



# DINNER

## LAGNIAPPES 'a little something extra'

A Little Louisiana  
A Little Acadiana  
A Little Canadiana



**HUSHPUPPIES & SWEET CORNBREAD 6.95**  
with house made green tomato jam

**GRILLED GARLIC CHEESE FLATBREAD 8.95**  
with balsamic dip

**CREAMY CRAB DIP 15.95**  
baked cheese, seasonings & crabmeat served with  
mardi gras chips

**FRIED GREEN TOMATOES 9.95**  
cornmeal dusted green tomatoes served with Creole  
remoulade sauce

**SOUTHERN FRIED PICKLE SPEARS 9.95**  
served with ranch dressing

**SOFT SHELL CRAB TOAST 16.95**  
fried whole softshell crab on garlic toast brushed with  
Cajun lemon oil

**TOOLOULOU'S CRAB CAKES**  
One Crab Cake \$8.50 Two Crab Cakes \$15.95  
with fresh lime sauce

**CATFISH BITES 12.95**  
golden fried catfish served with Creole tartar sauce

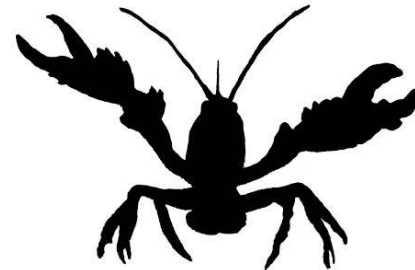
**CAJUN CALAMARI \$13.95**  
baby squid served with spicy Creole sauce

**POPCORN SHRIMP 13.95**  
bourbon Cajun fried shrimp with cocktail sauce

**DEEP FRIED OYSTERS 13.95**  
with tangy cocktail sauce

**BOUDIN BALLS 10.95**  
traditional Louisiana blend of beef, pork, rice onions,  
peppers & seasonings

**BIG EASY CHICKEN TENDERS 12.95**  
crispy fried chicken breast tenders served with house  
bbq sauce



**ALLIGATOR BITES 17.95**  
crispy fried served with Creole tartar sauce  
(seasonal)

**GARLIC CHILI SHRIMP 14.95**  
whole jumbo shrimp sautéed in garlic chili  
sauce served with crusty bread

**LOUISIANA DITCH CHICKEN 12.95**  
crispy fried frogs legs brushed with house  
bbq sauce & onion rings

**BOURBON GLAZED PORK BELLY 13.95**  
smoked crispy pork belly chunks glazed with  
bourbon bbq sauce

**BLACKENED TENDERLOIN TIPS 13.95**  
beef tips served with bleu cheese dip

**TABASCO WINGS 13.95**  
ten wings tossed in Louisiana hot sauce  
served with ranch dressing

**SOUP**  
**CRAB & CORN BISQUE 9.95**  
12oz serving of house made creamy bisque

**SALADS**  
**MAGNOLIA SALAD 12.95**  
goat cheese, pecans, dried cranberries, mixed greens with a  
honey mustard vinaigrette

**LEMON GARLIC CAESAR 10.95**  
romaine lettuce, cornbread crumble & parmesan cheese  
tossed with lemon garlic Caesar dressing  
add blackened chicken, shrimp or scallops \$7.00

**ZYDECO HOUSE SALAD 9.50**  
mixed greens, cucumbers, bell peppers, tomatoes & red  
onion with balsamic vinaigrette

**SHRIMP REMOULADE SALAD 16.95**  
Warm spicy shrimp tossed in Creole remoulade sauce over  
fresh spinach, mushrooms & red onions

**SWAMPBURGER SOUP 9.25**  
12oz bowl of hearty blend of ground beef, vegetables  
& Cajun seasoning. Chef Steve's favourite!

