

STARTERS

Fried Crawfish Tails	lightly battered + fried crawfish tails with remoulade sauce	13
Bomb Shrimp	house special bomb sauce over fried wild caught shrimp	13
Buffalo Shrimp	fried gulf shrimp tossed in buffalo sauce	13
NOLA BBQ Shrimp	gulf shrimp sauteed in our spicy NOLA BBQ sauce over rice	13
Coco Shrimp	coconut and panko fried and skewered gulf shrimp + mango chutney	13
Frog Legs	lightly battered + cajun fried frog legs	13
Whole Wings	5 whole wings, fried naked (choose one sauce (buc, sweet heat, Nashville Hot, Jerk or buffalo))	15
Kitchen Gumbo	flavorful roux, but not too spicy wild caught shrimp, crawfish tails, andouille sausage + okra	7/9
Crab Cakes(Fri-Sun)	Two Maryland Style lump crab cakes with remoulade sauce	13

RAW + GULF

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

Chicken + Waffles	Buc or Jerk wings + served over waffle with house special Bee Butter + Whiskey Syrup	20
Basket O'	cajun fried or grilled with seasoned fries	
	whole wings 17 gulf shrimp 18 catch of the day 16 two lobster tails 28 (Friday-Sunday ONLY)	
Voodoo Pasta	spicy cajun alfredo sauce, onions, peppers, andouille sausage, grilled shrimp, crawfish tails add chicken breast +5	25
Streetcar Pasta	our savory mojo sauce tossed with penne	20
	add grilled chicken breast +5 add grilled/fried shrimp (3) +6 add grilled or fried lobster tail (1) +14	
Shrimp + Grits	stone ground grits covered in parmesan cream sauce topped with grilled or fried gulf shrimp add extra shrimp (3) +6	20
Fish + Grits	stone ground grits covered in parmesan cream sauce topped with grilled or fried fish add extra fish filet (1) +10	20
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 (bomb, buffalo, NOLA BBQ, coco, cajun grilled or cajun fried) + two sides	35

 DENOTES COMPANIES THAT ARE BLACK OWNED OR MAJORITY BLACK OWNED

AD
LA
LY

TO SUPPORT OUR TEAM AT THIS TIME
AN 18% GRATUTTY WILL BE ADDED TO ALL ORDERS
THE KITCHEN CLOSES AN HOUR PRIOR TO CLOSING

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 wit chocolate icing + caramel drizzle	8

NON-ALCH BEVERAGES

Coca Cola	3	Lemonade	4
Diet Coke	3	Pineapple Juice	4
Sprite	3	Cranberry Juice	4
Dr. Pepper	3	Orange Juice	4
Fanta Orange	3	CranPineapple	4
		CranOrange	4
		Red Bull	5

ON THE SIDE

sauteed spinach	4
fried cut okra	4
seasoned fries	4
red beans + rice	4
dirty rice	4
creole grits	4



WILLIE B'S
KITCHEN & LOUNGE

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