

LAGNIAPPES

<lan-yap> 'a little something special'

Hushpuppies & Cornbread \$6
Served with green tomato jam

Sweet Potato Fries \$8

Fried Green Tomatoes \$9
Cornmeal dusted fried green tomatoes served with piquant Creole remoulade sauce

Garlic & Chili Shrimp \$13
Whole jumbo shrimp sautéed in garlic & chili served with crusty bread

Deep Fried Oysters \$12
Served with Cajun cocktail sauce

Jamba Jumpers \$12
Crispy frog's legs brushed with House BBQ sauce served over onion rings

Blackened Tenderloin Tips \$12
Beef tenderloin tips with Bleu Cheese dip

Boudin Balls \$10
Traditional blend of beef, pork, rice, onions, peppers and seasonings served with Creole mustard

Creamy Crab Dip \$13
Oven baked cheese, seasonings & crabmeat with mardi gras chips

Catfish Bites \$12
Bite sized pieces of catfish golden fried with Creole tartar sauce for dipping

Soft Shell Crab Toast \$16
Fried soft shell crab on garlic toast brushed with our house Cajun lemon oil

Grilled Garlic Cheese Flatbread \$8

Tooloulou's Crab Cakes
Crabsolutely the best! House made, pan fried served with Fresh Lime Dip
One Cake \$8 Two Cakes \$14

Alligator Bites \$17
Authentic Louisiana alligator crispy fried & served with Creole tartar sauce (when available - ask your server)

Popcorn Shrimp \$12
Bourbon Cajun fried shrimp served Cajun cocktail sauce

Big Easy Chicken Tenders \$12
Crispy fried chicken breast tenders with House BBQ sauce

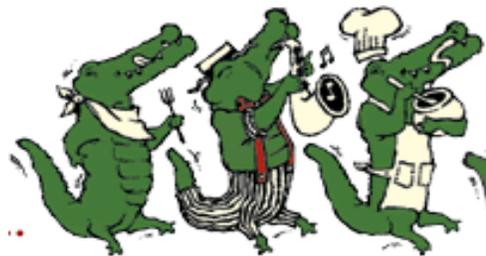
Big Bad Button Ribs \$9
Crisped and tossed with rock salt & fresh lemon juice

Southern Fried Pickle Spears \$9
Served with ranch dressing

Tabasco Wings \$12
Ten wings tossed in Louisiana hot sauce served with House Ranch

Crispy Calamari \$13
Whole baby squid with spicy Creole sauce for dipping

Shrimp Remoulade \$14
Chilled shrimp seasoned in our signature Boil mix topped with our Creole remoulade sauce



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

Please advise your server of any food allergies

menu prices do not include taxes or gratuities

SOUPS

- Crab & Corn Bisque** \$9
Crabmeat, corn & cajun seasonings served with sweet cornbread ~ 12 oz
- Turtle Soup** \$9 1/2
6 oz house Turtle soup. Yep ... REAL turtle!
Served with sweet cornbread

- Big Steve's SwampBurger Soup** \$8 1/2
A hearty blend of ground beef, medley of vegetables and Steve's secret seasonings served with sweet cornbread ~ 12 oz



Tooloulou Express

Choice of Crab Bisque or Swampburger Soup with Zydeco House or Lemon Garlic Caesar salad served with cornbread \$13

SALADS

- Zydeco House** \$8 1/2
House salad of mixed greens, cucumbers, bell peppers, tomatoes & red onion topped with Balsamic vinaigrette
- Louisiana Spinach Salad** \$12 1/2
with fresh mushrooms and red onion topped with a crab claw & our warm Bacon Dressing
- LouLou Wedgie** \$15 1/2
A crisp lettuce wedge, tomatoes, cucumbers & pecans topped with crumbled bleu cheese and your choice of shrimp OR crawfish tails with Dijon Vinaigrette
- Soft Shell Crab Salad** \$16 1/2
fried soft shell crab on mixed greens with bell peppers, onion, cucumber, tomato & avocado with lemon & house balsamic vinaigrette

