

DINNER

LAGNIAPPES 'a little something extra'

A Little Louisiana A Little Acadiana A Little Canadiana



HUSHPUPPIES & SWEET CORNBREAD 9.95

with house made green tomato jam

GRILLED GARLIC CHEESE FLATBREAD 9.95 with balsamic dip

CREAMY CRAB DIP 19.95

baked cheese, seasonings & crabmeat served with mardi gras chips

FRIED GREEN TOMATOES 13.95

cornmeal dusted green tomatoes, pickled jalapenos served with Creole remoulade sauce

SOFT SHELL CRAB TOAST 19.95

fried whole softshell crab on garlic toast brushed with Cajun lemon oil

BLACKENED TENDERLOIN TIPS 16.95

blackened beef tips tossed in garlic butter served with bleu cheese dip & garlic toast

TOOLOULOU'S CRAB CAKES

One Crab Cake \$9.95 Two Crab Cakes \$18.95 with fresh lime sauce

CATFISH BITES 15.95

golden fried catfish served with Creole tartar sauce

CAJUN CALAMARI \$16.95

baby squid served with piquante Creole sauce

POPCORN SHRIMP 15.95

bourbon Cajun fried shrimp with cocktail sauce

DEEP FRIED OYSTERS 15.95

served with Cajun slaw & tangy cocktail sauce

BOUDIN BALLS 14.95

traditional Louisiana blend of beef, pork, rice, onions, peppers & seasonings with Creole mustard dip

BIG EASY CHICKEN TENDERS 14.95

crispy fried chicken breast tenders served with house bbq sauce

ALLIGATOR BITES 21.50

crispy fried served with Creole tartar sauce (seasonal)

GARLIC CHILI SHRIMP 16.95

whole in shell jumbo shrimp sautéed in garlic chili sauce served with crusty bread

LOUISIANA DITCH CHICKEN 15.95

crispy fried frogs legs brushed with house bbq sauce topped with onion rings

BOURBON GLAZED PORK BELLY 15.95

smoked crispy pork belly chunks glazed with bourbon bbq sauce

SOUTHERN FRIED PICKLE SPEARS 12.95

served with ranch dressing

TABASCO WINGS 16.95

ten wings tossed in Louisiana hot sauce served with ranch dressing

CRAB & CORN BISQUE 11.95

SALADS

MAGNOLIA SALAD 14.95

goat cheese, pecans, dried cranberries, mixed greens with a honey mustard vinaigrette

LEMON GARLIC CAESAR 12.95

romaine lettuce, cornbread crumble & parmesan cheese tossed with lemon garlic Caesar dressing add blackened chicken, shrimp or scallops \$6.99

ZYDECO HOUSE SALAD 12.50

mixed greens, cucumbers, bell peppers, tomatoes & red onion with balsamic vinaigrette

SHRIMP REMOULADE SALAD 18.95

warm spicy shrimp tossed in Creole remoulade sauce over fresh spinach, mushrooms & red onions

COWBOY CAJUN SOUP 11.95

house made creamy bisque with sweet cornbread hearty blend of ground beef, vegetables & Cajun seasoning with a hint of heat & sweet cornbread ... house favourite!

LOU LOU WEDGIE 18.95

crisp lettuce wedge, tomatoes, cucumbers, pecans, bleu cheese, blackened shrimp & Dijon vinaigrette.

BLACKENED JACK 19.95

blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts, mushrooms, home style greens & bleu cheese dressing

SOFT SHELL CRAB SALAD 21.95

fried whole softshell crab on mixed greens, bell peppers, onion, cucumber, tomato, avocado & house balsamic vinaigrette

BAYOU BOWLS

SEAFOOD & SAUSAGE GUMBO 31.50

southern seafood stew of shrimp, clams, baby scallops, andouille sausage with Creole seasonings served over Cajun Dirty Rice

CREOLE JAMBALAYA 29.95

andouille sausage, chicken, Cajun Dirty Rice in piquant Creole sauce

CRAWFISH SHRIMP ETOUFFEE' 31.50

crawfish, shrimp, onion, bell peppers, celery, tomatoes in a spicy cayenne butter sauce over Cajun Dirty Rice

TASTE N'AWLIN'S 34.95

Trinity of Creole Jambalaya, Crawfish Shrimp Etouffee & Seafood Sausage Gumbo over Cajun Dirty Rice

THE BIG EASY 31.95

linguini with baby scallops, clams, pork belly & piquant tomato Creole sauce

MILE HIGH STIR FRY 24.95

fresh zucchini, broccoli, onion, bell peppers, mushrooms, seasonings served over white rice Add spicy shrimp, scallops or blackened chicken \$6.99

RED BEANS & RICE 24.95

NOLA favourite simmered with smoked ham shanks add andouille sausage \$3.95 add blackened chicken \$6.99

served with sweet cornbread

SIGNATURE TOOLOULOU'S

CAJUN SEAFOOD SKILLET 43.95

jumbo shrimps, scallops, whole crawfish, onions & mushrooms in lemon garlic sauce with Cajun dirty rice topped with bordelaise sauce & fresh parmesan cheese served with seasonal vegetable & sweet cornbread

