

LAGNIAPPES (a little something extra!)

HUSHPUPPIES & CORNBREAD	\$ 6.95
GRILLED GARLIC CHEESE FLATBREAD	\$ 8.95
TOOLOULOU'S CRAB CAKES	
One Crab Cake \$8.50 Two Crab Cakes \$15.95	
ALLIGATOR BITES	\$17.95
<i>crispy fried served with Creole tartar sauce (seasonal)</i>	
CAJUN CALAMARI	\$13.95
<i>baby squid served with spicy Creole sauce</i>	
DEEP FRIED OYSTERS	\$12.95
POPCORN SHRIMP	\$13.95
<i>bourbon Cajun fried shrimp with cocktail sauce</i>	
CREAMY CRAB DIP	\$15.95
<i>baked cheese, seasonings & crabmeat served with mardi gras chips</i>	
BIG EASY CHICKEN TENDERS	\$12.95
<i>crispy fried chicken breast tenders served with house bbq sauce</i>	
CATFISH BITES	\$12.95
<i>golden fried catfish served with Creole tartar sauce</i>	
GARLIC CHILI SHRIMP	\$14.95
<i>whole jumbo shrimp sautéed in garlic chili sauce served with crusty bread</i>	
FRIED GREEN TOMATOES	\$ 9.95
<i>Cornmeal dusted green tomatoes served with Creole remoulade sauce</i>	
TABASCO WINGS	\$13.95
<i>ten wings tossed in Louisiana hot sauce served with ranch dressing</i>	
SOUTHERN FRIED PICKLE SPEARS	\$ 9.95
<i>served with ranch dressing</i>	
BOURBON GLAZED PORK BELLY CHUNKS	\$13.95
<i>smoked crispy pork belly glazed with bourbon bbq sauce</i>	
BOUDIN BALLS	\$10.95
<i>traditional Louisiana blend of beef, pork, rice onions, peppers & seasonings</i>	
LOUISIANA DITCH CHICKEN	\$12.95
<i>crispy fried frogs legs brushed with house bbq sauce & onion rings</i>	
SOFT SHELL CRAB TOAST	\$16.95
<i>fried whole softshell crab on garlic toast brushed with Cajun lemon oil</i>	
BLACKENED TENDERLOIN TIPS	\$13.95
<i>beef tips served with bleu cheese dip</i>	

Please advise server of any food allergies



DINNER 5:00pm

403-762-2633

SOUP & SALAD

CRAB & CORN BISQUE	\$ 9.95
SWAMPBURGER SOUP	\$ 9.25
<i>heartly blend of ground beef, vegetables & Cajun seasoning Chef Steve's favourite!</i>	
MAGNOLIA SALAD	\$12.95
<i>goat cheese, pecans, dried cranberries, mixed greens and honey mustard vinaigrette</i>	
LEMON GARLIC CAESAR	\$10.95
<i>romaine lettuce, cornbread crumble & parmesan cheese tossed with lemon garlic Caesar dressing</i>	
<i>add blackened chicken, shrimp or scallops \$7.00</i>	
SOFT SHELL CRAB SALAD	\$17.95
<i>fried whole softshell crab on mixed greens, bell peppers, onion, cucumber, tomato & avocado & house vinaigrette</i>	
ZYDECO HOUSE SALAD	\$ 9.50
<i>mixed greens, cucumbers, bell peppers, tomatoes & red onion with balsamic vinaigrette</i>	
LOULOU WEDGIE	\$17.95
<i>crisp lettuce wedge, tomatoes, cucumbers, pecans, bleu cheese, Dijon vinaigrette. Choice of blackened shrimp or chopped lobster tail</i>	
SHRIMP REMOULADE SALAD	\$16.95
<i>Warm spicy shrimp tossed in Creole remoulade sauce over fresh spinach, mushrooms & red onions</i>	
BLACKENED JACK	\$17.95
<i>blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts, mushrooms, home style greens & bleu cheese dressing</i>	

BAYOU BOWLS

SEAFOOD SAUSAGE GUMBO	\$27.95
<i>seafood stew of shrimp, clams, scallops, andouille sausage with southern seasonings served over Cajun Dirty Rice</i>	
CREOLE JAMBALAYA	\$25.95
<i>andouille sausage, chicken, Cajun Dirty Rice in spicy Creole sauce</i>	
SHRIMP LOBSTER ETOUFFEE	\$27.95
<i>shrimp, lobster, onion, bell peppers, celery, tomatoes in a spicy cayenne butter sauce over Cajun Dirty Rice</i>	
TASTE N'AWLIN'S	\$29.50
<i>Trinity of Creole Jambalaya, Shrimp Lobster Etouffee & Seafood Sausage Gumbo over Cajun Dirty Rice</i>	
THE BIG EASY	\$27.95
<i>linguini with scallops, baby clams, rock crab & Creole sauce</i>	
MILE HIGH STIR FRY	\$20.95
<i>fresh zucchini, broccoli, onion, bell peppers, mushrooms, seasonings served over white rice</i>	
<i>add spicy shrimp or scallops \$6.99 add chicken \$5.99</i>	
RED BEANS & RICE	\$22.95
<i>NOLA favourite simmered with smoked ham shanks</i>	
<i>add andouille sausage \$3.95 add blackened chicken \$5.99</i>	

