

Lagniappes

<lan-yap> means 'a little something extra' in Cajun Country

Hushpuppies & Cornbread \$6.30

Served with green tomato jam

Grilled Garlic Cheese Flatbread \$8.40

Garlic & Chili Shrimp \$14.35

Whole jumbo shrimp sautéed in garlic & chili sauce served with crusty bread

Deep Fried Oysters \$12.60

Served with Cajun cocktail sauce

Big Easy Chicken Tenders \$12.60

Crispy fried chicken breast tenders with House BBQ sauce

Blackened Tenderloin Tips \$13.35

Beef tenderloin tips with Bleu Cheese dip

Southern Fried Pickle Spears \$9.80

Served with ranch dressing

Crispy Calamari \$13.50

house cut baby squid with spicy Creole sauce for dipping

Fried Green Tomatoes \$9.40

Cornmeal dusted fried green tomatoes served with piquant Creole remoulade sauce

Catfish Bites \$12.60

Bite sized pieces of catfish golden fried with Creole tartar sauce for dipping

Tooloulou's Crab Cakes

House made crab cakes served with fresh Lime Dip One Cake for \$8.25 Two Cakes for \$14.40

Alligator Bites \$17.99

Authentic Louisiana alligator crispy fried & served with Creole tartar sauce (when available - ask your server)

Popcorn Shrimp \$12.60

Bourbon Cajun fried shrimp served Cajun cocktail sauce

Jamba Jumpers \$12.99

Crispy frog's legs brushed with House BBQ sauce served over onion rings

Boudin Balls \$10.45

Traditional blend of beef, pork, rice, onions, peppers and seasonings served with Creole mustard

Tabasco Wings \$12.60

Ten wings tossed in Louisiana hot sauce served with House Ranch

Creamy Crab Dip \$14.35

Oven baked cheese, seasonings & crabmeat with mardi gras chips

Bourbon Glazed Pork Belly Chunks \$12.99

Smoked crispy pork belly glazed with a bourbon bbq sauce

Soft Shell Crab Toast

Fried soft shell crab on garlic toast brushed with our house Cajun lemon oil

\$16.75



Please advise your server of any food allergies

Soup

Crab & Corn Bisque \$9.45

Made in house with crabmeat, corn & cajun seasonings served with sweet cornbread ~ 12 oz

Big Steve's SwampBurger Soup \$8.75

A hearty blend of ground beef, medley of vegetables and Chef Steve's Cajun spiced seasonings served with sweet cornbread ~ 12 oz



Salad

Zydeco House \$8.75

House salad of mixed greens, cucumbers, bell peppers, tomatoes & red onion topped with Balsamic vinaigrette

Magnolia \$12.99

Goat cheese, pecans & dried cranberries on a bed of mixed greens topped with Honey Mustard Balsamic

Shrimp Remoulade Salad \$16.20

Warm spicy shrimp tossed in our Creole remoulade sauce over fresh spinach leaves with mushrooms & red onions

Soft Shell Crab Salad \$16.99

fried soft shell crab on mixed greens with bell peppers, onion, cucumber, tomato & avocado with lemon & house balsamic vinaigrette

Lemon Garlic Caesar \$9.75

Romaine lettuce topped with crumbled cornbread & parmesan cheese tossed in Lemon Garlic Caesar dressing

Tabasco Caesar \$16.20

Lemon Garlic Caesar topped with your choice of blackened chicken, shrimp or scallops

LouLou Wedgie \$16.20

A crisp lettuce wedge, tomatoes, cucumbers & pecans topped with crumbled bleu cheese with choice of blackened shrimp or chopped lobster tail meat & Dijon Vinaigrette

Blackened Jack \$16.50

Blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts & mushrooms on home greens with Bleu Cheese dressing

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

Prices do not include taxes or gratuities. Tables of 6 or more may have an 18% gratuity added.

