

Soups, Salads, Chips & Such

Rundown Chowder: Our namesake & signature coconut milk-based hearty & flavorful fish soup 5 / 8

House Salad: Mixed greens w/ dried cranberries, crumbled blue cheese, red onion & our tangy house vinaigrette 8^V GF

Iceberg Wedge: Served w/ bacon, grape tomatoes, red onion & blue cheese dressing 9^{GF}

Chips & Salsa: 5^V GF (one free refill on chips/salsa) - add a side of Guacamole 3 or Queso 3

Nachos Supreme: Tortilla chips w/ black beans, queso, jalapenos, lettuce, tomato, sour cream, & guac 12^V

- ❖ Add a topper to your Nachos: Grilled Shrimp or Chicken 7, Beef Tenderloin (filet mignon) Tips 8

Loaded French Fries: A big bowl of crispy crinkle fries topped w/ creamy queso, smokey bacon, chopped green onion & sour cream 10 (naked bowl of fries 6)

Starters

Hawaiian Poke: Raw sesame soy marinated Ahi tuna. Served on a crisp wonton over ginger slaw w/ seaweed salad 14

Fish Bites: Marinated, lightly breaded & fried Ahi & Mahi bites w/ ginger slaw & honey jerk dipping sauce 11

Peel & Eat Shrimp: Large shrimp steamed w/ traditional spices or jerk paste 1/2 lb. 14 / 1 lb. 21^{GF}

Coconut Shrimp: w/ ginger slaw & Sriracha mango dipping sauce 12

Rundown Wings: Fried, bone-in chicken wings tossed in our unique spicy "barbelo lime" sauce. Served w/ carrots & ranch or blue cheese dressing 11^{GF}

Calamari Rings: Crispy fried calamari rings served w/ house-made remoulade & a lemon wedge 12

Appetizer Special: See what appetizer Chef Brian is currently offering. It could be anything from one of our Rundown classics to an out of the box special creation MP

Rundown Bowls

Sesame Noodles: Asian style, chilled, spicy, sesame-soy infused noodles mixed w/ fresh veggies. Topped w/ mandarin oranges, chopped peanuts & wonton crisps 10^V

- ❖ Add a topper to your Sesame Noodles: Grilled Ahi Tuna, Mahi-Mahi or Beef Tenderloin (filet mignon) Tips 8, Coconut Fried Shrimp, Grilled Shrimp or Chicken 7, Grilled Portobello 4

Hawaiian Poke:* Warm jasmine rice topped w/ raw sesame-soy marinated Ahi tuna surrounded by ginger peanut edamame, cabbage ginger slaw, crispy wontons & finished w/ wakame seaweed salad 20

Grilled Shrimp Szechuan Hot Noodle Bowl: Succulent grilled shrimp served atop a deep bowl of spicy orange-szechuan broth filled w/ lo mein & a beautiful selection of fresh vegetables; topped w/ crispy wontons 20

Large Plates

Surf & Turf Stir Fry: Beef tenderloin (filet mignon) tips, extra-large shrimp, mixed fresh vegetables & mushrooms wok stir-fried in a spicy, house-made Chengdu style sauce served over jasmine rice 22

St. Martin Shrimp Pasta: Linguini noodles tossed in a light white wine butter sauce w/ extra-large shrimp, smoky bacon, sun-dried tomatoes, thinly sliced red onion, fresh diced tomatoes & garlic 23

Rundown Fish Burrito: Grilled yellowfin tuna, black beans, fresh tomatoes, cheese, chopped jalapenos & BBQ sauce wrapped in an oversized cheddar-jalapeno tortilla. Served w/ coconut rice & sour cream 19

Grilled Steak Dinner: Rotating preparations & cuts of beef grilled to temp served w/ chef's starch & vegetables. Talk to your server or see our specials for today's preparation MP

Grilled Mahi-Mahi: A grilled, wild-caught, hand-cut Mahi-Mahi filet topped w/ grilled pineapple & tangy lime crema, served over coconut rice & chef's fresh vegetable 23

Mixed Vegetarian Plate: Grilled portobello, chef's fresh vegetable, ginger peanut edamame, coconut rice, black beans, ginger slaw & baby carrots 17^V GF

Tsunami Salad: A large plate of fresh mixed salad greens, napa cabbage & vegetables topped w/ fried wontons & your choice of dressing 10^V

- ❖ Add a topper to your Tsunami Salad: Grilled Ahi Tuna, Mahi-Mahi or Beef Tenderloin (filet mignon) Tips 8, Coconut Fried Shrimp, Grilled Shrimp or Chicken 7, Grilled Portobello 4