**LOU LOU WEDGIE 17.95**  
crisp lettuce wedge, tomatoes, cucumbers, pecans, bleu  
cheese, Dijon vinaigrette.  
Choice of blackened shrimp or chopped lobster tail

**BLACKENED JACK 17.95**  
blackened tenderloin tips, grilled bell peppers, black  
olives, artichoke hearts, mushrooms, home style greens  
& bleu cheese dressing

**SOFT SHELL CRAB SALAD 17.95**  
fried whole softshell crab on mixed greens, bell  
peppers, onion, cucumber, tomato & avocado & house  
vinaigrette

## BAYOU BOWLS

**SEAFOOD & SAUSAGE GUMBO 27.95**  
southern seafood stew of shrimp, clams,  
scallops, andouille sausage with Creole  
seasonings served over Cajun Dirty Rice

**CREOLE JAMBALAYA 25.95**  
andouille sausage, chicken, Cajun Dirty Rice  
in spicy Creole sauce

**SHRIMP LOBSTER ETOUFFEE 27.95**  
shrimp, lobster, onion, bell peppers, celery,  
tomatoes in a spicy cayenne butter sauce over  
Cajun Dirty Rice

**TASTE N'AWLIN'S 29.50**  
Trinity of Creole Jambalaya, Shrimp Lobster  
Etouffee & Seafood Sausage Gumbo over  
Cajun Dirty Rice

**THE BIG EASY 27.95**  
linguini with scallops, baby clams, rock crab &  
Creole sauce

**MILE HIGH STIR FRY 20.95**  
fresh zucchini, broccoli, onion, bell peppers,  
mushrooms, seasonings served over white rice  
add spicy shrimp or scallops \$6.99  
add chicken \$5.99

**RED BEANS & RICE 22.95**  
NOLA favourite simmered with smoked ham  
shanks  
add andouille sausage \$3.95  
add blackened chicken \$5.99

# SIGNATURE TOOLOULOU'S

## 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 27.95

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

# LOUISIANA BOILS

## CAJUN CRAB & SHRIMP BOIL 41.95/ per person

tray full of snow crab legs, jumbo shrimp in shell, spicy sausage, corn cob, taters & a boiled onion! Served with Cajun dirty rice, sweet cornbread & hushpuppies (min 2 people to order)



## BIG DADDY'S CRAWFISH BOIL

Half Bucket \$41.50 1.5 pounds whole crawfish

Full Bucket \$79.99 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 \$25.95 Two Clusters \$39.50 Three Clusters \$52.99

Served with Cajun dirty rice, seasonal vegetable & sweet cornbread

## FROM THE SEA

### BLACK FISH 29.50

served with seasonal vegetable  
blackened snapper, catfish or tilapia with fresh mango salsa.  
can substitute blackened for lemon garlic butter.

### BAYOU TOOLOULOU'S 29.50

choose snapper, catfish or tilapia topped with Tooloulou's spicy 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

### COLLOSSAL BBQ SHRIMP 31.50

whole shrimp panfried in spiced up southern bbq sauce

### MISSISSIPPI MUSSELS 21.95

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

## WHERE'S THE MEAT?

### TOP SIRLOIN STEAK 28.95

8oz centre cut AAA

### CAJUN PANNEED 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 BABY BACK RIBS

½ Rack \$21.95 Full Rack \$35.95

Tenderized pork ribs brushed with house  
sweet bbq sauce

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

## MIX'N MATCH COMBO

**\$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*

## BIG BAD BAYOU BURGERS

*on a grilled bun with fresh lettuce & tomato*

### BIG DADDY 17.95

made in house ½ pound beef burger, cheddar cheese,  
onion, mustard, mayo, pickle

### CRAZY CAJUN 17.95

made in house ½ pound beef burger, fried  
mushrooms, bacon, cheddar cheese, creolaïse

### BLEU'S BURGER 17.95

made in house ½ pound beef burger, bacon, bleu  
cheese, creolaïse

### CANADIAN BIG DADDY 18.95

Big Daddy burger with ham & bacon

### BLAZIN' BOURBON BURGER 17.95

made in house ½ pound bourbon rubbed beef burger,  
pepper jack cheese, grilled mushrooms, creolaïse

### 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, creolaïse, pickle

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

## SIDES

Hushpuppies 6.95

Sweet Cornbread 6.95

Single Slice Cornbread 2.50

Cheesy Garlic Grits 6.25

Cajun Dirty Rice 5.25

Andouille Mac'N Cheese \$5.95

Fresh Cut Fries 7.95

Cajun Fries 7.95

Sweet Potato Fries 8.95

Onion Rings 8.95

Cup of Soup 5.20



Please advise your server of any allergies