

LAGNIAPPES

<lan-yap> 'a little something special'

Hushpuppies & Cornbread \$6.30
Served with green tomato jam

Sweet Potato Fries \$8.25

Fried Green Tomatoes \$9.40
Cornmeal dusted fried green tomatoes served with piquant Creole remoulade sauce

Garlic & Chili Shrimp \$14.75
Whole jumbo shrimp sautéed in garlic & chili sauce served with crusty bread

Deep Fried Oysters \$12.60
Served with Cajun cocktail sauce

Louisiana Ditch Chicken \$12.99
Crispy frog's legs brushed with House BBQ sauce served over onion rings

Blackened Tenderloin Tips \$13.35
Beef tenderloin tips with Bleu Cheese dip

Southern Fried Pickle Spears \$9.95
Served with ranch dressing

Creamy Crab Dip \$14.95
Oven baked cheese, seasonings & crabmeat with mardi gras chips

Catfish Bites \$12.60
Bite sized pieces of catfish golden fried with Creole tartar sauce for dipping

Soft Shell Crab Toast \$16.95
Fried soft shell crab on garlic toast brushed with our house Cajun lemon oil

Grilled Garlic Cheese Flatbread \$8.40

Tooloulou's Crab Cakes
Crabsilutely the best! House made, pan fried served with Fresh Lime Dip
One Cake \$8.25 Two Cakes \$15.50

Alligator Bites \$17.99
Authentic Louisiana gator crispy fried & served with Creole tartar sauce (when available - ask your server)

Popcorn Shrimp \$12.95
Bourbon Cajun fried shrimp served Cajun cocktail sauce

Big Easy Chicken Tenders \$12.75
Crispy fried chicken breast tenders with House BBQ sauce

Boudin Balls \$10.95
Traditional blend of beef, pork, rice, onions, peppers and seasonings served with Creole mustard

Tabasco Wings \$12.95
Ten wings tossed in Louisiana hot sauce served with House Ranch

Crispy Calamari \$13.95
house cut baby squid with spicy Creole sauce for dipping

Bourbon Glazed Pork Belly Chunks \$12.99
Smoked crispy pork belly glazed with a bourbon bbq sauce



A Little Louisiana ... A Little Acadiana ... A Little Canadiana

Please advise your server of any food allergies

menu prices do not include taxes or gratuities

SOUPS



Crab & Corn Bisque \$9.45
Made in house with crabmeat, corn & cajun seasonings served with sweet cornbread ~ 12 oz

Big Steve's SwampBurger Soup \$8.75
A hearty blend of ground beef, medley of vegetables and Chef Steve's Cajun spiced seasonings served with sweet cornbread ~ 12 oz

Tooloulou Express

Choice of Crab Bisque or Swampburger Soup with Zydeco House or Lemon Garlic Caesar salad served with cornbread
\$14.95

SALADS

Zydeco House \$8.95
House salad of mixed greens, cucumbers, bell peppers, tomatoes & red onion topped with Balsamic vinaigrette

Shrimp Remoulade Salad \$16.20
Warm spicy shrimp tossed in our Creole remoulade sauce over fresh spinach leaves with mushrooms & red onions

Magnolia \$12.99
Goat cheese, pecans & dried cranberries on a bed of mixed greens topped with Honey Mustard Balsamic

Soft Shell Crab Salad \$16.99
fried soft shell crab on mixed greens with bell peppers, onion, cucumber, tomato & avocado with lemon & house balsamic vinaigrette

Lemon Garlic Caesar \$9.75
Romaine lettuce topped with crumbled cornbread & parmesan cheese tossed in Lemon Garlic Caesar dressing

Tabasco Caesar \$16.95
Lemon Garlic Caesar topped with your choice of blackened chicken, shrimp or scallops

LouLou Wedgie \$16.95
A crisp lettuce wedge, tomatoes, cucumbers & pecans topped with crumbled bleu cheese with choice of blackened shrimp or chopped lobster tail meat & Dijon Vinaigrette

Blackened Jack \$16.99
Blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts & mushrooms on home greens with Bleu Cheese dressing

SANDWICH BOARD

all sandwiches come with choice of: Fresh Cut Fries, Cajun Fries, Sweet Potato Fries, Zydeco House Salad or Lemon Garlic Caesar Salad

Bayou Black Jack Wrap \$16.50
Blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts, mushrooms with home greens & Bleu Cheese dressing in a flour tortilla wrap

Chicken Caesar Wrap \$14.25
Crispy chicken tenders, bacon, lettuce, asiago & mozzarella cheeses & House Caesar dressing in a flour tortilla wrap

Cajun Club Wrap \$14.25
Grilled blackened chicken, bacon, tomato, avocado, lettuce, cheddar jack cheeses & Ranch dressing in a flour tortilla wrap

VeggWich \$13.95
tomato slices, fresh avocado, cucumber, red onion, lettuce, pepper jack cheese & creolaise all wrapped up in a flour tortilla

substitute cup of Crab Bisque or Swampburger Soup for \$2.25
add cup of Crab Bisque or Swampburger Soup for \$5.20

