

# 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

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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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