

dinner

first bites

Tuna Tartare 22

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

Tamales 14

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

“Breadless” Jumbo Lump Crab Cake 25

grain mustard lemon butter

Crispy Fried Quail 19

dirty rice, tomato jam, red wine demi

Steam Buns 17

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

Fried Green Tomato Napoleon 15

crawfish tails, creole mustard lemon butter

Crispy “Kung Pao” Rock Shrimp 16

housemade Asian BBQ sauce

Portobello Fries 12

spicy horseradish comeback

flat bread

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

Florida Rock Shrimp & Fried Green Tomato 20

fontina cheese, fresh mozzarella, bacon lardons, Romesco sauce

Spicy Thai 18

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

The Greek 15

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

Mushroom & Truffle 19

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

salads

Salad additions: grilled chicken 10.5 flank steak 12 3 jumbo shrimp 15 rock shrimp 11, 6-oz. grilled salmon or sautéed redfish 26.5

The House 9/14

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

463 Caesar 9/14

romaine lettuce, garlic croutons, basil-Caesar dressing

The Wedge 9/14

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

Tart Apple & Arugula Salad 14

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

Whipped Feta & Roasted Cauliflower Salad 16

pepperoncini, olives, capers, red onions, heirloom tomatoes

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.

Pan Seared Grouper 36

sweet potato mash, fried okra, arugula, bacon lardon salad, grain mustard lemon butter

Wood Grilled Gulf Shrimp 33

spicy cheese grits, roasted corn relish, avocado mousse, salsa roja

Apricot-Teriyaki-Glazed Grilled Salmon 32

sesame spinach, shiitake mushrooms, soy lemon butter*

Everything-cruste#1 Tuna 34

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

Pan Seared Jumbo Sea Scallops 39

sweet corn risotto, roasted pepperonata, cilantro lemon butter

Wood Grilled Bone In Special *USDA PRIME* market price

caramelized onion mash, asparagus, jumbo onion ring, red wine sauce*

The "Original" Honey-Rosemary Fried Chicken 26

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

Blackened Chicken Penne 25

sweet peas, grape tomatoes, fresh herbs, light parmesan cream sauce
Substitute rock shrimp, +11

Pan Seared Duck Breast 36

duck confit cauliflower fried rice, grilled bok choy, duck sauce*

Dr. Pepper-Braised Beef Short Ribs 32

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

Spice Crusted Flank Steak *USDA PRIME* 30

toasted garlic spinach, Manchego shoestring fries, chimichurri sauce*

Wood Grilled 8-oz. Filet *HEREFORD* 46

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

Redfish 463 37

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

Super Kobe Burger 20 / 24

wood-grilled Wagyu beef, applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard, mayo, grilled onions, brioche bun with French fries
Add Farm Egg +3 "Burger in a Bowl" any breadless burger over a Caesar salad +3

Burger 463 15 / 20

wood-grilled Angus beef, smoked Gouda, BBQ aioli, lettuce, tomato, crispy shoestring onions, brioche bun with French fries
Add Farm Egg +3 "Burger in a Bowl" any breadless burger over a Caesar salad +3

sides

spicy cheese grits **7**

redskin mash **7**

thin beans **8**

Manchego shoestring fries **8**

toasted garlic spinach **8**

duck confit cauliflower fried rice **12**

sweet corn risotto **11**

grilled bok choy **8**

garlic mash **7**

sweet potato fries **7.5**

fresh asparagus **9**

bacon-cheddar mash **8**

sesame spinach **8**

jumbo onion rings **10**

caramelized onion mash **7**

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.*