

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

Short Rib and Grits

sautéed short rib, spicy cheese grits, truffled red wine demi

Steam Buns

soy-glazed pork belly, bánh mì slaw, sriracha aioli

Fried Green Tomato Napoleon

crawfish tails, creole mustard lemon butter

Crispy “Kung Pao” Rock Shrimp

housemade Asian BBQ sauce

Portobello Fries

spicy horseradish comeback

flat bread

Chargrilled over an open wood grill and finished in the oven.

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, chile 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

463 Strawberry Salad

Salad Days' lettuce, roasted pine nuts, feta, shaved red onions, watermelon radish, basil vinaigrette

Local 463's Policies:

One check for parties of 8 or more.

20% gratuity added to all private and/or parties of 8 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

**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.

Blackened Chicken Penne

sweet peas, grape tomatoes, fresh herbs, light parmesan cream sauce
Substitute rock shrimp

Low Country Shrimp

steamed red potatoes, corn, andouille sausage, shaved red onions, grilled tomatoes, heirloom tomato citrus broth, grilled sourdough bread

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

shrimp and feta risotto, soft herb pesto, red pepper butter sauce

Wood Grilled Bone In Special *USDA PRIME*

caramelized 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

Pan Seared Duck Breast

Forbidden black rice, fresh asparagus, grilled peach chutney, duck sauce*

Dr. Pepper-Braised Beef Short Ribs

redskin mash, fresh asparagus, crispy onions, braising liquid, horseradish cr#me 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

saut#e#d 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" any 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" any breadless burger over a Caesar salad

sides

spicy cheese grits

redskin mash

thin beans

Manchego shoestring fries

toasted garlic spinach

shrimp and feta risotto

Forbidden black rice

garlic mash

sweet potato fries

fresh asparagus

bacon-cheddar mash

sesame spinach

jumbo onion rings

caramelized onion mash

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