



DINNER

LAGNIAPPES 'a little something extra'

A Little Louisiana
A Little Acadiana
A Little Canadiana



HUSHPUPPIES & SWEET CORNBREAD 8.95
with house made green tomato jam

GRILLED GARLIC CHEESE FLATBREAD 9.95
with balsamic dip

CREAMY CRAB DIP 16.95
baked cheese, seasonings & crabmeat served with
mardi gras chips

FRIED GREEN TOMATOES 10.95
cornmeal dusted green tomatoes served with Creole
remoulade sauce

SOUTHERN FRIED PICKLE SPEARS 9.95
served with ranch dressing

SOFT SHELL CRAB TOAST 17.50
fried whole softshell crab on garlic toast brushed with
Cajun lemon oil

TOOLOULOU'S CRAB CAKES
One Crab Cake \$9.95 Two Crab Cakes \$17.95
with fresh lime sauce

CATFISH BITES 13.95
golden fried catfish served with Creole tartar sauce

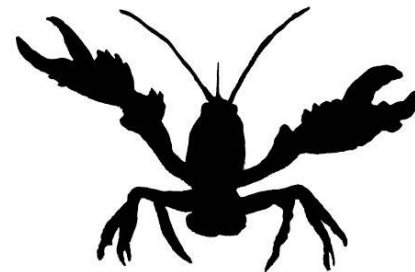
CAJUN CALAMARI \$14.95
baby squid served with spicy Creole sauce

POPCORN SHRIMP 14.95
bourbon Cajun fried shrimp with cocktail sauce

DEEP FRIED OYSTERS 13.95
with tangy cocktail sauce

BOUDIN BALLS 12.95
traditional Louisiana blend of beef, pork, rice onions,
peppers & seasonings

BIG EASY CHICKEN TENDERS 13.95
crispy fried chicken breast tenders served with house
bbq sauce



ALLIGATOR BITES 18.95
crispy fried served with Creole tartar sauce
(seasonal)

GARLIC CHILI SHRIMP 15.50
whole in shell jumbo shrimp sautéed in garlic
chili sauce served with crusty bread

LOUISIANA DITCH CHICKEN 13.95
crispy fried frogs legs brushed with house
bbq sauce & onion rings

BOURBON GLAZED PORK BELLY 14.50
smoked crispy pork belly chunks glazed with
bourbon bbq sauce

BLACKENED TENDERLOIN TIPS 14.50
beef tips served with bleu cheese dip

TABASCO WINGS 14.95
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 14.95
goat cheese, pecans, dried cranberries, mixed greens with a
honey mustard vinaigrette

LEMON GARLIC CAESAR 11.95
romaine lettuce, cornbread crumble & parmesan cheese
tossed with lemon garlic Caesar dressing
add blackened chicken, shrimp or scallops \$6.99

ZYDECO HOUSE SALAD 9.95
mixed greens, cucumbers, bell peppers, tomatoes & red
onion with balsamic vinaigrette

SHRIMP REMOULADE SALAD 17.95
Warm spicy shrimp tossed in Creole remoulade sauce over
fresh spinach, mushrooms & red onions

COWBOY CAJUN SOUP 9.50
12oz bowl of hearty blend of ground beef, vegetables
& Cajun seasoning with a hint of heat...
house favourite!

LOU LOU WEDGIE 17.95
crisp lettuce wedge, tomatoes, cucumbers, pecans, bleu
cheese, blackened shrimp & Dijon vinaigrette.

