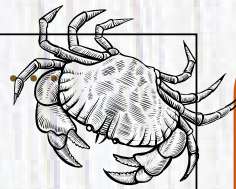


# Lagniappes

'a little something extra'

**Tooloulou's Crab Cakes** . . . . .  
 One Crab Cake \$14  
 Two Crab Cakes \$26  
 served with fresh lime sauce dip



- Alligator Bites** . . . . . **24.95**  
crispy fried with Creole tartar sauce
- Hushpuppies & Cornbread** <sup>VG</sup> . . . . . **14.95**  
& house green tomato jam
- Cajun Calamari** . . . . . **19.95**  
fried squid & piquante Creole sauce dip
- Catfish Bites** . . . . . **19.95**  
golden fried with Creole tartar sauce
- Soft Shell Crab Toast** . . . . . **24.95**  
whole fried softshell crab brushed with Cajun lemon oil on crunchy garlic toast
- Popcorn Shrimp** . . . . . **19.95**  
bourbon Cajun fried with cocktail sauce
- Bourbon Glazed Pork Belly** . . . . . **21.95**  
fried belly chunks with bourbon bbq sauce
- Blackened Tenderloin Tips** . . . . . **21.95**  
tossed in garlic butter served with garlic toast & bleu cheese dip
- Louisiana Ditch Chicken** . . . . . **22.95**  
fried frogs legs brushed with house bbq sauce topped with onion rings
- Chili Garlic Shrimp** . . . . . **21.95**  
head off jumbo shrimp in shell sautéed in garlic chili sauce served with crusty garlic toast
- Big Easy Chicken Tenders** . . . . . **21.95**  
breaded & fried served with house bbq sauce
- Fried Green Tomatoes** <sup>VG</sup> . . . . . **18.95**  
cornmeal dusted, fried green tomato slices with pickled jalapenos & Creole remoulade sauce
- Creamy Crab Dip** . . . . . **24.95**  
baked cheese, seasonings & crabmeat with mardi gras chips

## Sides

- Hushpuppies** . . . . . **11.95**
- Cornbread** . . . . . **10.95**
- Single Slice Cornbread** . . . . . **3.95**
- Cheesy Garlic Grits** . . . . . **6.95**
- Andouille Mac N'Cheese** . . . . . **9.95**
- Onion Rings** . . . . . **11.95**
- Fresh Cut Fries** . . . . . **8.95**
- Cajun Fries** . . . . . **8.95**
- Sweet Potato Fries** . . . . . **11.95**
- White Rice** . . . . . **4.95**
- Peppercorn Gravy** . . . . . **3.50**
- Cajun Dirty Rice** . . . . . **6.95**
- Red Beans & Rice** **9.95**  
add Andouille sausage 5.25

# Tooloulou's Dinner

a little Louisiana..a little Acadiana..a little Canadiana

5:00pm

## Louisiana Boils

**Tooloulou's Signature Boil For Two 99.95**  
 head off jumbo shrimp (6), snow crab clusters (1 lb) & andouille sausage with corn cobs, potato, side of warmed garlic butter, Cajun dirty rice & sweet cornbread with hushpuppies

**Choose flavour:**  
**House Creole Spicy OR Lemon Garlic Butter**  
**Add Half Fresh Dungeness Crab MP**  
*(when available)*



**BIG Daddy's Crawfish Boil**  
 Half Bucket \$50 1.5 pounds whole crawfish  
 Full Bucket \$80 3.0 pounds whole crawfish  
 in house Creole spice - includes corn cob,, potato, Cajun dirty rice & sweet cornbread

**Snow Crabs Cajun Style**  
 snow crab clusters in our signature House Boil brushed with Cajun garlic butter

1 Cluster (1/2 pound) \$34  
 2 Clusters (1 pound) \$50  
*side warmed garlic butter, Cajun dirty rice, Creole green beans & sweet cornbread*

don't see the Boil YOU want?  
 Build Your Own Boil !

