

PLEASE ADVISE YOUR SERVER
IF YOU ARE CELIAC



**deep fried items NOT in a dedicated deep fryer*

Bayou Bowls

served with gluten free toast
add pickled jalapenos 1.50



SEAFOOD SAUSAGE GUMBO..... 33.95

Gumbo made of thick old fashioned roux with shrimp, clams, baby scallops, andouille sausage & Creole seasonings served with white rice

CREOLE JAMBALAYA..... 30.95

Andouille sausage, chicken & Cajun dirty rice in spicy Creole tomato sauce

SHRIMP CRAB ÉTOUFFÉE..... 33.95

Shrimp & real shredded crabmeat with Cajun holy trinity of onion, bell peppers & celery smothered in a roux based spicy Creole tomato sauce

TASTE N'AWLIN'S..... 37.95

Trinity of Jambalaya in Cajun dirty rice, Shrimp Crab Étouffée & Seafood Sausage Gumbo over white rice

MILE HIGH STIR FRY (V)..... 25.95

Broccoli, onion, bell peppers, mushrooms, baby corn & snap peas with piquant house seasonings over white rice
Add blackened shrimp, chicken or scallops 8.95

Soup & Salad

COWBOY CAJUN SOUP..... 12.95

Hearty blend of ground beef, medley of vegetables & Cajun seasonings with a touch of heat served with gluten free toast

TASTE OF SEAFOOD SAUSAGE GUMBO..... 12.95

LEMON GARLIC CAESAR (V)..... 16.95

Romaine lettuce topped with gluten free toast & parmesan cheese tossed in lemon garlic Caesar dressing
Add blackened chicken, shrimp or scallops 8.95

MAGNOLIA SALAD (V)..... 16.95

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

SHRIMP REMOULADE SALAD..... 22.95

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

BLACKENED JACK SALAD..... 24.95

Blackened tenderloin tips, grilled bell peppers & mushrooms on mixed greens with bleu cheese dressing - hearty enough to share!



'a little something extra'

agniappes



CHILI GARLIC SHRIMP..... 22.95

Head off jumbo shrimp in shell sautéed in garlic & chili with gluten free toast

BLACKENED TENDERLOIN TIPS..... 22.95

Beef tenderloin tips in garlic butter sauce with bleu cheese dip & gluten free toast

BOURBON GLAZED PORK BELLY*..... 21.95

Smoked crispy pork belly glazed with bourbon bbq sauce

CREAMY CRAB DIP..... 24.95

Baked cheese, Cajun seasonings & real crabmeat served with mardi gras corn chips

Share Me!

• Signature Tooloulou's •



CAJUN SEAFOOD SKILLET 49.95
 head off jumbo shrimps in shell, scallops & whole crawfish with sautéed onions & mushrooms in lemon garlic butter with Cajun dirty rice topped with bordelaise sauce & parmesan cheese.
 Served with Creole green beans & gluten free toast

STEAMER BUCKET 40.95
 Whole crawfish, clams, blue mussels & green Kiwi mussels in shell steamed in garlic & white wine served with Creole green beans & gluten free toast
 Add 1/2 lb Snow Crab 17.95

WHOLE FRESH DUNGENESS CRAB MP
 whole fresh dungeness crab steamed and rubbed in lemon garlic oil served with warmed garlic butter
 (when available)

BIG DADDY'S HALF CRAWFISH BUCKET . . \$52
 1.5 pounds whole crawfish served with corn cob, potato, Cajun dirty rice & gluten free toast

BIG DADDY'S FULL CRAWFISH BUCKET . . \$82
 3.0 pounds whole crawfish served with corn cob, potato, Cajun dirty rice & gluten free toast

CAJUN SNOW CRAB
 Snow crab clusters in our signature House Boil brushed with Cajun garlic butter served with Cajun dirty rice, Creole green beans, warmed garlic butter & gluten free toast
 One Cluster (1/2 lb) \$35 Two Clusters 1.0 lb) \$51

TOOLOULOU'S SIGNATURE BOIL FOR TWO 101.95
 head off jumbo shrimp in shell (6), snow crab clusters (1 lb) & andouille sausage with corn cobs, potato, side of warmed garlic butter, Cajun dirty rice & gluten free toast
CHOOSE FLAVOUR:
 House Creole Spicy OR Lemon Garlic Butter
 Add Half Fresh Dungeness Crab MP
 (when available)

Share Me!

Make Your Own Boil! Ask Your Server

• More GOOD Food •

*served with Creole green beans and
 choice of Cajun dirty rice, fresh cut fries
 OR Red Beans & Rice*

PLANKED WILD BC SALMON 41.95
 Maple orange glazed salmon filet & grilled on a cedar plank

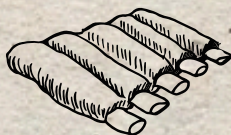
LOUISIANA CATFISH 33.95
 Cornmeal crusted & served with our zesty fresh lime sauce

BOURBON SEA SCALLOPS 42.95
 Large sea scallops coated with bourbon seasonings
 served with gluten free toast

RAJUN CAJUN SHRIMP 37.95
 head off jumbo shrimp in shell sizzled in hot spicy Cajun butter
 served with gluten free toast

BLACK FISH 36.95
 blackened red snapper or catfish filet
 with fresh mango salsa

MISSISSIPPI MUSSELS 30.95
 mussels steamed in garlic & white wine served over zesty Creole tomato sauce with gluten free toast



CAJUN BOURBON BEEF SHORT RIB 46.95
 braised & slow cooked with rich gravy over cheesy garlic grits

BBQ BABY BACK RIBS
 tenderized pork ribs brushed with sweet southern bbq sauce
 1/2 Rack 26.95 Full Rack 42.95

BLACKENED CHICKEN 34.95
 blacken spiced boneless chicken breast



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