

Soups, Salads, Chips & Such

Rundown Chowder: Our namesake & signature coconut milk-based hearty & flavorful fish soup 6

House Salad: Mixed greens w/ dried cranberries, blue cheese, red onion & our tangy house vinaigrette 7^V GF

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

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

Big Nacho Bowl: 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 fries topped w/ queso, crispy bacon, chopped green onion & sour cream 10 (naked bowl of fries 6^V)

Rundown Bowls

Sesame Noodles: Asian style, chilled, spicy, sesame-soy infused noodles mixed w/ fresh veggies. Topped w/ mandarin oranges, chopped peanuts, wonton crisps & fresh cilantro 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 17

Large Plates

Shrimp Stir Fry: Succulent, extra-large shrimp, mixed fresh vegetables & mushrooms wok stir-fried in our spicy, house-made Chengdu style sauce served over jasmine rice 16

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 15

Crispy Coconut Chicken Bowl: Coconut breaded chicken tenders fried golden brown, served w/ fries, cabbage ginger slaw & key lime-pineapple sauce 14

Starters

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

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

Peel & Eat Shrimp: Large steamed shrimp coated w/ traditional spices or our jerk paste 1/2 lb. 13 / 1 lb. 19^{GF}

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

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

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

Coastal Red Drum: Pan seared Red Drum filet drizzled w/ Picamas aioli served w/ coconut rice & tropical pineapple salsa 15^{GF}

Chicken Pot Pie: Buttery pie shell filled w/ pulled chicken & savory vegetables in a rich gravy topped w/ flaky puff pastry. Better than grandma used to make! Served w/ dressed field greens 12

Tsunami Salad: 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

Handhelds

Tacos – served w/ coconut rice, black beans & salsa. Sub field greens or fries for 1

Baja Fish Tacos: Two soft flour tortillas stuffed w/ lightly breaded & fried Ahi tuna & Mahi bites, shaved cabbage, tomato & our house-made Baja sauce 14

Asada Steak Tacos: Two soft flour tortillas loaded w/ grilled beef tenderloin (filet mignon) tips, shredded cabbage, red onion, fresh cilantro & chipotle-lime glaze 15

Sandwiches – served w/ fries & a dill pickle spear. Sub field greens or coconut rice & black beans 1

Shrimp Po' Boy: Crispy-fried, panko-breaded shrimp stuffed in a 6" sub roll w/ shredded lettuce, chopped tomato & house-made remoulade 14

Grilled Mahi Sandwich: A wild-caught, grilled Mahi-Mahi filet served on a potato roll w/ shredded lettuce, sliced tomato & tangy lime crema 15

Flame Grilled Burgers & Chicken Sandwiches

Our 1/3 lb., thick Black Angus burgers & all-natural chicken sandwiches are served on potato rolls w/ fries, bb pickles & a dill pickle spear on the side. All burgers served 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 12 - 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, cheddar, BBQ sauce, lettuce, tomato & mayo 14

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

Decadent 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

Molten Lava Cake: Individual chocolate cake w/ a molten center served w/ vanilla ice cream 8

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

Sides, Dressings & Sauces (dressings & sauces are by the 16 oz pint/bottle)

Wakame Seaweed Salad 5^{V GF}

Chef's Vegetable or Starch of the Day 4

Cabbage Ginger Slaw, Black Beans, Coconut Rice or Rice/Bean combo 3^V

Salad Dressings: House Vinaigrette, Journey's End, Ranch, Blue Cheese, Old School Italian 8

House-made Sauces: Salsa, BBQ Sauce, Mango-Sriracha, Honey Jerk, Pineapple-Key Lime 8

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

Juice & Milk - 4 per serving Orange, Cranberry, Pineapple, Grapefruit - Milk or Chocolate Milk

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

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

Large Groups: 18% gratuity will be added to groups of 8 or more diners

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 allergy concerns when ordering