

* deep fried items not in a dedicated gluten free deep fryer

toolouou's

gluten friendly

salads

Zydeco House \$9.50

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

Shrimp Remoulade \$16.95

Fresh spinach, mushrooms & red onion topped with a crab claw & our warm Bacon dressing

Lemon Garlic Caesar \$11.95

Romaine lettuce topped with gluten free toast & parmesan cheese tossed in lemon garlic Caesar dressing

Tabasco Caesar \$18.95

Lemon garlic Caesar topped with your choice of blackened chicken, shrimp or scallops

Magnolia \$12.99

Goat cheese, pecans & dried cranberries on mixed greens topped with honey mustard vinaigrette

LouLou Wedgie \$17.95

Crisp lettuce wedge, tomatoes, cucumbers & pecans topped with crumbled bleu cheese, Dijon vinaigrette and your choice of shrimp or crawfish tails

Blackened Jack \$17.95

Blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts & mushrooms on mixed greens with bleu cheese dressing

soup

Steve's Swampburger \$10.25

Hearty blend of ground beef, medley of vegetables & secret seasonings served with gluten free toast

Lagniappes

Garlic & Chili Shrimp \$16.95

Whole jumbo shrimp sauteed in garlic & chili with gluten free toast

Blackened Tips \$13.95

Beef tenderloin tips with bleu cheese dip

Boudin Balls * \$10.95

Traditional blend of beef, pork, rice, onions, peppers & seasonings with Creole mustard

Pork Belly Chunks * \$13.95

Smoked crispy pork belly glazed with a bourbon bbq sauce

meat market

with your choice of fresh cut fries *, Cajun fries*, Cajun rice or white rice

Top Sirloin \$28.95

8oz AAA centre cut top sirloin
Blackened add \$1.00

Bourbon Rib Eye \$42.95

12oz chili rubbed AAA rib steak

Bayou Babyback Ribs

1/2 Rack for \$ 21.95

Full Rack \$ 35.95

Blackened Chicken \$25.95

8oz blackened chicken breast. Ask for lemon herb seasoning if blackened is too spicy!

Sides

Fresh Cut Fries* \$ 7.95

Cajun Fries* \$ 7.95

Cajun Slaw \$ 4.10

Bayou bowls

Served with gluten free toast

Substitute white rice for Cajun rice

The Big Easy \$30.95

Gluten free noodles with scallops, baby clams & rock crab in Creole sauce

Pasta Creole \$28.95

Gluten free noodles with smokey sausage & chicken in Creole sauce

Mile High Stir Fry \$21.95

Zucchini, broccoli, onion, bell peppers & mushrooms with piquant house seasonings over white rice
Add spicy shrimp or scallops \$6.99
Add blackened chicken \$5.99

Creole Jambalaya \$26.95

Smokey sausage & chicken in spicy Creole sauce over Cajun Dirty Rice

Shrimp Lob Etouffee \$28.95

Shrimp & lobster with onion, bell peppers, celery & tomatoes in a cayenne Cajun butter sauce over Cajun rice

Sea Sausage Gumbo \$28.95

Rich seafood stew with shrimp, clams, scallops, andouille sausage over Cajun dirty rice

Red Beans & Rice \$23.95

Slow simmered with smoked ham shanks served over Cajun dirty rice
Add andouille sausage \$3.95
Add blackened chicken \$5.99

Taste N'Awlin's \$30.50

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

Please inform your server if you are celiac

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

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house spec

Mississippi Mussels \$20.50
Steamed in garlic white wine sauce served in Creole sauce with gluten free toast

Steamer Bucket \$26.95
Scallops, clams, mussels steamed in garlic & white wine with gluten free toast

Cajun Seafood Skillet \$41.99
Jumbo shrimps, scallops, crawfish & mushrooms sauteed in lemon garlic butter with Cajun rice topped with bordelaise sauce & parmesan cheese with gluten free toast

Cajun boils

Cajun Crab & Shrimp Boil \$43.95
 p/p
We bring a tray of snow crab legs, shrimp in the shell, spicy sausage, corn on the cob, taters and a boiled onion right to your table along with crab crackers & a roll of paper towels! Served with a bowl of Cajun dirty rice and gluten free toast. (minimum two people)*

Big Daddy's Half Crawfish Bucket \$43.50
1.5 pounds served with 1 corn cob, 1 potato & gluten free toast

Full Crawfish Bucket \$81.99
3.0 pounds served with 2 corn cobs, 2 potatoes & gluten free toast

Snow Crabs Cajun Style
Snow Crab clusters boiled in our signature BOIL served with Cajun dirty rice & lemon garlic butter & gluten free toast

One Cluster \$26.95
 Two Clusters \$41.50
 Three Clusters \$54.99

Sides

White Rice \$ 4.25
 Dirty Rice \$ 5.25
 Cheesy Garlic Grits \$ 6.25

Combos

Sea to Shore Combination Plate \$ 44.95

SHORE ~ Choose One
 AAA Top Sirloin / BBQ Ribs / Blackened Chicken

SEA ~ Choose One
 Bourbon Sea Scallops / Snow Crab / Rajun Cajun Shrimp

Served with choice of:
 Cajun dirty rice, white rice, fresh cut fries* or Cajun fries*

seafood market

with choice of Cajun Dirty Rice, White Rice, Fresh Cut Fries or Cajun Fries**

Planked Wild BC Salmon \$31.50
Maple orange glazed & grilled on a cedar plank served with seasonal vegetable

Bayou Tooloulou's \$29.50
Choice of Snapper, Catfish or Mahi Mahi seared & topped with Shrimp Crawfish Etouffee with seasonal vegetable

Rajun Cajun Shrimp \$29.95
Crab claws in seasoned white wine sauce served over Cajun rice with gluten free toast

Black Fish \$29.50
Your choice of blackened Snapper, Catfish or Tilapia with fresh mango salsa & seasonal vegetable. Substitute lemon garlic butter if blackened is too spicy

Louisiana Catfish \$26.95
Cornmeal crusted & served with our zesty fresh lime sauce & seasonal vegetable

Bourbon Sea Scallops \$36.50
Large sea scallops coated with bourbon seasonings served with seasonal vegetables

Colossal BBQ Shrimp \$31.50
Your choice of blackened Snapper, Catfish, Tilapia or Mahi Mahi with fresh mango salsa & seasonal vegetable. Substitute lemon garlic butter if blackened is too spicy

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