

RAMS HEAD

Family owned and operated since 1989

FOOD, FUN + BEER

MENU

House Drafts

CAT 5 KEY LIME LAGER

4.2% 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.

GYPSY LAGER

5% ABV | 18.5 IBU

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

LIGHT WEIGHT LAGER

4.2% ABV | 14 IBU

German-style light lager with a crisp flavor.

BACKSTAGE SESSION IPA

4.2% ABV | 45 IBU

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

RAMS HEAD IPA

6.0% ABV | 75 IBU

An aggressively hopped, West Coast style India pale ale.

TASTE OF THE TAPS

Can't decide on one?

Try six pre-selected house brews. \$12

PROUD HOME OF
FORDHAM & DOMINION
BREWING COMPANY

SINCE 1995

Starters

CRAB DIP 18

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

CRABBY TOTS 18

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

STUFFED AVOCADOS 16

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

NACHOS 15

Corn tortilla chips, chihuahua and pepper jack cheese, sour cream, guacamole, black beans, pico de gallo, black olives.
Add: Chicken \$7 Pulled Pork \$7 Steak \$10

SMOKED FISH DIP 16

Housemade fish dip, tortilla chips, celery, carrots.

PEEL & EAT SHRIMP 16

Half Pound 16 | Pound 28
Cocktail sauce, lemon.

CONCH FRITTERS 13

Bahamian conch battered and fried, Mango habanero dipping sauce.

HALF RACK OF RIBS 16

Guava BBQ sauce, pineapple coleslaw.

WINGS 15

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

AHI TUNA 18

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

Salads

ADD: CHICKEN \$7 SHRIMP \$9 STEAK \$10 AHI TUNA \$9 MAHI \$9 CRAB CAKE \$18

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.

COBB 13

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

CLASSICO CAESAR 11

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

CORNYCADO 13

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

Served on corn tortillas. All tacos served with black beans and rice.

Street Tacos

FISH 18

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.

CHICKEN 16

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

PORK 16

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

SHRIMP 18

Blackened shrimp, cilantro lime slaw, queso fresco, chipotle aioli.

Flatbreads

CHICKEN 16

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

JERK STEAK 17

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

CRAB 18

Lump crab dip, Gruyere cheese, tomato, arugula, Old Bay.

PESTO 15

Mozzarella, tomato, pesto.

Served with fries and a pickle. Substitute Gluten-Free Bread \$1

Sandwiches

MILE O BURGER 14

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

DYNAMITE BURGER 17

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

BEYOND BURGER 16

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

SHRIMP BLT WRAP 18

Grilled shrimp, chopped bacon, lettuce, tomato, garlic aioli, flour tortilla.

CRAB CAKE SANDWICH 24

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

PULLED PORK SANDWICH 15

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

PRESSED CUBAN 15

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

FISH SANDWICH 18

GRILLED, BLACKENED OR FRIED

Traditional: Lettuce, tomato, Key Lime tartar sauce, toasted brioche.
Reuben: Blackened, Swiss, slaw, 1000 island, rye.

CHIMMI CHICKEN CLUB 15

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

CRABBY GRILLED CHEESE 18

Lump crab dip, Gruyere and cheddar cheeses, bacon, tomato.

Chef Selections

Available after 1 pm

FISH AND CHIPS 19

Fordham and Dominion beer battered Mahi Mahi, French fries, cilantro lime slaw, Key Lime tartar sauce.

BLACKENED SHRIMP ALFREDO 29

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

LOBSTER MAC & CHEESE 29

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

RASTA PASTA 29

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

SEARED TUNA DINNER 24

Sesame crusted Ahi tuna, coconut wasabi sauce, island rice, grilled asparagus.

STEAK AU POIVRE 38

12 oz thick-cut NY Strip, roasted potatoes, mixed vegetables, brandy peppercorn sauce.

RACK OF RIBS 30

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

SCALLOP RISOTTO 32

Jumbo diver scallops, creamy risotto

MAHI 29

Grilled mahi, island rice, mixed vegetables, lemon-herb infused olive oil.

CRAB CAKE DINNER

5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade.
Single 28 | Double 48

Breakfast

SERVED DAILY
8 AM TO 1 PM

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



RH.11.2022

Indicates menu items that are gluten-free, however they cannot be certified as they are prepared in a kitchen that uses gluten-containing ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.