BUBBA BUCKET 44.50

Snow crab cluster, alligator bites & tabasco wings with Cajun dirty rice, seasonal vegetable & hushpuppies

SHRIMP & GRITS YAYA 33.95

fried green tomatoes & cheesy garlic grits with jumbo shrimp in our hot & spicy Cajun butter bbq sauce with seasonable vegetable & sweet cornbread

STEAMER BUCKET 31.95

whole crawfish, clams & mussels in shell steamed in garlic & white wine served with sweet cornbread & seasonal vegetable

FROM THE SEA

BLACK FISH 31.95

served with seasonal vegetable

blackened snapper or catfish with fresh mango salsa can substitute blackened for lemon pepper seasoning

BAYOU TOOLOULOU'S 34.95

choose snapper or catfish topped with Tooloulou's spicy crawfish shrimp etouffee

RAJUN CAJUN SHRIMP 33.95

jumbo shrimp sizzled in hot spicy Cajun butter with sweet cornbread

PLANKED WILD BC SALMON 35.95

maple orange glazed & grilled on a cedar plank

LOUISIANA CATFISH 31.95

cornmeal crusted catfish filet topped with zesty lime sauce and pickled red onions

BOURBON SEA SCALLOPS 37.95

large scallops seared in bourbon seasoning served with sweet cornbread

COLLOSSAL BBO SHRIMP 35.50

whole shrimp in shell panfried with spiced up Louisiana bbq sauce served with sweet cornbread

MISSISSIPPI MUSSELS & FRITES 25.95

succulent mussels steamed in garlic & white wine served in our piquant Creole sauce with crispy fresh cut fries & creolaise

Hushpuppies 8.95 Sweet Cornbread 8.95 Single Slice Cornbread 2.95 Cajun Fries 8.95 Cheesy Garlic Grits 6.95 Cajun Dirty Rice 5.95 Southern Potato Salad 6.95 Cup of Soup 5.95

Andouille Mac'N Cheese 7.50 Fresh Cut Fries 8.95 Sweet Potato Fries 9.95 Onion Rings 9.95



CAJUN CRAB & SHRIMP BOIL 46.95/ per person

tray full of snow crab legs, jumbo shrimp in shell, spicy sausage, corn cob, taters & a boiled onion simmered in our Boil spice. Served with Cajun dirty rice, sweet cornbread & hushpuppies (min 2 people to order)

BIG DADDY'S CRAWFISH BOIL

Half Bucket \$44.95 1.5 pounds whole crawfish Full Bucket \$79.95 3.0 pounds whole crawfish includes corn cob, potato, Cajun dirty rice & sweet cornbread

SNOW CRABS CAJUN STYLE

snow crab clusters in our signature BOIL spice One Cluster \$29.95 Two Clusters \$43.95 Three Clusters \$57.95 Served with Cajun dirty rice, seasonal vegetable & sweet cornbread

Please advise your server of any allergies

\$49.95

BURGERS served on a toasted brioche bun with fresh lettuce & tomato with side Caesar Salad choice of fresh cut fries, Cajun fries, sweet potato fries, southern potato salad

WHERE'S THE MEAT?

TOP SIRLOIN STEAK 34.95

grilled 7oz centre cut AAA with Cajun butter

BLACKENED CHICKEN 28.95

8oz boneless breast can sub for lemon pepper seasoning

BAYOU BBO BABY BACK PORK RIBS

½ Rack \$25.95 Full Rack \$39.95 tenderized pork ribs brushed with house sweet southern bbq sauce

*Choice of: Cajun dirty rice, white rice, fries, Cajun fries, sweet potato fries, sweet potato mash or Cajun potato salad & served with seasonal vegetable

MIX'N MATCH COMBO

Choose One

Blackened Catfish, Rajun Cajun Shrimp or Snow Crab Cluster

Choose One

7
oz Top Sirloin Steak, BBQ Baby Back 1/2 Rib Rack 8oz Blackened Chicken Breast

Mix'n & Match served with seasonal vegetable Choice of: Cajun dirty rice, white rice, fries, Čajun fries, sweet potato fries or sweet potato mash

BIG BAD BAYOU BURGERS

BIG DADDY 23.95

made in house beef burger, cheddar cheese, onion, mustard, mayonnaise, pickle

CRAZY CAJUN 23.95

made in house beef burger, fried mushrooms, bacon, cheddar cheese, pickled onions, creolaise, pickle, onion ring

BLEU'S BURGER 23.95

beef burger, bacon, bleu cheese, creolaise, pickle

CANADIAN BIG DADDY 24.95

Big Daddy burger with ham & bacon

BLAZIN' BOURBON BURGER 23.95

made in house bourbon rubbed beef burger, pepper jack cheese, grilled mushrooms, pickled jalapenos, creolaise, pickle

PEPPER JACK 24.95

blackened boneless chicken breast, bacon, pepper jack cheese, bbq sauce, pickled jalapenos and mango salsa

THE 'WHO DAT' BURGER 26.95

made in house beef burger, cheddar cheese, crispy pork belly, bacon jam, pickled red onion, pickled jalapenos, dill pickle, sunny side up egg

BLACK BEAN VEGGIE BURGER 22.95

house made veggie burger, pickled onions, creolaise, pickle