Seafood Market

Black Fish \$28.85

Your choice of blackened Snapper, Catfish or Mahi Mahi served with fresh mango salsa & seasonal vegetable
Substitute Lemon Garlic Butter if Blackened is too spicy

Bayou Tooloulou's \$28.85

Choose Snapper, Catfish or Mahi Mahi seared & topped with Tooloulou's Shrimp & Lobster Etouffée served with seasonal vegetable

Rajun Cajun Shrimp \$29.90

Jumbo shrimp pan sizzled in our hot & spicy Cajun Butter Sauce with seasonal vegetable

Planked Wild B.C. Salmon Filet \$29.90

Maple orange glazed & grilled on a cedar plank served with seasonal vegetable

Louisiana Catfish \$24.75

Cornmeal Crusted served with our zesty fresh lime sauce and seasonal vegetable

Bourbon Sea Scallops \$35.99

Large sea scallops coated in bourbon seasonings served with seasonal vegetable

Colossal BBQ Shrimp \$29.90

Whole shrimp marinated and pan fried in House BBQ sauce served with seasonal vegetable

Shrimp & Grits Ya Ya

Fried green tomatoes & cheesy garlic grits topped with spicy Cajun jumbo shrimp served with seasonal vegetable
\$28.85



Meat Market

Toulouse Street Top Sirloin Steak \$27.95

8 oz centre cut AAA Top Sirloin. Blackened add \$1

Bourbon Street Rib Eye \$39.95

12 oz chili rubbed AAA Rib Steak grilled your way

Cajun Pannead Veal \$29.90

Breaded and pan fried veal cutlets topped with Creole Crabmeat sauce

Bayou BBQ Babyback Ribs

Signature tenderly basted pork back ribs
1/2 Rack for \$19.50 Full Rack for \$34.99

Blackened Andouille Stuffed Pork Chop \$28.85

Grilled centre cut pork chop stuffed with andouille dressing seared in blackened spices

Blackened Chicken \$24.75

8 oz blackened boneless chicken breast. Ask for Lemon Herb seasoning if blackened is too spicy for you!

your choice of: Cajun Dirty Rice, White Rice, Fresh Cut Fries, Cajun Fries, Sweet Potato Fries or Sweet Potato Mash

all entrées served with seasonal vegetable

House Headliners

Mississippi Mussels \$18.50

Fresh mussels steamed in garlic and white wine served in our Creole Sauce with sweet cornbread

Crab Claws Bordelaise \$35.99

Crab claws in a seasoned white wine sauce served over Cajun Dirty Rice with sweet cornbread & seasonal vegetable

Steamer Bucket \$23.95

Whole crawfish, clams & mussels steamed in garlic & white wine sauce served with Creole green beans & sweet cornbread

BUBBA BUCKET \$39.99

Snow Crab cluster, Louisiana Alligator Bites and Tabasco Wings served with Cajun Dirty Rice and Hushpuppies

Cajun SeaFood Skillet

Jumbo shrimps, scallops, crawfish, onions & mushrooms sautéed in lemon garlic butter on a bed of Cajun Dirty Rice baked in an iron skillet topped with bordelaise sauce & fresh parmesan cheese with sweet cornbread

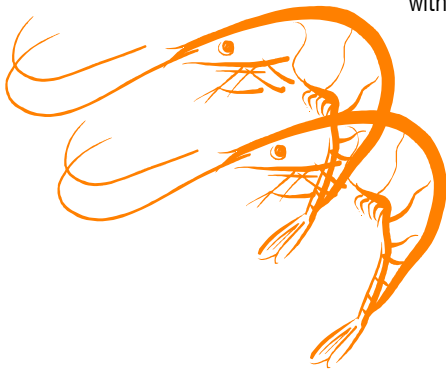
\$39.99

What is Cajun Dirty Rice?

rice simmered in beef stock with bacon, ground pork, chicken, celery, onion, bell peppers and Cajun seasonings

What are Grits?

