

STARTERS

Bomb Shrimp	house special bomb sauce over fried wild caught shrimp	12
Buffalo Shrimp	fried gulf shrimp tossed in buffalo sauce	12
NOLA BBQ Shrimp	gulf shrimp sauteed in our spicy NOLA BBQ sauce over rice	12
Coco Shrimp	coconut and panko fried and skewered gulf shrimp + mango chutney	12
Crab Cakes	Maryland styled lump crab with remoulade drizzle	14
Frog Legs	lightly battered + cajun fried frog legs	12
Whole Wings	whole wings, fried naked (choose one sauce (buc, sweet heat, or buffalo))	14
Kitchen Gumbo	flavorful roux, but not to spicy wild caught shrimp, crawfish tails, andouille sausage + okra	7/9

RAW + GULF

Mussels Vin Blanc	Fresh mussels sauteed in our white wine sauce	12
Raw Oysters	raw Atlantic oysters in the half shell served chilled with horseradish, cocktail sauce + a lemon wedge	14 half / 26 dz
Grilled Oysters	grilled Atlantic oysters brushed in Vin Blanc sauce	15 half / 27 dz

MAIN

40 West Breakfast	Belgin waffle served with Bee Butt + Guidance Whiskey syrup, scrambled eggs, skillet potatoes, bacon or sausage	16
Chicken + Waffles	Buc wings + served over waffle with house special Bee Butter + Guidance Whiskey Syrup	18
Basket O'	cajun fried or grilled with steak fries	
	whole wings	16
	gulf shrimp	18
	Mississippi catfish	16
	two lobster tails	28
Streetcar Pasta	our savory mojo sauce tossed with penne	18
	add grilled chicken breast	+5
	add grilled/fried shrimp (3)	+6
	add grilled or fried lobster tail (1)	+14
	upgrade to Delta Combo with all 3 for	+22
Shrimp + Grits	stone ground grits covered in parmesan cream sauce topped with grilled or fried gulf shrimp	18
	add extra shrimp (3)	+6
Fish + Grits	stone ground grits covered in parmesan cream sauce topped with grilled or fried Mississippi catfish	18
	add extra fish filet (1)	+10
St. Chartres Chops	five grilled lamb chops, buttered herbs de Provence with chimichurri drizzle + two sides	30
Ménage a Trois	choose three of our signature shrimp dishes + two sides (bomb, buffalo, NOLA BBQ, cajun grilled, or cajun fried)	33

ON THE SIDE

sauteed spinach	4	scrambled eggs	4
fried whole okra	4	skillet potatoes	4
red beans + rice	5	cajun fries	4
dirty rice	4	creole grits	4
2 sausage patties	4		
bacon	4		
turkey bacon	4		



WILLIE B'S
KITCHEN & LOUNGE

Buchanan Art District 918 Buchanan Street Nashville, Tennessee
Executive Chef, Jermal Mickens

B N
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TO SUPPORT OUR TEAM AT THIS TIME
AN 18% GRATUITY WILL BE ADDED TO ALL ORDERS

SWEETNESS

Yankee Cake	New York style cheesecake, graham cracker crust topped with raspberry drizzle + whipped cream	8
Cheesecake Frite	fried cheesecake with whiskey infused strawberry puree	8
Melanin Magic	three layers of chocolate cake with chocolate icing + caramel drizzle	8

NON-ALCH BEVERAGES



Peach Me Tea	5 (no free refills)	Lemonade	3
Coca Cola	3	Pineapple Juice	4
Diet Coke	3	Cranberry Juice	4
Sprite	3	Orange Juice	4
Dr. Pepper	3	CranPineapple	4
Fanta Orange	3	CranOrange	4
		Red Bull	5



DENOTES COMPANIES THAT ARE BLACK OWNED OR
MAJORITY BLACK OWNED