## Signature Tooloulou's

**Cajun Seafood Skillet 48.95**  
 head off jumbo shrimp in shell, scallops & whole crawfish, sauteed onions & mushrooms in lemon garlic sauce and Cajun dirty rice topped with bordelaise sauce & fresh parmesan cheese served with Creole green beans & sweet cornbread

**Shrimp & Grits YaYa 36.95**  
 fried green tomatoes & cheesy garlic grits with head off jumbo shrimp in shell in spicy Cajun butter bbq sauce served with Creole green beans & sweet cornbread

**Bubba Bucket 45.95**  
 snow crab cluster, alligator bites & catfish bites with Cajun dirty rice, Creole green beans & hushpuppies

**Steamer Bucket 39.95**  
 clams, blue mussels & kiwi mussels in shell with whole crawfish steamed in garlic & white wine served with Creole green beans & sweet cornbread

**Fresh Whole Dungeness Crab MP**  
 whole fresh dungeness crab steamed and rubbed with lemon garlic oil served with garlic butter on the side (when available)

**Add: 1/2 lb Snow Crab 17.95 1.0 lb Snow Crab 35.95**  
**Add 1/2 Fresh Dungeness Crab MP (when available)**

## More Good Food

**Black Fish 36.95** *served with Creole green beans & choice of Cajun dirty rice, fresh cut fries OR Red Beans & Rice*

blackened red snapper or catfish filet with fresh mango salsa

**Rajun Cajun Shrimp 36.95**

head off jumbo shrimp in shell sizzled in spicy Cajun butter served with sweet cornbread

**Planked Wild BC Salmon 41.95**

maple orange glazed salmon filet baked on a cedar plank

**Louisiana Catfish 33.95**

fried cornmeal crusted catfish filet drizzled with zesty fresh lime sauce topped with pickled red onion

**Bourbon Sea Scallops 41.95**

large sea scallops seared in bourbon seasoning served with sweet cornbread

### BBQ Baby Back Ribs

tenderized pork ribs brushed with sweet southern bbq sauce  
 1/2 Rack 26.95 Full Rack 42.95

### Blackened Chicken 34.95

blacken spiced boneless chicken breast

### Cajun Bourbon Beef Short Rib 46.95

braised & slow cooked with rich gravy over cheesy garlic grits



## Bayou Bowls



### Seafood Sausage Gumbo 32.95

gumbo made of thick, old fashioned roux with shrimp, clams, baby scallops andouille sausage & Creole seasonings served over white rice with sweet cornbread

### Shrimp & Crab Étouffée 32.95

shrimp, real shredded crabmeat, Cajun holy trinity of onion, bell peppers & celery in a peppery roux based Creole tomato sauce over white rice with sweet cornbread

### Creole Jambalaya 29.95

andouille sausage, chicken & Cajun dirty rice in house piquante Creole tomato sauce with sweet cornbread

### Taste of N'Awlin's 36.95

Trinity of Creole Jambalaya in Cajun dirty rice, Shrimp Crab Étouffée & Seafood Sausage Gumbo with white rice & sweet cornbread

### Mississippi Mussels 29.95

mussels steamed in garlic & white wine served over zesty Creole tomato sauce with crunchy garlic toast

### Mile High Stir Fry <sup>VG</sup> 25.95

seasoned fresh broccoli, onion, bell peppers, mushrooms, mini corn & snap peas served over white rice with cornbread  
 add spicy shrimp or chicken 8.95

## Soups & Salads

**Crab & Corn Bisque** . . . . . **11.95**

**Cowboy Cajun Soup** . . . . . **11.95**

hearty blend of ground beef, vegetables & Cajun seasonings with a hint of heat & sweet cornbread

**Taste of Seafood Sausage Gumbo** . . . . . **12.95**

**Magnolia Salad** <sup>VG</sup> . . . . . **16.95**  
 goat cheese, pecans, dried cranberries, mixed greens & honey mustard vinaigrette

**Blackened Jack** . . . . . **24.95**

blackened beef tenderloin tips with grilled bell peppers & mushrooms on home style greens & bleu cheese dressing