Smoked Salmon Bagel \$13.95
Pacific wild smoked salmon, cream cheese, red onion and capers served on half a toasted plain bagel

Acadian BLT \$11.95
Canadian back bacon, crisp lettuce, fresh tomato slices & mayonnaise on honey whole grain toast add cheddar cheese \$1.99

Grilled Cheese & Canadian Bacon \$11.75
Melted cheddar cheese & Canadian bacon grilled on honey whole grain bread

Cajun Grilled Cheese Deluxe \$15.95
Double decker grilled sandwich on French bread with cheddar & pepper jack cheeses, grilled onions, andouille sausage, fresh tomato slices & hot pepper jelly

Jamborito

Creole spiced sausage & chicken jambalaya, lettuce wrapped up in a toasted tortilla served with pepper jelly & sour cream
\$14.95

FROM THE BAYOU

all dishes served with sweet cornbread

substitute White Rice for Cajun Dirty Rice

The Big Easy \$18.25

Linguini noodles with bite size scallops, baby clams & rock crab in our House Creole Sauce

Ramone's Pasta Creole \$17.25

Fusilli pasta with smokey sausage & chicken in our House Creole sauce

Mile High Stir Fry \$16.95

Fresh zucchini, broccoli, onion, bell peppers & mushrooms sprinkled lightly with house seasonings & served over white rice.

Add spicy shrimp or scallops for \$6.99

Add chicken for \$5.99

Red Beans & Rice \$17.25

New Orlean's favourite. Slow simmered with smoked ham shanks and served over Dirty Rice.

Add andouille sausage for \$2.99

Add blackened chicken for \$5.99

substitute gluten free pasta \$2.99

Creole Jambalaya \$16.99

Smokey sausage & chicken in our spicy House Creole Sauce served over Cajun Dirty Rice

Shrimp & Lobster Etouffée \$18.75

Shrimp & lobster with onion, bell peppers, celery & tomatoes in a spicy cayenne Cajun butter sauce served over Cajun Dirty Rice

Seafood & Sausage Gumbo \$18.75

A deep rich seafood stew with shrimp, clams, scallops, andouille sausage and the Cajun 'holy trinity' served over Cajun Dirty Rice

Shrimp & Grits YaYa \$19.25

Fried green tomatoes & cheesy garlic grits topped with spicy cajun shrimp



Taste of N'Awlin's

Trinity of Creole Jambalaya, Shrimp & Lobster Etouffée and Seafood Sausage Gumbo served over Cajun Dirty Rice
\$20.95

HOUSE SPECIALS

Big Daddy BBQ Ribs \$18.95

Tender baby back ribs in our signature House BBQ sauce served with Cajun dirty rice or fresh cut fries & pickled slaw

Shrimp Quesadilla \$15.95

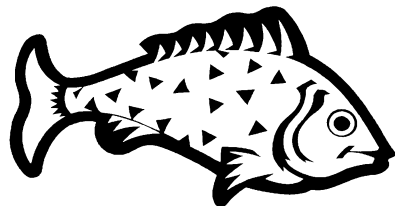
Sautéed seasoned shrimp with monterey jack & cheddar cheeses baked in tortillas topped with Creole sauce .. with Cajun slaw & sour cream

BBQ Pork Quesadilla \$15.95

In house slow cooked BBQ pork with monterey jack & cheddar cheeses baked in tortillas topped with sour cream served with Cajun slaw

Mississippi Mussels \$18.50

Succulent mussels steamed in garlic and white wine served in our Creole Sauce with sweet cornbread



Fish & Chips \$16.99

Catfish filet marinated in hot sauce, battered and fried served with fresh cut fries, Cajun slaw & Creole tartar sauce

Carpet Bagger Steak Sandwich \$17.95

AAA 6oz Sirloin Steak with FF

Chicken Fried Steak \$17.25

Seasoned beef steak battered & crispy fried with choice of peppercorn or Cajun biscuit gravy

Andouille Sausage Mac N' Cheese \$15.95

Cheesy seasoned macaroni with our own mildly spiced andouille sausage served with Cajun slaw. Add blackened shrimp \$6.99

Add blackened chicken \$5.99

Fish Taco \$15.95

Blackened catfish filet with fresh tomatoes, cucumbers, lettuce and fresh Lime Sauce rolled in a flour tortilla served with Cajun slaw

Add avocado for \$2.99

Add cheddar jack cheese for \$1.99

What is a Po'Boy?

A po'boy is a traditional sandwich from Louisiana. It almost always consists of meat or fried seafood and is served on a baguette-like french bread.

