

CAJUN FAVOURITES

NEW ORLEAN'S BREAKFAST \$16.95
two eggs, two sausages, Canadian back bacon, grilled tomato, potatoes, pancake & buttermilk biscuit

COWBOY FRICASSEE HASH \$16.95
scrambled eggs, potatoes, sausage, bacon & onions topped with cheddar cheese, pancake & toast

BREAKFAST POUTINE \$15.95
potatoes topped with scrambled eggs, bacon, grilled onion, cheese curds & hollandaise sauce

RED NECK GRITS \$15.95
creamy cheesy garlic grits with some fricassee'd ham & eggs topped with red eyed gravy

CLASSIC CANADIAN HASH (vegetarian) \$14.95
seasoned potatoes, onions, mushrooms, bell peppers & tomatoes with a buttermilk pancake & toast

STARVIN' MARVIN \$19.95
6oz sirloin steak, three eggs any style, grilled tomato, potatoes & toast

BREGGFAST SANDWICH \$14.95
two fried eggs, Canadian bacon, fried onions, tomato & lettuce on toasted bun with skillet potatoes

ACADIAN BLT \$12.95
Canadian bacon, lettuce, tomato slices & mayonnaise on whole grain toast with skillet potatoes
Add: cheddar cheese \$1.99 Add: ½ avocado \$3.25

GRILLED CHEESE & CANADIAN BACON \$12.95
on multi grain toast with skillet potatoes

CAJUN GRILL CHEESE DELUXE \$14.95
cheddar & pepper jack cheeses, gilled onions, andouille sausage, tomatoes & pepper jelly on toasted French bread served with skillet potatoes

WRAP IT UP \$14.95
scrambled eggs, sausage, tomatoes, bell peppers, cheddar jack cheese & salsa in a flour tortilla served with potatoes

Breakfast / Brunch

403-762-2633



Available until 2:00pm



Tooloulou's
Banff Alberta

BRUNCH
WITHOUT BOOZE
is just
BREAKFAST



EGGS YOUR WAY

One Egg with Multi Grain Toast \$ 6.45
Two Eggs with Multi Grain Toast \$ 8.35
Three Eggs with Multi Grain Toast \$ 9.65

Add: strip bacon, Canadian bacon
sausage or ham \$ 2.50

Add: skillet potatoes, Cajun
potatoes, tomato slices \$ 2.50

Add: fresh avocado, andouille
sausage, cheesy garlic
or maple syrup grits \$ 3.25

Add: Pacific smoked salmon \$ 7.99



BASICALLY BREAKFAST

Smoked Salmon Bagel \$15.95
Granola Yogurt Parfait \$12.95
Fresh Seasonal Berries \$ 8.25

Please advise server of any food allergies

9AM EYE OPENERS

CREOLE CAESAR (1oz) \$ 7.95
Vodka, clamato juice, fresh lime, horseradish, Worcestershire sauce, tabasco & Creole seasoning

MAMOU MIMOSA (6oz) \$12.95
Sparkling wine, orange liqueur, fresh orange juice

BOURBON STREET BELINI (6oz) \$12.95
Sparkling wine, peach schnapps, passion fruit & fresh orange juices, cassis

FRENCH 75 (6oz) \$14.95
Cognac, sparkling wine, sugar & lemon

TRUFFLE NUT (1oz) \$ 8.50
Bailey's, Frangelico, amaretto, coffee & whipped cream

PEPPERMINT PAW PAW (1oz) \$ 8.50
Peppermint schnapps, hot chocolate, whipped cream

