

APPETIZERS

Boudin Balls 10^{.95}

Cajun boudin sausage from Central Meats in Chesapeake, VA mixed with dirty rice rolled in seasoned bread crumbs and deep fried. served with Creole mustard sauce

Fried Green Tomatoes 11^{.95}

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

Bayou Crabcakes 14^{.95}

our famous crabcakes seared to perfection and topped with remoulade

Cajun Poutine 10^{.95}

smokey red beans, served over potato cubes, topped with creole sauce Monica and toasted cheese

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^{.25}

The Beach 16^{.95}

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

Fried Shrimp 13^{.95}

Fried Oyster 14^{.95}

Fried Catfish 12^{.95}

Fried Chicken 12^{.95}

Fried Green Tomato 13^{.95}

Fried Crawfish 13^{.95}

Muffuletta

made with soppressata, mortadella, capicola, provolone and olive relish served on a round Sicilian sesame bread

quarter 7^{.95} half 14^{.95} whole 27^{.95}

GREENS

House Salad 9^{.95}

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

Muffuletta Salad 13^{.95}

spicy capicola, salami, mortadella, olive tapenade and vinaigrette

Harvest Salad 12^{.95}

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

Shrimp Louie 14^{.95}

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

CLASSICS

Louisiana Jambalaya 24^{.50}

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!

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, long grain rice and andouille sausage

Chicken & Andouille Sausage Gumbo 15^{.50}

pulled chicken, andouille sausage and holy trinity served with long grain rice

Crawfish Etouffee 14^{.50}

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

LIL' BIT
NOLA
Seafood | Po' Boys | Gumbo

11am - 10pm
7 days a week

757.904.5624

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