



# TOOLOULOU'S MARDI GRAS DINNER SPECIALS

FEBRUARY 8 - FEBRUARY 13TH

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## • LAGNIAPPES •

**Andouille & Shrimp Cream Soup 9.50**  
spiced andouille sausage & shrimp in a creamy soup broth

**Shrimp & Grits Wedgie 10.95**  
spicy Cajun shrimp on a baked gumbo infused grits cake

**Creole Fresh Clams 12.95**  
fresh clams sauteed in Creole lemon white wine butter served with sweet cornbread

**Blackened Catfish Salad 12.95**  
blackened catfish bites over mixed greens with cucumbers, red onion & avocado drizzled with balsamic vinaigrette

**Fresh Oyster Shooters 3.00 each**  
WARNING: Eating these oysters may cause illness or even death for a person who has liver disease, cancer or other chronic conditions that weaken the immune system..



## • ENTREES •

**Bourbon Chicken 24.95**  
traditional southern bourbon chicken stew over white rice served with sweet cornbread

**Gumbo-laya 24.95**  
gumbo & jambalaya fusion with andouille sausage, chicken, shrimp & okra over Cajun dirty rice served with sweet cornbread

**Linguini Lafayette 22.95**  
sauteed fresh clams over linguini tossed in Creole lemon white wine butter served with sweet cornbread

**French Quarter Chop 24.95**  
seared pork loin in a creamy garlic & herb wine sauce served with sweet potato mash & Cajun corn maque choux

**Louisiana Sea Bream 26.95**  
whole fresh sea bream seared & oven baked served with Creole green beans and Cajun dirty rice

**Shellfish Boil 28.95**  
juicy & flavourful fresh clams, mussels & oysters baked in a roasted garlic lemon butter sauce with a touch of Cajun seasoning served with Creole green beans & sweet cornbread

• DESSERTS •

**Raspberry Bourbon King Cake Bread Pudding 11.95**

cinnamon raisin King Cake bread pudding with vanilla, bourbon & fresh raspberries topped with whipped cream

**Red Velvet Cake 9.95**

chocolately red velvet cake topped with cream cheese icing

• MARDI GRAS DRINK SPECIALS •

**Hurricane 7.95**

white & dark rums with citrus & passion fruit juices

**Sazarac 7.95**

a whiskey cocktail embellished with Peychaud's bitters and an absinthe wash

**Plantation Tea 7.95**

vodka, gin, rum & tequila with sweet southern ice tea

**Vieux Carre 7.95**

rye whiskey, cognac, sweet vermouth, benedictine, Peychaud's & Angostura bitters on ice

**Brandy Milk Punch 7.95**

brandy or bourbon, cream, sugar & vanilla

**Mint Julep 7.95**

bourbon, sugar, seltzer & fresh mint

**French 75 9.95**

gin, lemon, sugar & sparkling wine

**Absinthe 7.95**

French or Bohemian style

• ADD ONS •

**Shrimp & Lobster Etouffee 7.95**

shrimp & lobster 'smothered' in a buttery Cajun spiced sauce with the Holy Trinity

**Cheesy Garlic Grits 6.10**

**Hushpuppies 5.15**

fried corn dough fritters