BOOZY ICED COFFEE (2oz) \$11.75
Spiced rum OR Canadian whiskey, Bailey's, iced coffee



www.tooloulous.ca

OMELETS



WESTERN	\$14.95
<i>ham, tomatoes, green onion, cheddar jack cheese</i>	
VEGGIE	\$14.75
<i>mushroom, bell peppers, onions, tomatoes, cheddar jack cheese</i>	
JAMBALAYA	\$14.95
<i>chicken, andouille sausage, cheddar jack cheese topped with spicy Creole sauce</i>	
CRAB & ASPARAGUS	\$16.25
<i>crabmeat, grilled asparagus, cheddar jack cheeses & hollandaise sauce</i>	
RAJUN CAJUN	\$15.95
<i>andouille sausage, mushrooms, onions, bell peppers, pepper jack cheese & Creole mustard</i>	
GREEN EGGS & HAM	\$15.95
<i>grilled spinach, green peppers & onions, ham, cheddar jack cheese, salsa verde</i>	
CHASIN' TAILS	\$16.25
<i>blackened lobster, pepperjack cheese & hollandaise sauce</i>	
RANCHEROS INCREDABALOS	\$14.95
<i>fresh avocado, salsa, cheddar jack cheese</i>	
SPINACH & CHEDDAR	\$14.95
<i>Fresh grilled spinach & cheddar cheese</i>	
HAWG & HEN	\$14.95
<i>BBQ pulled pork, cheddar jack cheese</i>	
DANCIN' JACK	\$14.95
<i>pork belly, hot pepper jelly, pepperjack cheese, topped with hollandaise</i>	
WHITE OUT	\$16.25
<i>egg whites, fresh grilled spinach & feta cheese</i>	

** 3 egg omelets served with multi grain toast and choice of potatoes or tomatoes
 ** sub egg whites \$1.50

FRENCH TOAST

Plain French Toast	\$12.95
Apple Cinnamon	\$14.95
Fresh Fruit Infusion	\$16.50
<i>seasonal fresh berries, bananas</i>	
Banana's Foster	\$14.95
<i>bananas, pecans, caramel</i>	
Mascarpone & Peaches	\$14.95
Chocolate Chipmunk	\$14.95
<i>chocolate hazelnut filling</i>	
Raspberry Ripple	\$15.95
Oreo Cookie Monster	\$14.95
Turtle Toast	\$14.95
<i>pecans, caramel, chocolate</i>	

** garnished with whipped cream & powdered sugar



ADD ICE CREAM \$2.95



Canadian Maple Syrup \$3.15

PANCAKES

Two buttermilk pancakes	\$12.95
Three buttermilk pancakes	\$14.95
** choice of strip bacon, Canadian Bacon, Maple Syrup Grits \$6.25 sausages or ham	
Banana Nut	\$14.95
<i>banana slices, pecans & caramel</i>	
Apple Cinnamon	\$14.95
Peach & Pecan	\$14.95
Makin' Bacon	\$14.95
Chocolate Chip	\$13.95
Fresh Raspberry	\$14.95
Blueberry Blues	\$14.95

**garnished with whipped cream & powdered sugar

BELGIAN WAFFLES

Plain Belgian Waffle	\$12.95
Jordan's Jamboree	\$16.50
<i>seasonal fresh berries, bananas</i>	
Apple Cinnamon	\$14.95
Strawberries & Chocolate	\$14.95
Chocolate Chip	\$14.95
Blueberry Blues	\$14.95
Fresh Raspberry	\$15.95
Peach & Pecan	\$14.95
Waffle Crème Brule	\$14.95
<i>vanilla yogurt & caramel</i>	

** waffles garnished with whipped cream & powdered sugar

CHICKEN & WAFFLE \$16.95
drizzled with honey & maple syrup



SIDES

Cheesy Garlic Grits	\$6.25
Bacon Strips (6)	\$4.75
Canadian Bacon (4)	\$4.75
Sausages (4) or Ham (3)	\$4.75
Side Buttermilk Pancake	\$5.45
Side Fresh Berries	\$4.25
Skillet or Cajun Potatoes	\$3.95
Andouille Sausage	\$3.95
Honey Whole Grain Toast	\$3.75
Toasted Bagel or English Muffin	\$3.95
Buttermilk Biscuit	\$2.50
Philadelphia Cream Cheese	\$1.99
Half Fresh Avocado	\$3.25
Sliced Banana	\$2.25