- Lemon Garlic Caesar** \$9 1/2
Romaine lettuce topped with crumbled cornbread & parmesan cheese tossed in Lemon Garlic Caesar dressing
- Tabasco Caesar** \$15 1/2
Lemon Garlic Caesar topped with your choice of blackened chicken, shrimp or scallops
- Magnolia** \$12 1/2
Goat cheese, pecans & dried cranberries on a bed of mixed greens topped with Honey Mustard Balsamic
- Blackened Jack** \$16 1/2
Blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts & mushrooms on home greens with Bleu Cheese dressing

SANDWICH BOARD

all sandwiches come with choice of: Fresh Cut Fries, Cajun Fries, Sweet Potato Fries, Zydeco House Salad or Lemon Garlic Caesar Salad

- Bayou Black Jack Wrap** \$15
Blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts, mushrooms with home greens & Bleu Cheese dressing in a flour tortilla wrap
- Chicken Caesar Wrap** \$13 1/2
Crispy chicken tenders, bacon, lettuce, asiago & mozzarella cheeses & House Caesar dressing in a flour tortilla wrap
- Cajun Club Wrap** \$13 1/2
Grilled blackened chicken, bacon, tomato, avocado, lettuce, cheddar jack cheeses & Ranch dressing in a flour tortilla wrap
- VeggWich** \$13 1/2
tomato slices, fresh avocado, cucumber, red onion, lettuce, pepper jack cheese & creole mayonnaise all wrapped up in a flour tortilla

substitute cup of Crab Bisque or Swampburger Soup for \$1.95
add cup of Crab Bisque or Swampburger Soup for \$5.00

- Smoked Salmon Bagel** \$13
Pacific wild smoked salmon, cream cheese, red onion and capers served on half a toasted plain bagel
- Acadian BLT** \$10 1/2
Canadian back bacon, crisp lettuce, fresh tomato slices & mayonnaise on honey whole grain toast add cheddar cheese \$1.95
- Grilled Cheese & Canadian Bacon** \$10 1/2
Melted cheddar cheese & Canadian bacon grilled on honey whole grain bread
- Cajun Grilled Cheese Deluxe** \$15 1/2
Double decker grilled sandwich on French bread with cheddar & pepper jack cheeses, grilled onions, andouille sausage, fresh tomato slices & hot pepper jelly

FROM THE BAYOU

all dishes served with sweet cornbread

substitute White Rice for Cajun Dirty Rice

The Big Easy \$17 1/2

Linguini noodles with bite size scallops, baby clams & rock crab in our House Creole Sauce

Ramone's Pasta Creole \$16 1/2

Fusilli pasta with smokey sausage & chicken in our House Creole sauce

Mile High Stir Fry \$15

Fresh zucchini, broccoli, onion, bell peppers & mushrooms sprinkled lightly with house seasonings & served over white rice.

Add spicy shrimp or scallops for \$6.95

Add chicken for \$5.95

Red Beans & Rice \$16 1/2

New Orleans's favourite. Slow simmered with smoked ham shanks and served over Dirty Rice.

Add andouille sausage for \$2.95

Add blackened chicken for \$5.95

substitute gluten free pasta \$2

Creole Jambalaya \$16

Smokey sausage & chicken in our spicy House Creole Sauce served over Cajun Dirty Rice

Shrimp & Crawfish Etouffée \$17 1/2

Shrimp & crawfish tails with onion, bell peppers, celery & tomatoes in a cayenne Cajun butter sauce served over Cajun Dirty Rice

Seafood & Sausage Gumbo \$17 1/2

A deep rich seafood stew with shrimp, clams, scallops, andouille sausage and the Cajun 'holy trinity' served over Cajun Dirty Rice

