

# 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

brussels, Mexican cornbread, jalapeño-maple glaze

### 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.  
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  
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*

*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 rice, grilled pineapple salsa, sriracha lemon butter

### **Apricot-Teriyaki-Glazed Grilled Salmon**

sesame spinach, shiitake mushrooms, soy lemon butter\*

### **Everything-crusteD #1 Tuna**

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

### **Pan Seared Jumbo Sea Scallops**

roasted red pepper risotto, green tomato chow chow, lemon butter

### **Wood Grilled Bone In Special** *USDA PRIME*

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, summer maque choux, peach 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

summer maque choux

garlic mash

sweet potato fries

fresh asparagus

bacon-cheddar mash

sesame spinach

jumbo onion rings

blue cheese green onion mash

basil mash

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