Side Eggs: One Egg \$3.25 Two Eggs \$4.75 Three Eggs \$6.25

BENEDICT BAR

two poached eggs on toasted English muffin*

VIK & DIK	\$14.95
<i>with Canadian bacon on English muffin topped with hollandaise sauce</i>	
CAROLYN'S CONFECTION	\$15.95
<i>fresh avocado, tomato slices topped with hollandaise sauce</i>	
SMOKEY SALMON	\$16.95
<i>Pacific smoked salmon, grilled onions, hollandaise sauce, capers</i>	
SIZZLING RIVALRY	\$16.95
<i>½ crabmeat & ½ spicy shrimp on Canadian bacon topped with hollandaise</i>	
DUCK DUCK BENNY	\$15.95
<i>BBQ pulled duck, caramelized onions & hollandaise sauce</i>	
PORK BELLY BENEDICT	\$15.95
<i>crispy pork belly topped with Cajun hollandaise sauce</i>	
BOURBON STREET	\$16.95
<i>topped with piquant Creole sauce on a Tooloulou's crabcake *</i>	
SOUTHERN COMFORT	\$16.95
<i>chicken fried steak on sweet cornbread* topped with hollandaise sauce</i>	
EGGS BAYOU	\$15.95
<i>andouille sausage & hollandaise sauce</i>	
EGGS SHANNON	\$16.95
<i>andouille sausage, spicy shrimp lobster etouffee</i>	

**garnished with paprika & green onions

***served with choice of potatoes or fresh tomato slices

A Little Louisiana
A Little Acadiana
A Little Canadiana



LUNCH

403 762 2633 403 - 76BANFF

11:30AM - 5PM



Banff Alberta

Tooloulou's

Lagniappes 'a little something extra'



Hushpuppies & Sweet Cornbread \$6.95
with house made green tomato jam

Grilled Garlic Cheese Flatbread \$8.95
served with balsamic dip

TOOLOULOU'S CRAB CAKES
One Crab Cake \$8.50 Two Crab Cakes \$15.95
served with fresh lime sauce

Alligator Bites 17.95
crispy fried served with Creole tartar sauce (seasonal)

Cajun Calamari 13.95
baby squid served with spicy Creole sauce

Deep Fried Oysters 12.95
with tangy cocktail sauce dip

Popcorn Shrimp 13.95
bourbon Cajun fried shrimp with cocktail sauce

Creamy Crab Dip 15.95
baked cheese, seasonings & crabmeat served with mardi gras chips

BIG Easy Chicken Tenders 12.95
crispy fried chicken breast tenders served with house bbq sauce

Catfish Bites 12.95
golden fried catfish served with Creole tartar sauce

Garlic Chili Shrimp 14.95
whole jumbo shrimp sautéed in garlic chili sauce served with crusty bread

Fried Green Tomatoes \$9.95
cornmeal dusted green tomatoes served with Creole remoulade sauce

Tabasco Wings \$13.95
ten wings tossed in Louisiana hot sauce served with ranch dressing

Southern Fried Pickle Spears \$9.95
served with ranch dressing

Bourbon Glazed Pork Belly 13.95
smoked crispy pork belly glazed with bourbon bbq sauce

Boudin Balls 10.95
traditional Louisiana blend of beef, pork, rice onions, peppers & seasonings

Louisiana Ditch Chicken 12.95
crispy fried frogs legs brushed with house bbq sauce & onion rings

Soft Shell Crab Toast 16.95
fried whole softshell crab on garlic toast brushed with Cajun lemon oil

Blackened Tenderloin Tips 13.95
beef tips served with bleu cheese dip

Bayou Bowls

SEAFOOD SAUSAGE GUMBO 18.75
seafood stew of shrimp, clams, scallops, andouille sausage with southern seasonings served over Cajun Dirty Rice

CREOLE JAMBALAYA 17.95
andouille sausage, chicken, Cajun Dirty Rice in spicy Creole sauce

SHRIMP LOBSTER ETOUFFEE 18.95
shrimp, lobster, onion, bell peppers, celery, tomatoes in a spicy cayenne butter sauce over Cajun Dirty Rice

