

## THE CLASSICS

### Boudin Balls

10 .95

Cajun boudin sausage from Central Meats in Chesapeake, VA mixed with dirty rice rolled in seasoned breadcrumbs and deep fried. Served with Creole honey mustard sauce

### Mardi Gras Shrimp

12 .95

our newest and most popular appetizer. Fried Gulf shrimp tossed in our honey citrus pepper sauce

### Fried Oysters

13 .95

local oysters marinated in tangy buttermilk, fried golden brown, served with housemade cocktail sauce

### Fried Green Tomatoes

12 .95

Virginia farm to table heirloom tomatoes soaked in buttermilk, fried crispy and topped with goat cheese, crumbled bacon and Cajun remoulade

### Bayou Crabcakes

15 .95

our famous crabcakes seared to perfection and topped with remoulade

### Bayou Gator

14 .95

marinated tail meat, lightly seasoned and flash fried. Served with Creole honey mustard

### Catfish Nuggets

10 .95

Chesapeake Blue Catfish nuggets fried up and served with remoulade

## BOWLS

### Shrimp'n'Crab Corn Bisque

13 .50

tender juicy shrimp and crab, sweet corn, holy trinity in rich, creamy seafood stock

### Red Beans'n'Rice

14 .50

red beans simmered in our rich Creole broth, topped with rice and served with andouille sausage

### Chicken & Andouille Sausage Gumbo

15 .50

pulled chicken, andouille sausage and holy trinity served with rice

### Crawfish Etouffee

14 .50

a Cajun favorite, smothered crawfish, slow cooked with holy trinity and dark roux, served over rice

## FUN NEW TWISTS

### Cajun Poutine

11 .95

smokey red beans, served over roasted sweet potatoes. Topped with sauce Monica and toasted cheese

### Fried Chicken Thighs

10 .95

crispy fried boneless chicken thighs drizzled with cajun honey

### Crab Poppers

9 .95

jalapenos stuffed with our crab cake mix, served over green apple and bacon jam. goat cheese crumbles tops it off

### Creole Empanadas

11 .95

crispy fried empanada filled variety of chef inspired flavors sure to please. Ask your server for today's flavors

### Cajun Spring Rolls

8 .95

collard greens and pork belly, drizzled with cajun honey and served with Crystal hot sauce

### Cajun Fried Pickle Spears

8 .95

tempura battered, deep fried and served with remoulade

### Slider Flight

13 .95

beignet sliders: boudin burger, crab cake, fried green tomato and some fries!

## HAPPY HOUR

3 - 6pm, Monday - Thursday

\$2 off our 4 signature cocktail

\$5 House Wine & Draft Beer

\$8 selected appetizers

(fried pickles, spring rolls, empanadas, catfish nuggets)

11 am - 10pm  
7 days a week

757.904.5624

@lilbitnolaghent  
littlebitnola.com

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

# PO'BOYS

We use authentic 8" Leidenheimer bread from New Orleans for all of our Po'Boys. all sandwiches are served with Zapp's potato chips. upgrade to Cajun fries or side salad for 2.<sup>25</sup>

## The Beach 16.<sup>95</sup>

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

## Fried Shrimp 13.<sup>95</sup>

## Fried Oyster 15.<sup>95</sup>

## Fried Catfish 12.<sup>95</sup>

## Fried Chicken 12.<sup>95</sup>

## Fried Green Tomato 13.<sup>95</sup>

bacon, red bell peppers and goat cheese!

## Fried Gator 17.<sup>95</sup>

## Muffuletta

made with soppressata, mortadella, capicola, provolone and olive relish served on a round Sicilian sesame bread  
quarter 7.<sup>95</sup> half 14.<sup>95</sup> whole 27.<sup>95</sup>

# GREENS

## House Salad 9.<sup>95</sup>

greens, tomato, cucumber, red onion, cornbread, croutons

## Caesar Salad 10.<sup>95</sup>

housemade caesar dressing, cornbread croutons, parmesan cheese. Add shrimp or chicken? ask your server!

## Harvest Salad 12.<sup>95</sup>

roasted root vegetables, herbed goat cheese, candied pecans, fresh greens, Abita purple haze vinaigrette

## Shrimp Louie 14.<sup>95</sup>

fresh spring mix, topped with hard boiled egg, tomato, cucumber, pickled red onion and grilled shrimp. Served with house remoulade

# PLATES

## Louisiana Jambalaya 24.<sup>95</sup>

our version of the Creole classic. Andouille sausage, dirty rice, crawfish, shrimp and holy trinity with blistered tomatoes. We do add a little okra to our version because we can!

## Bayou Crab Cakes 24.<sup>95</sup>

our famous crab cakes seared to perfection, topped with remoulade, served with dirty rice & steamed broccoli

## Cajun Shrimp'n'Grits 23.<sup>95</sup>

our take on a classic. pan fried grit cake, topped with shrimp, pork belly and blistered tomatoes

## Chesapeake Bay Blue Catfish 21.<sup>95</sup>

Chesapeake Bay invasive Blue Catfish beer battered, fried golden brown and served with remoulade sauce, dirty rice and broccoli

## Creole Chicken & Shrimp 22.<sup>95</sup>

Cajun seasoned chicken breast and shrimp smothered in a house made Creole tomato sauce, served over long grain rice, garnished with fresh corn and green onions

## Pasta Monica 19.<sup>95</sup>

Straight from Jazz Fest in New Orleans comes the world famous sauce Monica, tossed simply with Fettucine pasta and your choice of crawfish or fried chicken thighs.

## Creole Shrimp Scampi 21.<sup>95</sup>

fettucine pasta tossed with our house-made scampi butter and topped with sautéed shrimp and blistered tomatoes

# SIDES

5.<sup>95</sup>

steamed broccoli, mac'n'cheese  
roasted root medley, cajun fries  
cornbread (2), side salad,  
brussels sprouts, dirty rice,  
collards'n'cornbread

LIL' BIT  
**NOLA**  
Seafood | Po' Boys | Gumbo

11 am - 10pm  
7 days a week

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When ordering, please understand that our menu items are served as described on the menu and cannot be removed from the check. If the menu item is not up to the standards set by the chef, we will correct the issue.

Also, if you choose to modify an item, that item is now your item and cannot be returned.

Thank you for your understanding.

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