

APPETIZERS

Boudin Balls 9.95
Cajun boudin sausage from Central Meats in Chesapeake, VA mixed with dirty rice rolled in seasoned breadcrumbs and deep fried

Debris Fries 11.50
crispy seasoned fries topped with tender short ribs, tangy gravy & finished with our housemade beer sauce

NOLA Wings (6) 7.95 or (12) 14.95
sweet tea marinated jumbo wings tossed with NOLA style hot sauce, honey citrus pepper, or cajun dry rub.

Steamed Shrimp 19.95
full pound of jumbo shrimp served with drawn butter & lemon

Fried Shrimp 11.95
fried jumbo shrimp served with cocktail and remoulade sauces

Fried Oysters 12.95
local oysters marinated in tangy buttermilk, fried golden brown, served with remoulade & housemade cocktail sauce

Fried Crawfish Nugs 10.95
lightly dusted, fried crisp, served with creole buttermilk dip

Fried Green Tomatoes 9.95
Virginia farm to table heirloom tomatoes soaked in buttermilk, fried crispy and topped with feta cheese, pork belly and Cajun remoulade

Bayou Crabcakes 10.95
two jumbo lump crabcakes seared to perfection, topped with remoulade

Bayou Gator 13.95
marinated tail meat, lightly seasoned and flash fried



Oyster Bar | Po' Boys | Gumbo

BOWLS

Shrimp'n'Crab Corn Bisque 6.95 / 13.50
tender juicy shrimp and crab, sweet corn, holy trinity in rich, creamy seafood stock

Red Beans'n'Rice 7.45 / 14.50
red beans simmered in our rich Creole broth, long grain rice, andouille sausage

Shrimp Creole 7.45 / 14.50
Fresh Gulf shrimp simmered in a spicy tomato sauce and served over dirty rice

Gumbo Ya-Ya 7.95 / 15.50
Fresh Gulf shrimp, pulled chicken, andouille sausage, and holy trinity served with long grain rice

Crawfish Étouffée 7.45 / 14.50
a Cajun favorite, smothered crawfish, slow cooked with holy trinity and dark roux, served over long grain rice

PO' BOYS

We use authentic 8" Leidenheimer bread from New Orleans for all of our Po'Boys. Served dressed or undressed with choice of Zapps potato chips. Sub house salad or fries for + 1.95

The Beach 14.95
fried shrimp and crab, tossed in garlic lemon butter. sauced, dressed, and topped with Cajun remoulade

Debris Short Rib 12.95
Abita braised short ribs & gravy served with a little shredded lettuce and mayo

Fried Shrimp 13.95

Fried Oyster 13.95

Fried Catfish 12.95

PLATES

all plates served with house made cornbread

Louisiana Jambalaya 20.95
long grain rice, crawfish, andouille sausage, holy trinity, stewed tomatoes, okra in Creole broth topped with Gulf shrimp

Creole Shrimp Scampi 19.95
linguini pasta tossed with our housemade scampi butter and topped with Jumbo Gulf shrimp

Cajun Shrimp'n'grits 21.95
cheesy stone ground grits, Jumbo Gulf shrimp, Cajun scampi butter and andouille sausage

Chesapeake Bay Blue Catfish 18.95
Chesapeake Bay invasive blue catfish, marinated in Creole mustard and white wine, fried golden brown and served with remoulade sauce, dirty rice, and veg of the day

Abita Beer Braised Short Ribs 22.95
slow cooked and served over oven roasted potatoes and steamed broccoli

Creole Chicken 18.95
Cajun seasoned chicken breast served over dirty rice and smothered in a house made Creole sauce. served with steamed broccoli.

