

# RAMS HEAD

Family owned and operated since 1989

FOOD, FUN + BEER

MENU

## House Drafts

### CAT 5 KEY LIME LAGER

3.8% ABV | 18 IBU

Refreshing, crisp, easy drinking lager brewed with real Key lime.

### COPPERHEAD ALE

5% ABV | 19.4 IBU

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

### RAMS HEAD IPA

6.0% ABV | 75 IBU

An aggressively hopped, West Coast style India pale ale.

### LIGHT WEIGHT LAGER

3.5% ABV | 14 IBU

German-style light lager with a crisp flavor.

### GYPSY LAGER

5% ABV | 18.5 IBU

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

### ZOMBEE BROWN ALE

6.5% ABV | 20 IBU

Brown ale with just the right amount of honey from Pennsylvania Dutch country.

### BACKSTAGE SESSION IPA

4.2% ABV | 45 IBU

Well-balanced, light bodied with notes of tangerine, pine, pineapple, and a mild bitterness.



## Starters

### CRAB DIP 17

Jumbo lump crab, warm cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm baguette.

### CRABBY TOTS 17

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

### STUFFED AVOCADOS <sup>GF</sup> 16

Diced mango and papaya, onion, goat cheese, alfalfa sprouts, balsamic glaze.

### NACHOS 14

Corn tortilla chips, chihuahua and pepper jack cheese, sour cream, guacamole, black beans, pico de gallo, black olives. Add: Chicken \$6 Pulled Pork \$6 Steak \$9

### SMOKED FISH DIP <sup>GF</sup> 14

Smilin' Bob's Fish Dip, tortilla chips, celery, carrots.

### KEY WEST PINKS PEEL & EAT SHRIMP <sup>GF</sup>

Half Pound 14 | Pound 22  
Cocktail sauce, lemon.

### CONCH FRITTERS 12

Bahamian conch battered and fried, Mango habanero dipping sauce.

### HALF RACK OF RIBS 15

Guava BBQ sauce, pineapple coleslaw.

### WINGS 12

Eight wings in your choice of sauce, celery, bleu cheese. Buffalo, Guava BBQ, Old Bay, Jerk.

### TUNA BOATS 17

Tuna poke, avocado, cucumber, seaweed salad, coconut wasabi, Sriracha.

## Salads

ADD: CHICKEN \$6 SHRIMP \$8 STEAK \$9 AHI TUNA \$8 MAHI MAHI \$8 CRAB CAKE MP

### SOUTHERNMOST 13

Mixed greens, fried avocados, peppadew peppers, Bermuda onion, heirloom tomatoes, bleu cheese crumbles, balsamic vinaigrette dressing.

### TOMATO & WATERMELON 13

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

### ROASTED PEAR <sup>GF</sup> 14

Spinach, crumbled bleu cheese, red onion, dried fruit, candied cayenne cashews, roasted pear, grilled peach vinaigrette.

### GRILLED CAESAR 11

Grilled hearts of Romaine lettuce, sea salt, croutons, Roman Caesar dressing.

### CORNYCADO 12

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

Served on corn tortillas.

## Street Tacos

### FISH 17

Fried or blackened, pineapple slaw, queso fresco, chipotle aioli.

### CHICKEN 14

Fried or blackened, pineapple slaw, queso fresco, chipotle aioli.

### PORK 15

Chipotle pork, pineapple slaw, queso fresco, chili aioli.

### SHRIMP 17

Blackened shrimp, pineapple slaw, queso fresco, chipotle aioli.



# Flatbreads

## CHICKEN 15

Grilled chicken, guava BBQ sauce, black beans, cheddar jack cheese, pico, scallions.

## JERK STEAK 16

Caribbean jerk marinated steak, pickled Bermuda onions, white cheddar.

## SEAFOOD 17

Shrimp, crab dip, cheddar jack cheese, tomato, red onion, scallions.

## VEGGIE 15

Zucchini, squash, roasted red peppers, mushrooms, goat cheese, balsamic glaze, alfalfa sprouts.

Served with fries and a pickle. Substitute island orzo or dill potato salad. Fresh cut fruit or side salad \$2.50 Substitute Gluten-Free Bread \$1

# Sandwiches

## MILE O BURGER 13

8 oz. Angus beef burger, lettuce, tomato, onion, toasted brioche. Additional toppings 75¢ each

## DYNAMITE BURGER 15

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

## BEYOND BURGER 15

Grilled plant-based burger, avocado, red onion, goat cheese, tomato, sprouts, toasted brioche.

## SHRIMP SALAD SANDWICH 15

Whole shrimp, seafood dressing, celery, onion, lettuce, tomato, buttered croissant.

## CRAB CAKE SANDWICH MP

Jumbo lump Maryland style crab cake, Key Lime tartar sauce, lettuce, tomato, onion, toasted brioche.

## PULLED PORK SANDWICH 14

Slow roasted, hand pulled, Chipotle rubbed pork with guava BBQ sauce, pineapple slaw, toasted brioche.

## PRESSED CUBAN 14

Sliced ham, Swiss cheese, chipotle pulled pork, creole mustard, bread and butter pickles, ciabatta.

## FISH SANDWICH 16

**GRILLED, BLACKENED OR FRIED**  
Traditional: Lettuce, tomato, Key Lime tartar sauce, toasted brioche.  
Reuben: Blackened, Swiss, slaw, 1000 island, rye.

## CHIMMI CHICKEN CLUB 14

Grilled chicken breast, guacamole, smoked bacon, white cheddar, lettuce, tomato, onion, pickles, toasted brioche.

## SEAFOOD CLUB MP

5 oz. jumbo lump crab cake, shrimp salad, lettuce, tomato, bacon, Key Lime tartar sauce, Texas toast.

# Chef Selections

Available after 1 pm

## SEAFOOD FRA DIAVOLO 30

Linguine noodles, clams, shrimp, local catch of the day, spicy marina sauce. *Gluten free pasta available.*

## FISH AND CHIPS 17

Fordham and Dominion beer battered Mahi Mahi, French fries, pineapple coleslaw, Key Lime tartar sauce.

## BLACKENED SHRIMP ALFREDO 28

Blackened jumbo shrimp, linguine noodles, alfredo sauce. *Gluten free pasta available*

## LOBSTER MAC & CHEESE 27

Caribbean lobster, creamy four-cheese sauce, cavatappi pasta.

## SHRIMP & GRITS 21

Shrimp, chorizo sausage, onions, peppers, tomatoes, stone ground grits.

## RASTA PASTA 26

Cavatappi pasta, Jerk seasoned grilled chicken breast, red and green peppers, spiced rum cream sauce.

## BACON WRAPPED SCALLOPS GF 29

Jumbo diver scallops wrapped in Applewood smoke bacon, island style rice, citrus beurre blanc.

## STEAK AU POIVRE GF 32

Thick-cut NY Strip, herb whipped potatoes, grilled asparagus, brandy peppercorn sauce.

## RACK OF RIBS 28

Mesquite seasoned, slow cooked full rack of ribs, guava BBQ sauce, pineapple slaw, French fries.

## SEAFOOD RISOTTO 32

Mahi Mahi, littleneck clams, shrimp, crab, creamy risotto.

## CRAB CAKE DINNER

5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade. Single MP | Double MP

## SIMPLE MAHI GF 28

Grilled mahi, island rice, roasted zucchini and squash, lemon-herb infused olive oil.

# Breakfast

SERVED DAILY  
8:30 AM TO 1 PM

Traditional and unique breakfast dishes  
Plus, Key West's largest build-your-own Bloody Mary Bar!



RH.1.2021