Bounce

BRUNCH

Bounce Brunch CLUB

BOTTOMLESS
MIMOSAS
SANGRIAS
$15

FAMOUS BLOODY MARYS BAR $25

*Bottomless drinks for up to 2 hours + ends at 3pm

APPETIZERS

TUNA POKE NACHOS *GF*
sriracha mayo, nori, lemon soy, avocado, tobiko **19**

BANG BANG SHRIMP *GF*
sweet & hot chilies, pineapple guava pico de gallo **18**

TUNA TATAKI *GF*
sesame-seared rare tuna, ponzu, sriracha mayo, pickled ginger, wasabi, wontons **19**

SALADS

*+ chicken **8** + shrimp **10** + mahi **12** + tuna* **12***

CAESAR *GF*
crispy garlic, toasted parmesan crumbs, pecorino **14**

HARVEST FIELDS *GF, VGT*
mixed greens, berries, crisp cucumbers, toasted pecans, ricotta salata, balsamic vinaigrette.**16**

WEDGE *GF*
crisp iceberg, applewood smoked bacon, heirloom tomato, toasted pecans, blue cheese ranch dressing **14**

(GF) Gluten Free (VGN) Vegan (VGT) Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.*

RAW BAR

SERVED WITH COCKTAIL SAUCE

OYSTERS ON THE HALF SHELL *GF*
half dozen • **12** one dozen • **22**

PEEL & EAT GULF SHRIMP *GF*
beach spice, bloody mary cocktail sauce
half pound • **15** one pound • **27**

SHELLFISH TOWER * *GF*
oysters, shrimp, snow crab legs
small • **45** large • **70**

GRILLED OYSTERS

GARLIC PARSLEY BUTTER
half dozen • **14** one dozen • **23**

JALAPENO, BACON, CHEDDAR *GF*
half dozen • **15** one dozen • **24**

BUFFALO BLUE CHEESE
half dozen • **14** one dozen • **23**

CRAB, 3 CHEESE
half dozen • **17** one dozen • **26**

Thin crust PIZZAS

CHEESE
marinara, mozzarella, basil **17**

PEPPERONI
tomato, mozzarella, hot honey **18**

LOADED BBQ PIZZA
BBQ chicken, bacon, beef, pepperoni, jalapeños, grilled onions, tangy BBQ sauce **23**

PICKLE PIZZA
dill pickles, mozzarella, ranch, dried chili flakes **17**

BUFFALO CHICKEN
crispy tenders, buffalo blue cheese, mozzarella **19**

WINGS & TENDERS

WINGS 8 PCS $15
TENDERS 5 PCS $15

HOUSE MADE BUFFALO *GF*
GUAVA HONEY HABANERO *GF*
HATCH CHILI CAROLINA BBQ *GF*
HOT CHEETOS CRUSTED DRY RUB-*OLD BAY, CAJUN, ANCHO CHILI* *GF*

TACOS *Served on flour tortillas*

BLACKENED MAHI
cabbage slaw, cilantro lime aioli, avocado **19**

GRILLED SHRIMP
pineapple salsa, arugula, avocado, pickled chilies **18**

BURGERS & SANDOS

SERVED WITH *curly* FRIES AND SLAW

FRIED FISH SANDO
flounder, cornmeal crust, curry tartar **18**

BLACKENED MAHI BLT
arugula, avocado, applewood bacon, cajun mayo, brioche **23**

DOUBLE BEACH BURGER*
angus quarter pounders, white american cheese, griddled onions, LTP, house sauce **19**

SIDES

SPICED CURLY FRIES *GF, VGN* **7**
APPLEWOOD BACON 8
"HOME FRIES" BREAKFAST POTATOES 6
HOUSE SALAD 8

BRUNCH BITES

BUFFALO CHICKEN & WAFFLES
boneless fried chicken, waffles, maple buffalo sauce **21**