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



From the Bayou

substitute White Rice for Cajun Dirty Rice

Seafood & Sausage Gumbo \$26.75

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

Creole Jambalaya \$24.75

Our house andouille sausage & chicken in our spicy Creole sauce served over Cajun Dirty Rice

Shrimp & Lobster Etouffée \$26.75

Shrimp and lobster with onion, bell peppers, celery & tomatoes in a spicy cayenne Cajun butter sauce over Cajun Dirty Rice

Red Beans & Rice \$19.75

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

Add andouille sausage for \$2.99

Add blackened chicken for \$5.99

substitute gluten free pasta \$2.99

The Big Easy \$26.75

Linguini noodles with bite sized scallops, baby clams & rock crab in our piquant House Creole sauce

Ramon's Pasta Creole \$24.75

Fusilli pasta with smokey sausage & chicken in our piquant Creole tomato sauce.

Mile High Stir Fry \$19.75

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

Add blackened shrimp or scallops for \$6.99

Add blackened chicken for \$5.99

Taste of N'Awlin's

Trinity of Creole Jambalaya, Shrimp & Lobster Etouffée & Seafood Sausage Gumbo served over Cajun Dirty Rice

\$28.99



Cajun Crab & Shrimp Boil !!!

Cajun Crab & Shrimp Boil \$39.50 p/p

We bring a tray of snow crab legs, shrimp in the shell, spicy sausage, corn on the cob, taters and a boiled onion right to your table along with some crab crackers and a roll of paper towels!! Served with a bowl of Cajun Dirty Rice and a basket of Corn Bread & Hushpuppies (minimum 2 people)

Big Daddy's Crawfish Boil

Half Crawfish Bucket \$41.50

1.5 pounds served with one corn cob, 1 potato. Cajun Dirty Rice & sweet cornbread

Full Crawfish Bucket \$79.99

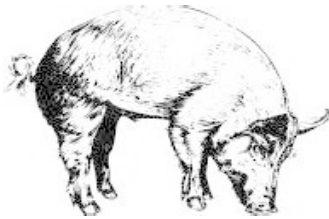
3.0 pounds served with 2 corn cobs, 2 potatoes, Cajun Dirty Rice & sweet cornbread

Snow Crabs Cajun Style

Snow Crabs Cajun Style

Snow Crab clusters in our Signature BOIL served with Cajun Dirty Rice & lemon garlic butter sauce with seasonal vegetable & sweet cornbread

One Cluster \$24.75 Two Clusters \$39.15 Three Clusters \$52.99



Sea to Shore Combo's Your Way

SEA - CHOOSE ONE

Bourbon Sea Scallops ~ Snow Crab ~ Cajun Shrimp

SHORE - CHOOSE ONE

AAA 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, Fresh Cut Fries, Cajun Fries, Sweet Potato Fries or Sweet Potato Mash

\$43.50



Bayou Burgers



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

Bleu's Burger \$16.45

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 \$16.45

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

Pepper Jack Ranch \$16.45

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

Big Daddy \$16.45

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 \$17.50

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 \$16.45

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

Black Bean Veggie Burger \$14.45

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

Crab Shack

Tooloulou's Crabcake with pepper jack cheese, tangy cocktail sauce, lettuce, onion & tomato on a toasted bun
\$16.45

12 " Sourdough Pizza

Smokehouse Chicken \$24.75

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

The BIG CHEESY \$21.75

Tomato sauce, mozza, cheddar, jack & parmesan cheeses

Sides

Sweet Corn Bread \$5.15

Fresh Cut Fries \$7.25

Sweet Potato Fries \$8.25

Cajun Fries \$7.25

Cup Swampburger Soup \$5.20

Cup Crab Bisque \$5.20

Cheesy Garlic Grits \$6.10

Hushpuppies \$5.15

Onion Rings \$8.25

Cajun Slaw \$4.10

White Rice \$4.25

Dirty Rice \$5.25

Peppercorn Gravy \$2.99

Side Andouille Mac N' Cheese \$5.15