**Shrimp Remoulade Salad** . . . . . **22.95**

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

**Soft Shell Crab Salad** . . . . . **26.95**

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

**Lemon Garlic Caesar** <sup>VG</sup> . . . . . **15.95**

romaine lettuce, cornbread crumble & parmesan cheese tossed in lemon garlic dressing  
**Add blackened chicken or shrimp 8.95**

on a toasted brioche bun with fresh lettuce & tomato

## Burgers



### WHO DAT Burger 28.95

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

**choose 7oz beef burger, blackened chicken breast or black bean veggie patty**

### Big Daddy 24.95

cheddar cheese, onion, mustard, mayo & pickle  
 add bacon or ham 2.50 add avocado 3.75

### Crazy Cajun 24.95

fried mushrooms, bacon, cheddar cheese, pickled onions, creolaise & onion ring

### Blazin' Bourbon Burger 24.95

bourbon rubbed with pepper jack cheese, grilled mushrooms, pickled jalapenos, creolaise & pickle

**choose fresh cut fries, Cajun fries or Caesar salad**  
**SUB: sweet potato fries or onion rings 2.95**  
**Side Andouille Mac N'Cheese or Red Beans & Rice 4.95**



# Tooloulou's

a little Louisiana...a little Acadiana...a little Canadiana



## Build Your Own Signature Boil

### Half Pound

<b>Snow Crab</b> .....	24.00
<b>Head Off Jumbo Shrimp</b> .....	24.00
<b>Whole Crawfish</b> .....	24.00
<b>Green Kiwi Mussels</b> .....	18.00
<b>Blue Mussels</b> .....	16.00
<b>Clams</b> .....	18.00
<b>5 oz Lobster Tail each</b> .....	26.00
<b>1/2 Fresh Dungeness Crab (when available)</b> .....	MP

Choose your flavour:  
House Creole Spice  
Lemon Garlic Butter

### Full Pound

<b>Snow Crab</b> .....	42.00
<b>Head Off Jumbo Shrimp</b> .....	42.00
<b>Whole Crawfish</b> .....	42.00
<b>Green Kiwi Mussels</b> .....	33.00
<b>Blue Mussels</b> .....	28.00
<b>Clams</b> .....	33.00
<b>5 oz Lobster Tail each</b> .....	26.00
<b>Whole Fresh Dungeness Crab (when available)</b> .....	MP

Choose your flavour:  
House Creole Spice  
Lemon Garlic Butter

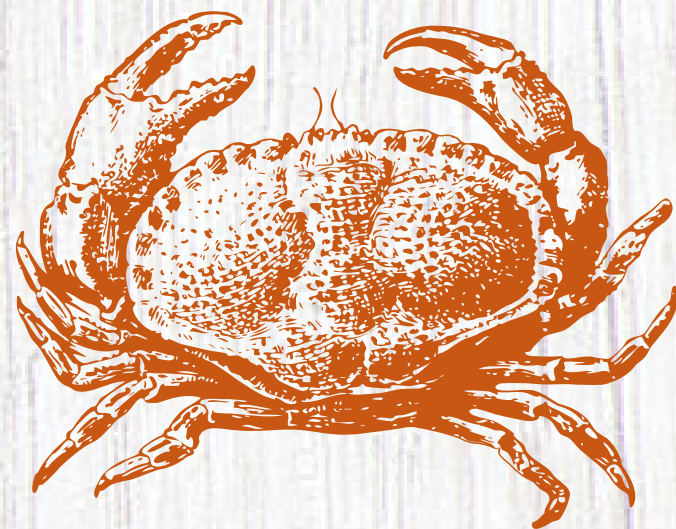


### Add to Your Boil

<b>Andouille Sausage</b> .....	5.25
<b>Corn Cob</b> .....	2.95
<b>Potatoes</b> .....	4.95

### Complement Your Boil

<b>Cajun Dirty Rice</b> .....	6.95
<b>White Rice</b> .....	4.95
<b>Creole Green Beans</b> .....	6.95
<b>One Piece Sweet Cornbread</b> .....	3.95
<b>Hushpuppies (2)</b> .....	5.95
<b>Red Beans &amp; Rice</b> .....	9.95
<b>Andouille Mac N' Cheese</b> .....	9.95
<b>Cup Seafood Sausage Gumbo</b> .....	12.95



we reserve the right to apply an 18% gratuity to groups of six or more

please advise server of allergies