CAP'N CRUNCH FRENCH TOAST *VGT*
spiced rum, cinnamon sugar, berries, maple syrup **19**

COUNTRY BOY BENEDICT*
buttermilk biscuits, sausage gravy, poached eggs **21**

SHRIMP & GRITS *GF*
applewood bacon, calabrian chilies, cheddar cheese **26**
*+ sunny side fried egg** **+ 4**

VEGGIE FRITTATA *GF, VGT*
oyster mushroom, charred tomato, baby kale, swiss cheese **19**

STEAK & EGGS* *GF*
7oz angus ribeye, sunny fried eggs, home fries **29**

PANCAKE STACK
three cakes, cinnamon honey butter, berries **17**

BELGIAN WAFFLES
house made cinnamon honey butter, berries **18**

AVOCADO TOAST
lemon, tomatoes, crushed red pepper, ricotta salata, fried egg **18**

FRY BASKET
served with curly fries, slaw
***shrimp** GF* **• 29** ***flounder** GF* **• 28** ***chicken tenders* • 21**

KIDS CORNER

BELGIAN WAFFLE
SILVER DOLLAR PANCAKES
FRENCH TOAST
$12

**Menu items may contain, or come in contact with, common food allergens. If you have a food allergy or special dietary requirement, please inform your server.*

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SIGNATURES $14

WATERMELON COOLER
tito's handmade vodka, fresh watermelon, lime, simple syrup, basil

LA PLAYA PALOMA
astral blanco tequila, grapefruit, lime, agave, soda *Topshelf with Casamigos +2*

STRAWBERRY SMASH
dickel bourbon, fresh strawberry, lemon, mint

DISCO DOLPHIN
absolut vodka, mango, lemon, redbull, topped with disco dust

THE BOUNCE RITA
Flavors: spicy, watermelon, or strawberry
astral blanco tequila, agave nectar, lime, salted rim *Topshelf with Casamigos +2*

MIDNIGHT DRIP
ketel one vodka, mr black, fever-tree espresso, vanilla, salted caramel, chocolate bitters
Go bigger. Ask about our seasonal Martini Tree.

Frozens $13

STRAWBERRY BASIL LEMONADE

BUSHWACKER

COCKTAILS *in a can*

CAN $6 BUCKET OF 6 $30

LONG DRINK
HIGH NOON
SURFSIDE LEMONADES & TEA
-196 VODKA
HAPPY DAD
SIPMARG

DOMESTIC $5 IMPORT & CRAFT $6 BEER

LOYALTY PAYS

SIGN UP AND EARN 50 POINTS

SCAN CODE

WINES *by the glass* & BY THE BOTTLE

White

13 CELSIUS SAUVIGNON BLANC, *NZ*	8	
JOEL GOTT SAUVIGNON BLANC, *CA*	10	32
KIM CRAWFORD SAUVIGNON BLANC, *NZ*	12	40
BARONE FINI PINOT GRIGIO, *IT*	8	27
SEAGLASS CHARDONNAY, *CA*	9	30
CAVE DE LUGNY UNOAKED CHARDONNAY, *CA*	10	35
THE CALLING CHARDONNAY, *CA*	15	51

Rose

FLEURS DE PRAIRIE, *FR*	10	33
ST. MARGUERITE "SYMPHONIE," *FR*	13	41
WHISPERING ANGEL, *FR*	14	45

Red

IMAGERY PINOT NOIR, *CA*	8	
ERATH "RESPLENDENT" PINOT NOIR, *OR*	12	41
WENTE CABERNET SAUVIGNON, *CA*	9	32
UNKNOWN AUTHOR CABERNET, *CA*	12	37
14 HANDS MERLOT, *WA*	9	31
BABY BLUE RED BLEND, *CA*	16	53
7 DEADLY ZINS ZINFANDEL, *CA*	10	35

MOCK *the dock* $7

SUPER SHIRLEY
PINEAPPLE MOJITO
STRAWBERRY DAIQUIRI SLUSHY