

Coastal Georgia’s only Dry-aged Prime Steaks

Everyone is a local at The Local

the LOCAL on 17
USDA PRIME steaks & local kitchen

Mon - Thurs 5-9pm | Fri & Sat 5-10pm
Sunday Brunch & Dinner 11:30am-8:30pm
Private Rooms Available



Local Fried Green Tomatoes

fire roasted corn salsa - feta cheese
house chipotle aioli 8
Add blackened shrimp 4

Jumbo Lump Crab Cake

fire roasted corn salsa - remoulade - lemon 11

Hand-battered

Vidalia Onion Rings

house chipotle aioli 8

Charcuterie and Cheese Board

local cheeses from Sweetgrass Dairy smoked,
Thomasville, Georgia, in-house smoked salmon
cured meats - accompaniments 15

Enjoy with a Red & White Wine Flight

From the Garden

Classic Wedge

crisp iceberg – sweet onion – smoky bacon – bleu cheese – tomato
medley – buttermilk herb dressing 7

Strathy Hall 8

romaine - parmesan - scallions – egg – bacon- house made croutons
add Shrimp 7 | add Grilled chicken 6

Salmon BLT

grilled salmon - mixed greens – blended tomato - onion - bleu cheese
crumbles – bacon – bacon vinaigrette 15

Grilled Steakhouse Salad

grilled steak -tomato- onion- croutons- crumbled bleu cheese 17

Fresh Local Sides

Whipped Potatoes 3 | Broccoli 3 | House Fries 3

PREMIUM SIDES 5

White Truffle Parmesan Gratin Potatoes 5 | Asparagus 5

Loaded Baked Potato 5 | Macaroni & Cheese 5

Sweet Indulgences

All desserts are house-made by our Pastry Chef

Local Kitchen Bread Pudding a la mode 7 | Crème brûlée 7

Chocolate Pot Crème with fresh berries 7.5 | Cheesecake 7

White chocolate Raspberry Cheesecake 7.5 Praline Cheesecake 7.5

Little Locals

12 & under

Chicken Tenders w/fries 6 | Grilled Cheese Sandwich w/fries 6

Shrimp w/fries 8.5 | Baked Macaroni and Cheese 5

Alfredo Linguine noodles w/ Alfredo sauce 6

Early Bird Special

EVERYDAY 5pm-6pm \$15

Salad & Entrée Garden or Caesar Salad | Choose your entrée

Chicken Fried Steak \$15 | Grilled Pork Chop \$15 | 6 oz. Georgia Strip steak \$18
Served with whipped potatoes

Local Shareables

Steak Rolls

hand-made egg rolls stuffed w/ grilled steak,
mozzarella, fresh basil & tomatoes, served
with a house made dipping sauce 9

Lobster Mac & Cheese

cold water lobster – velvety cheese sauce
white truffle oil - panko – green onion 12

Southern Fried Deviled Eggs

classic deviled eggs - lightly battered - house
chipotle aioli 8

Soup du jour Cup 7 Bowl 9

Local Favorites



Local Catch of the Day our fleet’s catch of the day MP

Prime Rib Sliced to order, slow roasted overnight in our own blend of herbs – baked potato
Served Rare to Med Rare 12 ounce - 33

Chicken Fried Steak

breaded steak – creamy onion and black pepper gravy – whipped potatoes 16

Double-cut Grilled Pork Chop baked potato 18

Local Chop Steak 12 ounce blend of ribeye, shortloin, tenderloin –
topped with onions-mushrooms- brandy peppercorn – baked potato 20
Recommended Medium & above

Prime Rib Steak Sandwich with house fries

Prime Rib on toasted roll w/ provolone-soaked in au jus 15
with mushrooms & caramelized onions 16

Low Country Shrimp & Grits wild caught shrimp sautéed in lobster garlic butter
and sausage, yellow stone-ground grits 22

Blackened Salmon & Georgia Shrimp Faroe Islands salmon - blackened shrimp –
herbed beurre blanc – whipped potatoes – house salad 24