Shrimp & Grits YaYa \$18 1/2

Fried green tomatoes & cheesy garlic grits topped with spicy cajun shrimp



Taste of N'Awlin's

Trinity of Creole Jambalaya, Shrimp & Crawfish Etouffée and Seafood Sausage Gumbo served over Cajun Dirty Rice
\$19 1/2

HOUSE SPECIALS

Big Daddy BBQ Ribs \$18

Tender fall-off-the-bones baby back ribs in our signature House BBQ sauce served with Cajun Dirty Rice or Fresh Cut Fries & Slaw

Carpet Bagger Steak Sandwich \$16

AAA 6oz Sirloin Steak with FF

Chicken Fried Steak \$16

Seasoned beef steak battered & crispy fried with peppercorn gravy

Andouille Sausage Mac N' Cheese \$15

Cheesy pasta with our own mildly spiced andouille sausage served with Cajun Slaw.

Add blackened shrimp \$6.95

Add blackened chicken \$5.95

Fish & Chips \$16 1/2

Battered cod served with fresh cut fries, Cajun Slaw and Creole Tartar sauce

Shrimp Quesadilla \$15 1/2

Sautéed seasoned shrimp with monterey jack & cheddar cheeses baked in tortillas topped with Creole Sauce .. with Cajun Slaw & sour cream

BBQ Pork Quesadilla \$15

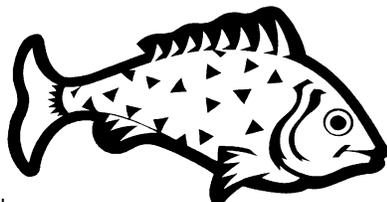
In house slow cooked BBQ pork with monterey jack & cheddar cheeses baked in tortillas topped with sour cream served with Cajun Slaw

Fish Taco \$15 1/2

Blackened catfish filet with fresh tomatoes, cucumbers, lettuce and fresh Lime Sauce rolled in a flour tortilla served with Cajun Slaw

What is Cajun Dirty Rice?

rice cooked in beef stock and mixed with ground pork, bacon, chicken, celery, onion & bell peppers and Cajun spices



What are Grits?

Grits consist of coarsely ground corn and are similar to other thick maize-based porridges from around the world, such as polenta or farrina

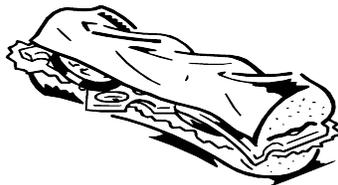
PO' BOYS

Choose Fresh Cut Fries, Cajun Fries, Sweet Potato Fries, Zydeco House Salad or Lemon Garlic Caesar

- Alligator Swamp Po'Boy** \$19
Crispy fried Louisiana alligator on grilled baguette with Creole tartar sauce, lettuce & tomatoes. When available - this gator won't bite!
- Bubba Shrimp Po' Boy** \$16
Cajun fried shrimp on grilled baguette with Creole mayonnaise, lettuce & tomatoes
- Blackened Chicken Po' Boy** \$15
Blackened chicken breast on grilled baguette with Creole mayonnaise, lettuce & tomatoes
- Oyster Po' Boy** \$16
Deep fried oysters on grilled baguette with tangy cocktail sauce, lettuce and tomatoes.
- BBQ Pork Po' Boy** \$15
In house slow cooked BBQ pork on grilled baguette with lettuce & tomatoes
- Fried Green Tomato Po'Boy** \$14
Fried green tomatoes on grilled baguette with Creole remoulade, lettuce & tomatoes
- Blackened Tips Po'Boy** \$17
Blackened tenderloin tips on grilled baguette with Creole mustard, lettuce & tomatoes

