Bounce

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*

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**

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

SPINACH ARTICHOKE DIP *VGT*
3 cheese, cajun spice, garlic breadcrumbs, house chips **15** *+ blue crab **5***

FRIED CAULIFLOWER *GF, VGT*
buffalo ranch, smoked paprika, scallions **12**

SALADS

*+ chicken **6** + shrimp **8** + mahi **10** + tuna*10***

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

CHOPPED *GF, VGT*
kale, corn, cucumbers, berries, celery, dates, herbs, pepitas, ricotta salata, ginger vinaigrette **15**

WEDGE *GF*
crisp iceberg, applewood smoked bacon, heirloom tomato, toasted pecans, blue cheese ranch dressing **13**

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

RAW BAR

SERVED WITH COCKTAIL SAUCE

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

JUMBO SHRIMP COCKTAIL *GF*
5 pcs **15**

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 **14**

PEPPERONI
tomato, mozzarella, hot honey **16**

CAJUN
crawfish tails, spiced tomato, andouille sausage, pickled chilies **16**

PICKLE PIZZA
dill pickles, mozzarella, ranch, dried chili flakes **15**

BUFFALO CHICKEN
crispy tenders, buffalo blue cheese, mozzarella **16**

TACOS *Served on flour tortillas*

$17

BLACKENED MAHI
cabbage slaw, cilantro lime aioli, avocado

BAJA FISH
flashed fried, chipotle citrus mayo, pineapple pico, pickled onion

GRILLED SHRIMP
pineapple salsa, arugula, avocado, pickled chilies

BURGERS & SANDOS

SERVED WITH *curly* FRIES AND SLAW

BUTTERMILK FRIED CHICKEN SANDO
spiced thigh, buffalo ranch, pickles, slaw **17**

FRIED FISH SANDO
flounder, cornmeal crust, curry tartar **17**

BLACKENED MAHI BLT
arugula, avocado, applewood bacon, cajun mayo, brioche **20**

DOUBLE BEACH BURGER*
angus quarter pounders, white american cheese, griddled onions, LTP, house sauce **18**

CAESAR CHICKEN WRAP
fried or grilled, roasted tomatoes, romaine, caesar dressing **16**

MAINS

SEAFOOD MAC
shrimp & crab mac & cheese, garlic breadcrumbs **25**

BLACKENED CHICKEN PASTA
cavatappi, parmesan cream, bacon, beach spice **24**

GRILLED RIBEYE* *GF*
14 oz angus, chimichurri, house fries **37**

CAJUN GRILLED LOCAL FISH *GF*
served with grilled baby broccoli, & lemon dill rice
*mahi • **31** tuna • **34** shrimp • **29** daily catch• **MP***

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

CRAVE WAVE

KEY LIME PIE *VGT*
graham cracker crust, whipped cream **8**

SEASONAL SORBET *GF, VGN* **8**

BROWNIE SUNDAE *GF, VGT*
warm chocolate brownie, vanilla ice cream, chocolate sauce, whipped cream, fruity pebbles, rice krispie marshmallow treats **11**

**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.*

SIDES

SPICED CURLY FRIES *GF, VGN* **7**
HOUSE SALAD **8**
LONG GRAIN RICE **6**
lemon, dill

GRILLED BABY BROCCOLI **7**
toasted garlic, lemon, pecorino cheese

MAC & CHEESE VGT **10**
rigatoni, 3 cheese, garlic breadcrumbs

**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.*

Bounce

SIGNATURES $14

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

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

STRAWBERRY SMASH
jim beam bourbon, strawberry, lemon, mint

HOMEMADE SOUTHERN SWEET TEA
malibu rum, house made sweet tea, lemon, simple syrup, mint

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

CUCUMBER RIZZ
stoli cucumber & lime vodka, lemon, soda

GOLDEN FADE
jameson whiskey, lemon, aperol, honey

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

Frozens $12

MARGARITA

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

WINES *by the glass* & BY THE BOTTLE

White

13 CELSIUS SAUVIGNON BLANC, *NZ*	7	
JOEL GOTT SAUVIGNON BLANC, *CA*	9	31
KIM CRAWFORD SAUVIGNON BLANC, *NZ*	11	39
BARONE FINI PINOT GRIGIO, *IT*	7	26
SEAGLASS CHARDONNAY, *CA*	8	29
CAVE DE LUGNY UNOAKED CHARDONNAY, *CA*	9	34
THE CALLING CHARDONNAY, *CA*	14	50

Rose

FLEURS DE PRAIRIE, *FR*	9	32
ST. MARGUERITE "SYMPHONIE," *FR*	12	40
WHISPERING ANGEL, *FR*	13	44

Red

IMAGERY PINOT NOIR, *CA*	7	
ERATH "RESPLENDENT" PINOT NOIR, *OR*	11	40
WENTE CABERNET SAUVIGNON, *CA*	8	31
UNKNOWN AUTHOR CABERNET, *CA*	11	36
14 HANDS MERLOT, *WA*	8	30
BABY BLUE RED BLEND, *CA*	15	52
7 DEADLY ZINS ZINFANDEL, *CA*	9	34

MOCK *the dock* $7

SUPER SHIRLEY
PINEAPPLE MOJITO
CREAMSICLE SLUSHY
STRAWBERRY DAIQUIRI SLUSHY

PLEASE DRINK RESPONSIBLY. DIAGEO, NEW YORK, NY.