

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 or Queso 4

Big Nacho Bowl - tortilla chips w/ black beans, queso, jalapenos, lettuce, tomato, sour cream, & guac 12^V

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

Loaded French Fries - a big bowl of crispy fries topped w/ queso, smoky bacon, chopped green onion & sour cream 11 (naked bowl of fries 6)

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 Yellowfin Tuna, Mahi-Mahi or Beef Tenderloin (filet mignon) Tips 8, Coconut Fried Shrimp or Chicken 7, 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

Szechuan Noodle Bowl w/ Grilled Shrimp - succulent grilled shrimp served atop a deep bowl of spicy orange-Szechuan broth filled w/ lo mein & a beautiful array of fresh vegetables 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

Grilled Steak Dinner - rotating preparations & cuts of choice beef grilled to temp, served w/ chef's starch & vegetable. Talk to your server or see our specials card for today's preparation MP

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

St. Martin Shrimp Pasta - pan-seared, extra-large shrimp & linguini noodles tossed in a light white wine butter sauce w/smoky bacon, sun-dried tomatoes, thinly sliced red onion, fresh diced tomatoes & garlic 22

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 jerk paste 1/2 lb. 13 / 1 lb. 19^{GF}

Coconut Shrimp: jumbo coconut breaded shrimp w/ ginger slaw & mango-sriracha 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

Chef's Appetizer Special: check our specials card for what we are offering today MP

Grilled Mahi-Mahi - a grilled, wild-caught, hand-cut Mahi-Mahi filet topped w/ tangy lime crema & pineapple salsa, served w/ coconut rice & chef's fresh vegetable 23^{GF}

Tsunami Salad - a large plate of fresh mixed salad greens, bok choy & vegetables topped w/ fried wontons & your choice of dressing 10^V

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

Chimichurri Chicken - two grilled, all-natural chicken breasts topped w/ zesty chimichurri sauce & served w/ toasted coconut rice & chef's fresh vegetable 18^{GF}

Crispy Coconut Shrimp - jumbo coconut flake breaded shrimp fried golden brown; served w/ toasted coconut rice, chef's fresh vegetable & a sweet-spicy mango-sriracha dipping sauce 22

Tacos - all tacos are served w/ coconut rice, black beans & salsa. Sub field greens or fries for 1

Baja 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 filled w/ grilled, chipotle-lime glazed mahi-mahi, shredded cabbage, fresh cilantro & tangy lime crema 20

Fire Grilled Burgers & Chicken Sandwiches

Our thick, grilled Black Angus burgers & all-natural chicken sandwiches are served on soft potato buns w/ fries, bb pickles & a dill 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 premium vanilla ice cream drizzled w/ Myer's Rum caramel sauce 5

Seasonal Dessert - rotating seasonal offering, check the special card to see what is available today MP

Sides, Dressings & Sauces (dressings & sauces are available by the 16oz 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

Salad Dressings by the Pint (16oz) - House Vinaigrette, Journey's End, Ranch, Blue Cheese, Old School Italian 8

House-made Sauces by the Pint (16oz) - 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

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

Juice & Milk - 4 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 canvases 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 Notes -

Substitution Requests: please limit substitution requests to those required by an allergy or other medical condition

Large Groups: 20% gratuity will be added to groups of 10 or more diners

Split Checks: split checks are limited to no more than 4 per group/table

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 all allergy concerns when ordering.