

dinner

first bites

Tuna Tartare

(sushi-grade) sliced avocado, crispy wontons, soy-wasabi vinaigrette*

Tamales

sweet corn sauce, fresh pico de gallo, chipotle-lime sour cream

“Breadless” Jumbo Lump Crab Cake

grain mustard lemon butter

Seared Pork Belly

spicy cheese grits, tomato jam, Madeira wine sauce

Fried Green Tomato Napoleon

crawfish tails, creole mustard lemon butter

Crispy “Kung Pao” Rock Shrimp

housemade Asian BBQ sauce

Portobello Fries

spicy horseradish comeback

flatbreads

*Chargrilled over an open wood grill and finished in the oven.
Substitute gluten-free cauliflower crust*

Florida Rock Shrimp & Fried Green Tomato

fontina cheese, fresh mozzarella, bacon lardons, Romesco sauce

Spicy Thai

fresh mozzarella, roasted pork, cilantro-sriracha slaw, crunchy peanut sauce

The Greek

artichoke hearts, Greek olives, caramelized red onions, feta, mozzarella, chili flakes, arugula pesto

Mushroom & Truffle

four-cheese blend, summer truffles, wild mushrooms, caramelized onion, arugula, red crushed pepper

salads

*Salad additions: grilled chicken flank steak 3 jumbo shrimp
rock shrimp 6-oz. grilled salmon or sautéed redfish*

The House

chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, tomato, Alabama goat cheese crumbles, lemon-Dijon vinaigrette

463 Caesar

romaine lettuce, garlic croutons, basil-Caesar dressing

The Wedge

iceberg lettuce, oven-dried tomatoes, Duroc bacon lardons, feta, crispy croutons, housemade buttermilk ranch dressing

Tart Apple & Arugula Salad

endive, blue cheese, candied pecans, dried cherries, shaved red onions, sweet onion dressing

Heirloom Tomato Salad

arugula, pickled red onions, feta, pine nuts, sherry vinaigrette, Saba

Local 463's Policies:

*One check for parties of
8 or more.*

*20% gratuity added to all
private and/or parties of
6 or more*

*Specialty cakes made by
our pastry chef can be
pre-ordered. Cakes or
outside desserts may be
brought in for a \$25 fee.*

*Children's menu available
(10 and under)*

*Local 463 is owned
and operated by:
Derek & Jennifer Emerson*

*General Manager:
Markeisha Upkins*

*Executive Chef:
Derek Emerson*

*Chef de Cuisine:
Daniel White
Dale Myers*

** Eating under-cooked
or raw foods may cause
food-borne illness. Foods
may contain allergens —
please make your server
aware of any food
allergies.*

big plates

because all steaks are wood-grilled, we do not guarantee or recook medium-well or well-done steaks.

Pan Seared Grouper

basil mash, tomato confit, toasted almonds, grain mustard lemon butter

Wood Grilled Gulf Shrimp

Forbidden black fried rice, pea shoot salad, Tom Kha broth

Apricot-Teriyaki-Glazed Grilled Salmon

sesame spinach, shiitake mushrooms, soy lemon butter*

Everything-cruste#1 Tuna

sushi-grade tuna, spicy cheese grits, tomato relish, chipotle glaze*

Pan Seared Jumbo Sea Scallops

roasted red pepper risotto, green tomato salsa, basil lemon butter

Wood Grilled Bone In Special *USDA PRIME* **market price**

blue cheese green onion mash, asparagus, jumbo onion ring, red wine sauce*

The "Original" Honey-Rosemary Fried Chicken

all-natural chicken breast, garlic mash, thin beans, Mississippi honey-rosemary glaze

Blackened Chicken Penne

sweet peas, grape tomatoes, fresh herbs, light parmesan cream sauce

Substitute rock shrimp Substitute gluten-free pasta

Wood Grilled Duroc Pork Chop

chipotle glazed, sweet mash, shallot spinach, apple-cherry chutney, Maderia wine sauce*

Dr. Pepper-Braised Beef Short Ribs

redskin mash, fresh asparagus, crispy onions, braising liquid, horseradish crème fraiche

Spice Crusted Flank Steak *USDA PRIME*

toasted garlic spinach, Manchego shoestring fries, chimichurri sauce*

Wood Grilled 8-oz. Filet *HEREFORD*

bacon-cheddar mash, fresh asparagus, crispy onions, red wine demi-glace*

Redfish 463

sautéed crabmeat, garlic mash, thin beans, charred tomato lemon butter

Super Kobe Burger

wood-grilled Wagyu beef, applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard, mayo, grilled onions, brioche bun with French fries

Add Farm Egg "Burger in a Bowl" breadless burger over a Caesar salad

Burger 463

wood-grilled Angus beef, smoked Gouda, BBQ aioli, lettuce, tomato, crispy shoestring onions, brioche bun with French fries

Add Farm Egg "Burger in a Bowl" breadless burger over a Caesar salad

sides

spicy cheese grits

redskin mash

thin beans

Manchego shoestring fries

toasted garlic spinach

Forbidden Black fried rice

roasted red pepper risotto

garlic mash

fresh asparagus

bacon-cheddar mash

sesame spinach

jumbo onion rings

blue cheese green onion mash

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