SIDES

steamed broccoli, roasted potatoes, creole fries, cornbread, dirty rice, sauteed brussels sprouts

SWEET STUFF

Bourbon Bread Pudding 8.95
fresh Nola bread cubed and soaked in house bourbon cream, topped with housemade whipped cream and drizzled with spiced rum caramel

Beignets (4) 4.95 / (8) 8.50
traditional with lots of powdered sugar

FAMILY STYLE

all family meals serve four to six

NOLA Family Meal 55.95

Salad: House Salad with Nola Vinaigrette

Starter: Choose 1, comes with 1 Quart rice

Shrimp'n'Crab Corn Bisque

Red Beans'n'Rice

Crawfish Étouffée

Entree: Choose 2 Plates

Louisiana Jambalaya

Cajun Shrimp & Grits

Creole Shrimp Scampi

Creole Chicken & Dirty Rice

Sweet Stuff: Beignets (8 Count)

Short Rib Dinner 69.95

Salad: House Salad with Nola Vinaigrette

Entree: Slow Roasted Short Rib

Sides: Choose 2

Cajun Fries Roasted Potatoes
Broccoli Brussel Sprouts

Sweet Stuff: Choose 1

Beignets (8 count)

Bourbon Bread Pudding, 2 Orders

INTERESTED IN A BOIL?

...or get them steamed!

jumbo shrimp, head off 14.95/23.95

snowcrab legs 15.95/28.95

your choice of lemon garlic butter or NOLA Cajun sauce plus corn, sausage and potatoes included!

*consuming raw or undercooked meat or fish can increase the risk of contracting a food borne illness

fb: @lilbitnolavb

ig: @lilbitnolavb

757.524.4600

11 am - 10pm Everyday

NOLA COCKTAILS

Hurricane

Named so because the glass it was served in resembled a hurricane lantern, the original was created at Pat O'Brien's during World War II.

light and dark rums, passion fruit, orange and lime juices, simple syrup, grenadine

14

Nolarita

pineapple citrus margarita, Mardi Gras sugar rim

11

Purple People Eater

cranberry, blue curacao, lime, Tito's vodka, Mardi Gras sugar rim

12

Old Fashioned

Although not originally from Louisiana, it's the favorite drink of the owners. This is our version of the famous drink that started as "The Whiskey Cocktail".

1792, Orange Bitters, Whiskey Barrel Bitters, orange peel garnish and luxardo cherries

14

Brown Sugar

Another variation, but this time with a brown sugar bourbon.

Brown Sugar Bourbon, cinnamon, splash of orange juice, simple syrup

12

Fat Tuesday

midori, gin, pineapple sour mix, Mardi Gras sugar rim

12

Sazerac

Invented in 1838, Antoine Peychaud originally used his favorite brandy, Sazerac de Forge et Fils, before changing to use American rye whiskey. In 1873, bartender Leon Lamothe added a touch of absinthe to create the true New Orleans classic whiskey cocktail. Our version uses Redemption Rye.

rye whiskey, absinthe, Peychaud's bitters, sugar, lemon peel

11

Lil' Bit More Coffee

Community Coffee, Baileys, Brown Sugar Bourbon, cinnamon stick garnish

10

..... join us for happy hour!

mon - thu from 4 - 7

\$5 craft beers **THIRSTY?**

\$5 Athena wine by the glass

\$1 oysters on the half shell

+ ask your server about daily specials!

Schmitt Söhne Riesling N/V glass 9 bottle 45

peach and fine apple aromas, firm, fruity palate and crisp acidity that results in a well-balanced, easy to drink wine.

19 Crimes Sauvignon Blanc 2019 glass 13 bottle 65

light but unique in character and filled with aromas of passion fruit, grapefruit, gooseberry and guava with a fresh, crisp finish

Hess Pinot Grigio N/V glass 12 bottle 60

ripe pear and apricot aromas lead to flavors of pineapple and cheerful citrus, balanced on the palate, this is a wine truly easy to enjoy.

Mo Sisters Chardonnay 2017 glass 12 bottle 60

tangy aromas of lemon curd meet with warmer touches of Marcona almonds

Athena Chardonnay 2017 glass 10 bottle 50

luscious and creamy with bright aromas of stone fruits dotted with hints of pineapple for a layered palate

Athena Cabernet 2017 glass 10 bottle 50

opens with intense aromas of blackberry and currants while French oak nuances provide hints of clove and nutmeg

Robert Hall Cabernet 2016 glass 15 bottle 75

ruby red full-bodied wine with notes of blackcurrant and hints of cedar and spice along with cocoa aromas

Girard Petit Syrah 2016 glass 15 bottle 75

black berries with notes of vanilla, blackcurrant jam, cassis, chocolate covered espresso beans and nutmeg

Elysian Merlot 2016 glass 10 bottle 50

organically grown with aromas of blackcurrant, black cherry, and vanilla spice.



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