

# RAMS HEAD

## Southernmost

## STARTERS

### CRAB DIP 18.5

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

### NACHOS 16

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

### CONCH FRITTERS 14

Beer-battered Bahamian conch, sweet chili lime sauce.

### CRABBY TOTS 18.5

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

### QUESO SHRIMP DIP <sup>GF</sup> 16

Shrimp, cheddar jack cheese, cream cheese, jalapeños, tortilla chips.

### AHI TUNA 18.5

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

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

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

### PEEL & EAT SHRIMP <sup>GF</sup>

Half Pound 16 | Pound 28  
Cocktail sauce.

### WINGS 17

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

<sup>GF</sup> 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.

## SALADS

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

### SOUTHERNMOST 14

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

### CLASSICO CAESAR 12

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

### TOMATO & WATERMELON 14

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

### CORNYCADO 14

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

### COBB <sup>GF</sup> 14

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

## STREET TACOS

Served on corn tortillas.

All tacos served with black beans and rice.

### FISH 18

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



# FLATBREADS

## CHICKEN 16

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

## JERK STEAK 17

Caribbean jerk steak, pickled Bermuda onions, white cheddar.

## CRAB 18

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

## PESTO 15

Mozzarella, tomato, pesto, balsamic glaze.

Served with fries and a pickle. Substitute Gluten-Free Bun 2

# SANDWICHES

## MILE O BURGER 15

8 oz. Angus beef burger, lettuce, tomato, onion, toasted brioche. Additional toppings 1

## DYNAMITE BURGER 19

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

## VEGGIE BURGER 17

Two grilled plant-based burger patties, 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, tartar sauce, lettuce, tomato, onion, toasted brioche.

## PULLED PORK SANDWICH 16

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

## PRESSED CUBAN 16

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

## FISH SANDWICH 18

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

## CHIMMI CHICKEN CLUB 16

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, hearty white toast.

# CHEF SELECTIONS

Available after 1 pm

## FISH AND CHIPS 20

Beer-battered Mahi Mahi, French fries, pineapple slaw, 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.

## DIVER SCALLOPS <sup>GF</sup> 32

Jumbo diver scallops, roasted corn salsa, jalapeños, chorizo cream sauce, crostini.

## 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.

## STEAKHOUSE RIBEYE <sup>GF</sup> 38

12 oz. Ribeye, roasted potatoes, grilled asparagus.  
Add bleu cheese crumbles 2

## MAHI <sup>GF</sup> 29

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

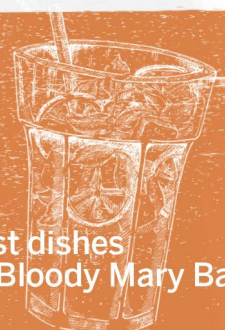
## CRAB CAKE DINNER

5 oz. jumbo lump crab cake, roasted corn salsa, asparagus, tartar sauce.  
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!



3% fee will be added for credit card payments. Does not apply to debit cards.

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