PO' BOYS

Choose Fresh Cut Fries, Cajun Fries, Sweet Potato Fries, Zydeco House Salad or Lemon Garlic Caesar

Soft Shell Crab Po' Boy \$19.99
Dusted and deep fried served on grilled baguette with Cajun slaw, Creole tartar sauce, lettuce & tomatoes

Catfish Po'Boy \$15.95
Blackened catfish with Creole tartar sauce on grilled baguette with lettuce & tomatoes

Boudin Ball Po'Boy \$15.95
Traditional blend of beef, pork, rice, onions, peppers & seasonings served with Creole mustard on a grilled baguette with lettuce & tomatoes

BBQ Pork Po' Boy \$15.95
In house slow cooked BBQ pork on grilled baguette with lettuce & tomatoes

BBQ Duck Po'Boy \$16.99
BBQ pulled duck on grilled baguette with lettuce & tomatoes

all Po'Boys served with Cajun Slaw

Crablicious Po' Boy \$16.99
TLL signature crabcake on grilled baguette with fresh House Lime Sauce, lettuce & tomatoes

Bubba Shrimp Po' Boy \$16.99
Cajun fried shrimp on grilled baguette with Creolaise, lettuce & tomatoes

Blackened Chicken Po' Boy \$16.99
Blackened chicken breast on grilled baguette with Creolaise, lettuce & tomatoes

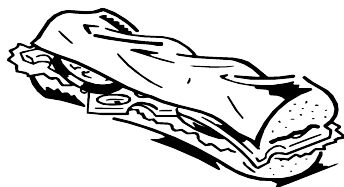
Oyster Po' Boy \$16.99
Deep fried oysters on grilled baguette with tangy cocktail sauce, lettuce and tomatoes.

Andouille Sausage Po'Boy \$15.95
House blend grilled andouille sausage on grilled baguette with Creole mustard, lettuce & tomatoes

Fried Green Tomato Po'Boy \$15.25
Fried green tomatoes on grilled baguette with Creole remoulade, lettuce & tomatoes

Blackened Tips Po'Boy

Blackened tenderloin tips on grilled baguette with Creole mustard, lettuce & tomatoes
\$17.99



What is Cajun Dirty Rice?

rice cooked in beef stock and mixed with ground pork, bacon, chicken, celery, onion & bell peppers and Cajun spices



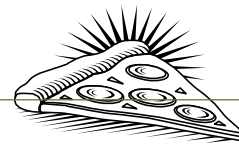
What are Grits?

Grits consist of coarsely ground corn and are similar to other thick maize-based porridges from around the world, such as polenta or farrina



A Little Louisiana ~ A Little Acadiana ~ A Little Canadiana

12" SOURDOUGH PIZZAS



Smokehouse Chicken \$24.75
Grilled chicken, crispy bacon, tomato, cheddar cheese, BBQ sauce & mozzarella cheese

The BIG CHEESY \$21.75
Tomato sauce, mozza, cheddar, jack & parmesan cheeses

BIG BAD BAYOU BURGERS

Choice of Fresh Cut Fries, Cajun Fries, Sweet Potato Fries or Cajun Slaw

Bleu's Burger \$16.95
1/2 pound house made beef burger topped with crispy bacon & bleu cheese, lettuce & tomato with Creolaise served on a grilled bun

Blazin' Bourbon Burger \$16.95
1/2 pound house made beef burger rubbed with bourbon rub spice topped with pepper jack cheese, grilled mushrooms, Creolaise, lettuce & tomato on a grilled bun

Pepper Jack Ranch \$16.95
Grilled boneless chicken breast, crisp bacon, pepper jack cheese, BBQ sauce, lettuce & tomato on a grilled bun.

Crab Shack \$16.95
Tooloulou's Crabcake with pepper jack cheese, tangy cocktail sauce, lettuce, onion & tomato on a toasted bun

Big Daddy \$16.95
1/2 pound house made beef burger topped with cheddar cheese & loaded up with lettuce, tomato, onion, mustard, mayo & pickle on a grilled bun

Canadian Big Daddy \$17.95
1/2 pound house made beef burger topped with ham, bacon, onions, cheddar & loaded with Big Daddy condiments served on a grilled bun

Crazy Cajun \$16.95
1/2 pound house made beef burger with fried mushrooms, bacon, cheddar, Creolaise, lettuce & tomato topped with two crunchy onion rings on a grilled bun

Black Bean Veggie Burger \$14.95
House made veggie burger on a grilled bun with Creolaise, lettuce, tomatoes & pickle

SIDES

Sweet Corn Bread \$5.95

Sweet Potato Fries \$8.25

Fresh Cut Fries \$7.25

Cajun Fries \$7.25

Cheesy Garlic Grits \$6.10

Side Andouille Mac N' Cheese \$5.50

side Creolaise \$1.10

Hushpuppies \$5.95

Onion Rings \$8.50

Cajun Slaw \$4.10

side Cajun biscuit gravy \$2.99

side Creole sauce \$2.99

side peppercorn gravy \$2.99

side bacon red eye gravy \$2.99

*At Tooloulou's, we take pride that every plate is prepared as it is ordered.
We strive to give you the very best in freshly prepared food and service.
Please allow for a 30-40 minute wait when we are busy.
We appreciate your patience!*

ingredients may be substituted due to availability