BLACKENED JACK 18.95
blackened tenderloin tips, grilled bell peppers, black
olives, artichoke hearts, mushrooms, home style greens
& bleu cheese dressing

SOFT SHELL CRAB SALAD 18.95
fried whole softshell crab on mixed greens, bell
peppers, onion, cucumber, tomato, avocado & house
vinaigrette

BAYOU BOWLS

SEAFOOD & SAUSAGE GUMBO 28.95
southern seafood stew of shrimp, clams, baby
scallops, andouille sausage with Creole
seasonings served over Cajun Dirty Rice

CREOLE JAMBALAYA 26.95
andouille sausage, chicken, Cajun Dirty Rice
in piquant Creole sauce

SHRIMP LOBSTER ETOUFFEE 28.95
shrimp, lobster, onion, bell peppers, celery,
tomatoes in a spicy cayenne butter sauce over
Cajun Dirty Rice

TASTE N'AWLIN'S 31.95
Trinity of Creole Jambalaya, Shrimp Lobster
Etouffee & Seafood Sausage Gumbo over
Cajun Dirty Rice

THE BIG EASY 28.95
linguini with baby scallops, clams, pork belly &
piquant tomato Creole sauce

MILE HIGH STIR FRY 21.95
fresh zucchini, broccoli, onion, bell peppers,
mushrooms, seasonings served over white rice
Add spicy shrimp, scallops or blackened
chicken \$6.99

RED BEANS & RICE 22.95
NOLA favourite simmered with smoked ham
shanks
add andouille sausage \$3.95
add blackened chicken \$6.99

SIGNATURE TOOLLOULOU'S

CAJUN SEAFOOD SKILLET 39.95

jumbo shrimps, scallops, whole 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 29.95

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

STEAMER BUCKET 28.95

whole crawfish, clams & mussels in shell steamed in garlic & white wine served with sweet cornbread & seasonal vegetable

LOUISIANA BOILS

CAJUN CRAB & SHRIMP BOIL 42.95/ 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 \$79.95 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 \$26.95 Two Clusters \$39.95 Three Clusters \$52.95
Served with Cajun dirty rice, seasonal vegetable & sweet cornbread

FROM THE SEA

BLACK FISH 29.50

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

BAYOU TOOLLOULOU'S 29.95

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

RAJUN CAJUN SHRIMP 28.95

jumbo shrimp sizzled in hot spicy Cajun butter

PLANKED WILD BC SALMON 31.50

maple orange glazed & grilled on a cedar plank

LOUISIANA CATFISH 28.95

cornmeal crusted catfish filet served with zesty lime sauce

BOURBON SEA SCALLOPS 36.50

large scallops seared in bourbon seasoning

COLLOSSAL BBQ SHRIMP 31.50

whole shrimp in shell panfried with spiced up Louisiana 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 29.95

8oz centre cut AAA

CAJUN PANNEED VEAL 29.95

Breaded cutlet topped off with
Creole crabmeat

BLACKENED CHICKEN 25.95

8oz boneless breast – can sub for lemon herb

BAYOU BBQ BABY BACK RIBS

½ Rack \$22.95 Full Rack \$37.95
tenderized pork ribs brushed with
house sweet southern 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

\$46.95

Choose One

Blackened Catfish, Rajun Cajun Shrimp
or

Mississippi Mussels

Choose One

Top Sirloin Steak, BBQ Baby Back Ribs,
Blackened Chicken

*Mixed & Match 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

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

BIG DADDY 18.95

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

CRAZY CAJUN 18.95

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

BLEU'S BURGER 18.95

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

CANADIAN BIG DADDY 19.95

Big Daddy burger with ham & bacon

BLAZIN' BOURBON BURGER 18.95

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

PEPPER JACK RANCH 18.95

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

BLACK BEAN VEGGIE BURGER 17.95

house made veggie burger, creolaize, pickle

Please advise your server of any allergies

SIDES

Hushpuppies 7.95

Sweet Cornbread 7.95

Single Slice Cornbread 2.95

Cheesy Garlic Grits 6.25

Cajun Dirty Rice 5.25

Andouille Mac'N Cheese \$6.95

Fresh Cut Fries 7.95

Cajun Fries 7.95

Sweet Potato Fries 8.95

Onion Rings 8.95

Cup of Soup 5.25

