ^{GF}

Scallions, rice. Cup \$3.50 Bowl \$6



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



Sammies

ALL SAMMIES SERVED WITH FRIES AND A PICKLE.

Substitute island orzo or dill potato salad.

Braised kale with bacon, tropical fruit, or side salad \$2.50

FISH TACOS

Daily selection grilled, blackened or fried, vinegar slaw, guacamole, roasted tomato salsa. \$16

FISH AND CHIPS

Daily selection beer battered, jalapeño tartar sauce. Served with fries. \$14

CRAB CAKE SANDWICH

Lump crab, Maryland spices and dressing, toasted brioche. \$17

FISH SANDWICH

Daily selection grilled, blackened or fried, lettuce, tomato, onion, pickles, jalapeño tartar sauce. \$14

CHIMMI CHICKEN CLUB

Grilled chicken breast, guacamole, smoked bacon, white cheddar, lettuce, tomato, onion, pickles. \$12

BLUE MACAW BURGER

8 oz. Angus beef burger, chipotle pulled pork, queso fresco, lettuce, tomato, onion, pickles. \$13

PRESSED CUBAN SANDWICH

Sliced ham, Swiss cheese, chipotle pulled pork, creole mustard, bread and butter pickle chips. \$12

SHRIMP SALAD SANDWICH

Whole large shrimp, chopped celery, garlic, seafood dressing, toasted brioche. \$14

RT. 1 CHEESESTEAK

Chopped sirloin, American cheese, lettuce, tomato, mayonnaise. \$14
Add grilled peppers and onions 75¢

BEYOND BURGER

Grilled plant-based burger, avocado, red onion, goat cheese, tomato, sprouts. \$14

MILE 0 BURGER

8 oz. Angus beef burger, lettuce, tomato. \$10.50
Additional toppings 75¢ each

SUBSTITUTE GLUTEN-FREE BREAD \$1





Chef's Selections

ISLAND PLATE

Chipotle pulled pork, black beans, island orzo, grilled vegetables, corn bread. \$20

GRILLED DIVER SCALLOPS

Arugula, blood orange vinaigrette, grilled vegetables, mashed potatoes. \$28

BLACKENED AHI TUNA

Squid ink teriyaki sauce, wasabi mashed potatoes, vinegar slaw. \$30

JERK RUM GLAZED CHICKEN^{GF}

Plantains, braised kale. \$24

CATCH OF THE DAY

Island orzo, grilled vegetables. Market Price

SEAFOOD FRA DIAVOLO

Linguine, clams, shrimp, local catch, spicy fra diavolo marinara sauce. \$28

*Gluten free pasta available

SHRIMP PASTA

Linguine with marinara or alfredo. \$26 *Gluten free pasta available

FULL RACK OF RIBS^{GF}

Vinegar slaw, fries. \$26

PORTOBELLO MUSHROOM RAVIOLI

Roasted pepper cream sauce, parmesan cheese. \$16

SHRIMP AND GRITS

Shrimp, chorizo sausage, onions, peppers, tomatoes, stone ground grits. \$19

CUBAN STEAK^{GF}

Marinated hangar steak, chimichuri sauce, mashed potatoes, grilled vegetables. \$27

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOUSE DRAFTS

TASTE OF THE TAPS

Can't decide on one? Try all five house drafts plus our current seasonal. \$6



GYPSY LAGER

Toasted bread and notes of honey complete this Helles-style lager. 5.0% ABV



COPPERHEAD ALE

Amber ale with caramel notes and a balanced, clean bitterness. 5.0% ABV



ZOMBEE BROWN ALE

A brown ale brewed with just the right amount of honey from Pennsylvania Dutch country. 6.5% ABV



BACKSTAGE IPA

Well-balanced American IPA with underlying caramel sweetness and citrus/pine hop flavors. 6.0% ABV



RAMS HEAD IPA

An aggressively hopped, West Coast style India Pale Ale. 6.0% ABV

FORDHAM & DOMINION
BREWING COMPANY

Fordham & Dominion Brewing Company was founded at Rams Head Tavern in Annapolis, Maryland in 1995. Rams Head Southernmost is proud to welcome Fordham & Dominion to Key West and invites you to see why this independent craft brewery has been a Mid-Atlantic tradition for over 20 years.

LEARN MORE AT FORDHAMANDDOMINION.COM

Happy Hour

1/2 PRICE APPS
\$3 HOUSE DRAFTS,
WELL COCKTAILS, BOTTLED BEERS,
AND HOUSE WINES

Monday - Friday from 4pm to 7pm

KEY WEST'S LARGEST BLOODY MARY BAR

ASK YOUR SERVER
ABOUT OUR FAMOUS
BUILD-YOUR-OWN
BLOODY MARY BAR!

Join Us For Breakfast!

SERVED DAILY