TASTE OF N'AWLIN'S 21.95
Trinity of Creole Jambalaya, Shrimp Lobster Etouffee & Seafood Sausage Gumbo over Cajun Dirty Rice

THE BIG EASY 18.95
linguini with scallops, baby clams, rock crab & Creole sauce

SHRIMP & GRITS YAYA 19.25
fried green tomatoes & cheesy garlic grits topped with spicy garlic shrimp in our YaYa bbq sauce

MILE HIGH STIR FRY 16.95
fresh zucchini, broccoli, onion, bell peppers, mushrooms, seasonings served over white rice
add spicy shrimp or scallops \$6.99
add chicken \$5.99

RED BEANS & RICE 17.95
NOLA favourite simmered with smoked ham shanks
add andouille sausage \$3.95
add blackened chicken \$5.99

Soups & Salads



CRAB & CORN BISQUE 9.95

SWAMPBURGER SOUP 9.25
hearty blend of ground beef, vegetables & Cajun seasoning

TOOLOULOU EXPRESS 15.95
choice of soup with Zydeco or Lemon Garlic Caesar salad

MAGNOLIA SALAD 12.95
goat cheese, pecans, dried cranberries, mixed greens and honey mustard vinaigrette

LEMON GARLIC CAESAR 10.95
romaine lettuce, cornbread crumble & parmesan cheese tossed with lemon garlic Caesar dressing
add blackened chicken, shrimp or scallops \$7.00

SOFT SHELL CRAB SALAD 17.95
fried whole softshell crab on mixed greens, bell peppers, onion, cucumber, tomato & avocado & house

ZYDECO HOUSE SALAD 9.50
mixed greens, cucumbers, bell peppers, tomatoes & red onion with balsamic vinaigrette

LOULOU WEDGIE 17.95
crisp lettuce wedge, tomatoes, cucumbers, pecans, bleu cheese, Dijon vinaigrette. Choice of blackened shrimp or chopped lobster tail

SHRIMP REMOULADE SALAD 16.95
warm spicy shrimp tossed in Creole remoulade sauce over fresh spinach, mushrooms & red onions

BLACKENED JACK 17.95
blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts, mushrooms, home style greens & bleu cheese dressing

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

Sides

HUSHPUPPIES 6.95

SWEET CORNBREAD 6.95

SINGLE SLICE CORNBREAD 2.50

CHEESY GARLIC GRITS 6.25

ANDOUILLE MAC'N CHEESE 5.95

SIDE SHRIMP LOBSTER ETOUFFEE 6.95



FRESH CUT FRIES 7.95

CAJUN FRIES 7.95

SWEET POTATO FRIES 8.95

ONION RINGS 8.95

DIRTY RICE 5.25

CUP SOUP 5.20



Po'Boys



All Po'boy's served on a grilled baguette with fresh lettuce & tomato

FAVOURITES OF THE HOUSE

FISH & CHIPS 17.95

battered catfish filet marinated in hot sauce with Creole tartar sauce

BIG DADDY BBQ RIBS 19.95

baby back pork ribs served with Cajun dirty rice or fresh cut fries

BLACKENED SHRIMP QUESADILLA 16.95

with Monterey jack & cheddar cheeses, Creole sauce & sour cream

BBQ PORK QUESADILLA 16.95

with Monterey jack cheddar cheeses topped with sour cream

FISH TACO 16.95

blackened catfish, tomatoes, cucumbers, lettuce & fresh lime sauce

add avocado \$3.25 add cheddar jack cheese \$1.99

CHICKEN FRIED STEAK 17.95

seasoned beef minute steak battered & fried with choice of peppercorn or biscuit gravy

ANDOUILLE MAC'N CHEESE 16.95

cheesy Cajun seasoned macaroni with andouille sausage

add blackened shrimp \$6.99

add blackened chicken \$5.99

STEAK SANDWICH 17.95

AAA 6oz sirloin steak with French fries

MISSISSIPPI MUSSELS 19.95

steamed in garlic & white wine served in our spicy Creole sauce



SANDWICHES

CAJUN CLUB WRAP 15.95

blackened chicken, bacon, tomato, avocado lettuce, cheddar jack cheese, ranch dressing