Scored Flounder crispy scored whole flounder -hushpuppies – baked potato - tartar 26

Fried Georgia Shrimp locally caught shrimp served with house fries-
house-made cocktail & tartar sauce 18

Seafood Pasta shrimp – mussels - lobster – linguine – herbs –
garlic – creamy parmesan lobster bisque sauce 29

We gladly accept VISA, Mastercard, & American Express. 18% gratuity will be added to parties of 8 or more

The Butcher's Block

Coastal Georgia's *only* Dry-aged Prime Steaks



Chef's Premium Cuts

a la carte

Hand-cut daily - Aged in house
Served with Caesar or garden salad

FILET MIGNON

8 ounce – 33

* Not cooked above medium in order
to preserve quality of the beef

PRIME BONE-IN GA STRIP*

Dry-aged. Thick cut, Bone in Classic NY Strip Steak
but we're not in New York. 20 oz. MP

PRIME PORTERHOUSE*

Dry-aged. The original American steak first served in Colonial
pubs referred to as "Porter Houses." MP

DRY-AGED COWBOY RIBEYE*

Dry-aged. Choice, Bone-in, 22 oz. MP

Family Favorites

Hand-cut daily
Served with Caesar or garden salad
and baked potato

6n6 SURF & TURF

6oz strip loin and 6oz shrimp your way – baked potato 25

THE MARY ILENE

5 ounce Filet Mignon with baked potato 25

THE IRA DAVIS

12 ounce USDA Choice Strip with baked potato 28

RIBEYE

16 ounce USDA Choice Ribeye with baked potato 33

THE COLONEL'S CUT

20 ounce USDA Choice Porterhouse – wet-aged in house
with baked potato 34

THE "CAZADOR" (THE HUNTER)

18 ounce Bone-in Hunter Farms (Brooklet, Georgia) Grass-fed
Organic Ribeye with adobo butter, baked potato 36

STEAK AND MUSHROOMS

Filet tips, mushrooms, onions, Au Poivre
with whipped potatoes 26

PRIME STEAK ADDITIONS

LOBSTER TAIL MP

OSCAR 12 SHRIMP 7

SAUTÉED ONIONS & MUSHROOMS
3

GORGONZOLA CREAM SAUCE 4

BRANDY PEPPERCORN 4
AU POIVRE

BÉARNAISE 4



*All steak additions are cut & cooked to order and
Are available as entrée additions*

Rare: cool, red center

Medium Rare: warm, red center

Medium: warm, pink center

Med Well: slight pink center

Well Done: no pink, cooked throughout
(not recommended)

The Local on 17 proudly serves aged USDA Prime steaks & low country favorites using the
freshest local & regional ingredients available.

We are proud to support our local farmers & fishermen, and Georgia breweries & distilleries.

The Steaks:

USDA Prime is the top 2-3% of the US beef market and we are
proud to serve the best steaks available. Our corn-fed beef
comes from the greater Omaha area and has an intense flavor
and exceeds the marbling standards of USDA Prime.
We dry-age primal meat on premises and all steaks
are cut by our in-house butcher.

Please cut into your steak when it arrives to ensure it's the way
you like it. The perfect steak is our goal and you are the judge.
We serve USDA Prime Ribeyes, Porterhouses, Strips and
USDA Choice Tenderloins.
All steaks are cut and cooked to order.

The Service:

Thank you for choosing The Local on 17!
Our goal is to provide you and your family with a
fantastic dining experience. At times, the pace may slow
during heavy volume and some menu items do take more
time but if you're in a hurry, just let us know and we will
speed it up. If there are any issues, comments or
concerns with your food or service please ask for the
owner, I'd love to meet you!

Sincerely,



We are proud to support our military.
Bring us your unit patch.
We are delighted to display it on our walls.

Thank you for your service.

Veteran Owned & Operated



Please inform us about any special dietary needs or allergies. *There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat them fully cooked. If you are unsure of your risk, consult a doctor. Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illnesses.