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FROM THE SEA

BLACK FISH \$29.50

blackened snapper, catfish or tilapia with fresh mango salsa. Can substitute lemon garlic butter

BAYOU TOLOLOU'S \$29.50

choose snapper, catfish or tilapia topped with Tooloulou's shrimp lobster etouffee

RAJUN CAJUN SHRIMP \$29.95

jumbo shrimp sizzled in hot spicy Cajun butter

PLANKED WILD BC SALMON \$31.50

maple orange glazed & grilled on a cedar plank

LOUISIANA CATFISH \$26.95

cornmeal crusted served with zesty lime sauce

BOURBON SEA SCALLOPS \$36.50

large scallops seared in bourbon seasoning

COLOSSAL BBQ SHRIMP \$31.50

whole shrimp panfried in spiced up bbq sauce

***all dishes served with seasonal vegetable*

MISSISSIPPI MUSSELS \$19.95

succulent mussels steamed in garlic & white wine served in our piquant Creole sauce with cornbread

COMBO YOUR WAY \$44.95

Choose One

**Bourbon Sea Scallops, Snow Crab,
Rajun Cajun Shrimp**

Choose One

**Top Sirloin Steak, BBQ Baby Back Ribs,
Blackened Chicken,**

Blackened Andouille Stuffed Pork Chop

Served with seasonal vegetable

*Choice of: Cajun dirty rice, white rice, fries, Cajun fries,
sweet potato fries or sweet potato mash*

SIGNATURE TOLOLOU'S

CAJUN CRAB & SHRIMP BOIL \$41.95 p/p
tray full of snow crab legs, jumbo shrimp in shell, spicy sausage, corn cob, taters & a boiled onion! Served with Cajun dirty rice, cornbread & hushpuppies (min 2 people)

BIG DADDY'S CRAWFISH BOIL

Half Bucket \$41.50 **Full Bucket** \$79.99
*1.5 pounds whole crawfish 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
One Cluster \$24.95 **Two Clusters** \$39.50 **Three Clusters** \$52.99
Served with Cajun dirty rice, seasonal vegetable & sweet cornbread

CAJUN SEAFOOD SKILLET \$39.99

jumbo shrimps, scallops, crawfish, onions & mushrooms in lemon garlic sauce with Cajun dirty rice topped with bordelaise sauce & fresh parmesan cheese

BUBBA BUCKET \$42.50

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

SHRIMP & GRITS YAYA \$29.50

fried green tomatoes & cheesy garlic grits with jumbo shrimp in our hot & spicy Cajun butter sauce

STEAMER BUCKET \$25.95

whole crawfish, clams & mussels in shell steamed in garlic & white wine & sweet cornbread

SIDES

Hushpuppies	\$6.95	Cheesy Garlic Grits	\$6.25
Sweet Cornbread	\$6.95	Single Slice Cornbread	\$2.50
Fresh Cut Fries	\$7.95	Sweet Potato Fries	\$8.95
Cajun Fries	\$7.95	Onion Rings	\$8.95
Dirty Rice	\$5.25	Cup Soup	\$5.20
Andouille Mac N' Cheese	\$5.95		

TOP SIRLOIN STEAK \$28.95

8oz centre cut AAA

CAJUN PANEEED VEAL \$29.95

Breaded cutlet topped with Creole crabmeat

BLACKENED CHICKEN \$25.95

8oz boneless breast – can sub for lemon herb

BLACKENED PORK CHOP \$28.95

Stuffed with andouille sausage dressing

BAYOU BBQ BACK RIBS

½ Rack \$21.95 **Full Rack** \$35.95

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

BIG BAD BURGERS

on a grilled bun with lettuce & tomato

BIG DADDY \$17.95

½ pound beef burger, cheddar cheese, onion, mustard, mayo, pickle

CRAZY CAJUN \$17.95

½ pound beef burger, fried mushrooms, bacon, cheddar cheese, creolaise

BLEU'S BURGER \$17.95

½ pound beef burger, bacon, bleu cheese, creolaise

CANADIAN BIG DADDY \$18.95

Big Daddy burger with ham & bacon

BLAZIN' BOURBON BURGER \$17.95

½ pound bourbon rubbed beef burger, pepper jack cheese, grilled mushrooms, creolaise

PEPPER JACK RANCH \$17.95

grilled boneless chicken breast, bacon, pepper jack cheese, bbq sauce

CRAB SHACK \$17.95

crab cake, pepperjack cheese, cocktail sauce, onion

BLACK BEAN VEGGIE BURGER \$16.95

house made veggie burger, creolaise, pickle

****choice of fresh cut fries, Cajun fries, sweet potato fries, Zydeco house or Lemon Garlic Caesar**