

PLEASE ADVISE YOUR SERVER
IF YOU ARE CELIAC



*deep fried items NOT in a
dedicated deep fryer

Bayou Bowls

served with gluten free toast
Add pickled jalapenos 1.50



SEAFOOD SAUSAGE GUMBO 33.50
Gumbo made of thick old fashioned roux with shrimp, clams, baby scallops, andouille sausage & Creole seasonings served over Cajun dirty rice

CREOLE JAMBALAYA 30.95
Andouille sausage, chicken & Cajun dirty rice in spicy Creole sauce

SHRIMP CRAWFISH ETOUFFEE' 33.50
Shrimp & crawfish with onion, bell peppers, celery & tomatoes in a cayenne Cajun butter sauce over Cajun dirty rice

TASTE N'AWLIN'S 35.95
Trinity of Jambalaya, Shrimp Crawfish Etouffee & Seafood Sausage Gumbo over Cajun Dirty Rice

RED BEANS & RICE 25.95
served over Cajun dirty rice
Add andouille sausage 4.50 Add blackened chicken 7.50

MILE HIGH STIR FRY 25.95
Zucchini, broccoli, onion, bell peppers & mushrooms with piquant house seasonings over white rice
Add blackened shrimp, chicken or scallops 7.50



Soup & Salads

COWBOY CAJUN SOUP 12.95
Hearty blend of ground beef, medley of vegetables & Cajun seasonings with a touch of heat served with gluten free toast

ZYDECO HOUSE SALAD **V** 14.95
Mixed greens, cucumbers, bell peppers, tomatoes & red onion with balsamic vinaigrette

LEMON GARLIC CAESAR 16.95
Romaine lettuce topped with gluten free toast & parmesan cheese tossed in lemon garlic Caesar dressing
Add blackened chicken, shrimp or scallops 7.50

MAGNOLIA SALAD **V** 16.95
Goat cheese, pecans & dried cranberries on mixed greens topped with honey mustard vinaigrette

LOULOU WEDGIE SALAD 19.95
Crisp lettuce wedge, tomatoes, cucumbers & pecans topped with feta cheese, blackened shrimp & bleu cheese dressing

SHRIMP REMOULADE SALAD 19.95
Warm spicy shrimp tossed in Creole remoulade sauce over fresh spinach, mushrooms & red onions

BLACKENED JACK SALAD 22.95
Blackened tenderloin tips, grilled bell peppers, artichoke hearts & mushrooms on mixed greens with bleu cheese dressing - hearty enough to share!

• Lagniappes •

CHILI GARLIC SHRIMP 19.95
Whole jumbo shrimp sauteed in garlic & chili with gluten free toast

BLACKENED TENDERLOIN TIPS . . . 19.95
Beef tenderloin tips in garlic butter sauce with bleu cheese dip & gluten free toast

BOUDIN BALLS* 18.95
Traditional blend of beef, pork, rice, onions, peppers & seasonings with Creole mustard

BOURBON GLAZED PORK BELLY* 18.95
Smoked crispy pork belly glazed with bourbon bbq sauce

CREAMY CRAB DIP . . . 22.95
Baked cheese, Cajun seasonings & real crabmeat served with mardi gras corn chips



'a little something extra'

• Signature Tooloulou's •

STEAMER BUCKET 34.95
Whole crawfish, clams & mussels in shell steamed in garlic & white wine served with Creole green beans & gluten free toast
Add 1/2 lb Snow Crab 17.95

CAJUN SEAFOOD SKILLET 47.95
Jumbo shrimps, scallops & whole crawfish with sauteed onions & mushrooms in lemon garlic butter with Cajun dirty rice topped with bordelaise sauce & parmesan cheese. Served with Creole green beans & gluten free toast

CAJUN CRAB & SHRIMP BOIL 50.95
Tray full of snow crab legs, jumbo shrimp in the shell, andouille sausage, corn on the cob, taters and a boiled onion simmered in house BOIL seasonings. Served with Cajun dirty rice and gluten free toast
minimum two people to order

CAJUN SNOW CRAB . .
In signature BOIL spice served with Cajun dirty rice, Creole green beans & gluten free toast
One Cluster (1/2 lb) \$35
Two Clusters 1.0 lb) \$51

BIG DADDY'S HALF CRAWFISH BUCKET \$51
1.5 pounds whole crawfish served with corn cob, potato, Cajun dirty rice & gluten free toast

BIG DADDY'S FULL CRAWFISH BUCKET \$81
3.0 pounds whole crawfish served with corn cob, potato, Cajun dirty rice & gluten free toast



Where's The Meat?

choice of: Cajun dirty rice, white rice, fries*, Cajun fries* or southern potato salad served with Creole green beans

BBQ BABY BACK RIBS.
Half Rack \$28 Full Rack \$42
tenderized pork ribs brushed with house sweet southern bbq sauce

BLACKENED CHICKEN. 32.95
8oz blackened chicken breast. Ask for lemon herb seasoning if blackened is too spicy

TOP SIRLOIN STEAK. 36.95
Grilled 7oz centre cut AAA beef with Cajun butter



• Sweets •

BANANA'S FOSTER. 15.75
fresh bananas sauteed in rum butter sauce served over French vanilla ice cream

TURTLE PIE. 12.95
plenty of caramel, chocolate & pecans on a graham crust...rich & creamy!

FRENCH VANILLA ICE CREAM. 8.95

• From The Sea •

served with Creole green beans

PLANKED WILD BC SALMON 39.95
Maple orange glazed & grilled on a cedar plank

CAJUN SHRIMP 37.95
Jumbo shrimp sizzled in hot spicy Cajun butter served with gluten free toast

BLACK FISH 36.95
Your choice of blackened Snapper or Catfish with fresh mango salsa
substitute lemon garlic butter if blackened is too spicy

LOUISIANA CATFISH 33.95
Cornmeal crusted & served with our zesty fresh lime sauce



BOURBON SEA SCALLOPS 40.95
Large sea scallops coated with bourbon seasonings served with gluten free toast

COLOSSAL BBQ SHRIMP 39.50
Whole shrimp pan fried in spiced up southern bbq sauce & gluten free toast

BAYOU TOOLLOULOU'S 38.95
Red snapper OR catfish seared in lemon herb seasoning topped with spicy Crawfish Shrimp Etouffee'

MUSSELS & FRITES 28.95
mussels steamed in garlic & white wine served over our piquant Creole tomato sauce home cut fries* & creolaise dip
*not served with Creole green beans**



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