all Po'Boys served with Cajun Slaw

- Crablicious Po' Boy** \$16
TLL signature crabcake on grilled baguette with fresh House Lime Sauce, lettuce & tomatoes
- Soft Shell Crab Po' Boy** \$19
Dusted and deep fried served on grilled baguette with Cajun slaw, Creole tartar sauce, lettuce & tomatoes
- Catfish Po'Boy** \$15
Blackened catfish with Creole tartar sauce on grilled baguette with lettuce & tomatoes
- Boudin Ball Po'Boy** \$15
Traditional blend of beef, pork, rice, onions, peppers & seasonings served with Creole mustard on a grilled baguette with lettuce & tomatoes
- Andouille Sausage Po'Boy** \$15
House blend grilled andouille sausage on grilled baguette with Creole mustard, lettuce & tomatoes
- BBQ Duck Po'Boy** \$16
BBQ pulled duck on grilled baguette with lettuce & tomatoes
- Cajun Roast Beef Po'Boy** \$15
Tender roast beef on grilled baguette with horseraddish cajun mayo



A Little Louisiana ~ A Little Acadiana ~ A Little Canadiana



12" SOURDOUGH PIZZAS

Smokehouse Chicken \$24

Grilled chicken, crispy bacon, tomato, cheddar cheese, BBQ sauce & mozzarella cheese

Ettienne \$24

Pepperoni, banana peppers, pineapple, sesame seeds, feta, tomato sauce, mozza cheese

Vermillion Veg \$24

Tomatoes, mushrooms, onions, artichoke hearts, avocado, banana peppers, feta, black olives, tomato sauce & mozzarella

The Big Mamou \$24

Spicy sausage, ground beef, onions, mushrooms, tomatoes, tomato sauce, mozzarella cheese

Hurricane \$23

Spinach, roasted garlic, feta cheese, tomato sauce & mozza

The BIG CHEESY \$21

Tomato sauce, mozza, cheddar, jack & parmesan cheeses



Tooloulou

Crabmeat, spicy sausage, bell peppers, banana peppers, Creole sauce & mozza cheese
\$26

BIG BAD BAYOU BURGERS

Choice of Fresh Cut Fries, Cajun Fries, Sweet Potato Fries or Cajun Slaw

Bleu's Burger \$16

1/2 pound house made beef burger topped with crispy bacon & bleu cheese, lettuce & tomato with Creole mayo served on a grilled bun

Blazin' Bourbon Burger \$16

1/2 pound house made beef burger rubbed with bourbon rub spice topped with pepper jack cheese, grilled mushrooms, Creole mayonnaise, lettuce & tomato on a grilled bun

Jazz Fest \$16

1/2 pound house made beef burger with BBQ sauce, grilled ham, pineapple, tomato, cheddar & lettuce on a grilled bun

Black Bean Veggie Burger \$14

House made veggie burger on a grilled bun with Creole mayonnaise, lettuce, tomatoes & pickle

Crab Shack \$16

Tooloulou's Crabcake with pepper jack cheese, tangy cocktail sauce, lettuce, onion & tomato on a toasted bun

Big Daddy \$16

1/2 pound house made beef burger topped with cheddar cheese & loaded up with lettuce, tomato, onion, mustard, mayo & pickle on a grilled bun

Canadian Big Daddy \$17

1/2 pound house made beef burger topped with ham, bacon, onions, cheddar & loaded with Big Daddy condiments served on a grilled bun

Crazy Cajun \$16

1/2 pound house made beef burger with fried mushrooms, bacon, cheddar, Creole mayonnaise, lettuce & tomato topped with two crunchy onion rings on a grilled bun

Pepper Jack Ranch \$16

Grilled boneless chicken breast, crisp bacon, pepper jack cheese, BBQ sauce, lettuce & tomato on a grilled bun.

Gator Burger \$21

House made alligator burger served on a grilled bun with Creole mayonnaise, lettuce, tomato & pickle. (when available ~ ask your server)

SIDES

Sweet Corn Bread \$5

Sweet Potato Fries \$8

Onion Rings \$8

Cajun Slaw \$4

Cheesy Garlic Grits \$5

Hushpuppies \$5

Fresh Cut Fries \$7

Cajun Fries \$7

Peppercorn Gravy \$2

Side Andouille Mac N' Cheese \$5