Crispy Coconut Shrimp: Jumbo shrimp breaded in flake coconut & fried golden brown. Served w/ coconut rice, chef's fresh vegetable & a sweet/spicy Sriracha mango dipping sauce 22

Handhelds

Tacos: are served w/ coconut rice, black beans, salsa & sour cream. Side of Guac 3, Sub field greens or fries for 2

Fried Shrimp Tacos: Three soft flour tortillas stuffed w/ crispy-fried, panko breaded shrimp, fresh shredded cabbage, chopped tomato & our legendary, house-made, tangy Baja sauce 19

Asada Steak Tacos: Three soft flour tortillas loaded w/ grilled beef tenderloin tips (filet mignon), shredded cabbage, red onion, fresh cilantro & chipotle-lime glaze 20

Grilled Mahi-Mahi Tacos: Three soft flour tortillas loaded w/ grilled chipotle-lime glazed mahi-mahi bites, shredded cabbage, tangy lime crema & fresh cilantro 20

Fire Grilled Burgers & Chicken Sandwiches:

Our grilled burgers & chicken sandwiches are served on a Martin's Potato roll w/ fries, bb pickles & a dill pickle spear on the side. We serve all burgers juicy & fully cooked, no temps please. Sub field greens or rice & beans for 1

❖ Enhancements: Sub a vegan, gluten-free *Beyond Burger* ^{V GF} for 2 or a *Gluten-free Bun* for 2 ^{GF}

Rundown Style: straight up grilled burger or chicken breast topped w/ lettuce, tomato & mayo 11 Add cheese (cheddar, swiss, American) for 1, Add Bacon for 2

Jerk Style: grilled burger or chicken breast topped w/ house jerk paste, swiss cheese, lettuce, tomato & mayo 13 (our house-made jerk is a fresh paste not a dry rub)

Will's BBQ Style: grilled burger or chicken breast topped w/ bacon, swiss, BBQ sauce, lettuce, tomato & mayo 14

Big Wave Dave Style: grilled burger or chicken breast topped w/pineapple, swiss, lettuce, tomato & mayo 13

Extras:

Sides:

Vegetable of the Day: 3

Starch of the Day: 3

Cabbage Ginger Slaw: Thinly sliced cabbage & pickled ginger in a tangy vinaigrette 3

Black Beans, Coconut Rice or Combo 3

Dressings & Sauces: Our house-made dressings & sauces are available by the pint for 8

Salad Dressings: Journey's End, House Vinaigrette, Ranch, Blue Cheese

House Made Sauces: Salsa, BBQ Sauce, Sriracha Mango, Honey Jerk

House-made Desserts

Key Lime Pie: Not too tart, not too sweet. Topped w/ whipped cream 8

Pineapple Upside Down Cake: Topped w/ Myers's Rum caramel sauce 7

Seasonal Dessert: Changing seasonal offerings MP

Chocolate Dessert of the Moment: Rotating decadent offerings MP

Ice Cream: Two scoops of vanilla drizzled w/ Myer's Rum caramel sauce 5

Alcohol-Free Beverages

House-brewed Iced Tea, Soft Drinks, Hot Tea & Coffee - 3 - free refills

Sweet Iced Tea, Unsweet Iced Tea, Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade

Energy Drink - 4 per serving - Red Bull: Original or Sugar Free

Juice & Milk - 3 per serving

Juices: Orange, Cranberry, Pineapple, Grapefruit - Milk or Chocolate Milk

Bottled Water - 3 per bottle - San Pellegrino Sparkling Water or Acqua Panna Still Water

Swag & Art: Please talk to a hostess for assistance if you are interested in purchasing any art or merchandise

Swag: Take a memory of the Rundown home with you! Please check out our entrance area to find a selection of branded items available for purchase. Including t-shirts, long-sleeve Ts, sweatshirts, hats, glasses & more

Art: Our collection of stunning original art is the work of two beloved local artists. All of the original art downstairs (and some smaller pieces upstairs), including the large octopus mural & all canvasses in the dining room are the work of Harry Meraklis (aka HARRYFISH). Upstairs the large beach mural & original canvasses were done by Marcia Cline. Several of the pieces, mostly Harry's work, are available for purchase. Please find more of their work at harryfishart.com or marciacline.com

Menu Note: Please limit substitution requests to those required by an allergy or other medical condition.

Important Consumer Advisory & Menu Notations: Please be advised consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Notations: (V) Vegetarian. (GF) Gluten Free. Please note our food is prepared in one kitchen therefore rare instances of unintended cross contamination of allergens or vegetarian items may occur. Please call out or ask about specific concerns when ordering.