CHICKEN CAESAR WRAP 15.25

crisp fried chicken tenders, bacon, lettuce, asiago & mozzarella cheeses, house Caesar dressing

BAYOU BLACK JACK WRAP 17.95

blackened tenderloin tips, grilled bell peppers, black olives, artichoke hearts, mushrooms, home greens, bleu cheese dressing

ACADIAN BLT 12.95

Canadian bacon, lettuce, tomato slices, mayonnaise on whole grain toast

GRILLED CHEESE & CANADIAN BACON 12.95

cheddar cheese & CDN bacon on whole grain toast

SMOKED SALMON BAGEL 14.95

½ plain bagel, cream cheese, red onion & capers

VEGGWICH WRAP 14.95

tomato slices, avocado, cucumber, red onion lettuce, pepperjack cheese, creolaise

BURGERS

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

** substitute a bowl of soup \$2.50

**add a bowl of soup \$5.20

BIG DADDY 17.95

½ pound beef burger, cheddar cheese, lettuce, tomato, onion, mustard, mayo, pickle

CRAZY CAJUN 17.95

½ pound beef burger, fried mushrooms, bacon, cheddar, creolaise, lettuce, tomato

BLEU'S BURGER 17.95

½ pound beef burger, bacon, bleu cheese, lettuce, tomato, creolaise

CANADIAN BIG DADDY 18.95

Big Daddy burger with ham & bacon

BLAZIN' BOURBON BURGER 17.95

½ pound bourbon rubbed beef burger, pepper jack cheese, grilled mushrooms, creolaise, lettuce, tomato

PEPPER JACK RANCH 17.95

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

CRAB SHACK 17.95

crab cake, pepperjack cheese, cocktail sauce, lettuce, onion, tomato

BLACK BEAN VEGGIE BURGER 16.95

house made veggie burger, creolaise, lettuce, tomatoes, pickle



SANDWICHES & Po'Boys

come with choice of fresh cut fries, Cajun fries, sweet potato fries, Zydeco house or Lemon Garlic Caesar salad

** substitute a bowl of soup \$2.50

**add a bowl of soup \$5.20

BUBBA SHRIMP 17.95

cajun fried shrimp and creolaise

CATFISH 15.95

blackened catfish & creole tartar sauce

CRABILICIOUS 16.95

crab cake & fresh lime sauce

BBQ PORK 16.95

slow cooked pulled pork in house bbq sauce

BLACKENED CHICKEN 17.95

blackened chicken breast with creolaise

SOFT SHELL CRAB 19.95

whole fried soft shell crab & creole tartar sauce

BBQ DUCK 16.95

bbq pulled duck in house bbq sauce

BOUDIN BALL 16.95

blend of beef, pork, rice, onions, peppers & creole mustard

DEEP FRIED OYSTER 16.95

deep fried oysters & tangy cocktail sauce

BLACKENED TENDERLOIN TIPS 18.95

beef tips with creole mustard

ANDOUILLE SAUSAGE 16.95

house andouille sausage with creole mustard

FRIED GREEN TOMATO 15.95

with creole remoulade sauce





DINNER

A Little Louisiana
A Little Acadiana
A Little Canadiana



LAGNIAPPES 'a little something extra'

HUSHPUPPIES & SWEET CORNBREAD 6.95
with house made green tomato jam

GRILLED GARLIC CHEESE FLATBREAD 8.95
with balsamic dip

CREAMY CRAB DIP 15.95
baked cheese, seasonings & crabmeat served with
mardi gras chips

FRIED GREEN TOMATOES 9.95
cornmeal dusted green tomatoes served with Creole
remoulade sauce

SOUTHERN FRIED PICKLE SPEARS 9.95
served with ranch dressing

SOFT SHELL CRAB TOAST 16.95
fried whole softshell crab on garlic toast brushed with
Cajun lemon oil

TOOLOULOU'S CRAB CAKES
One Crab Cake \$8.50 Two Crab Cakes \$15.95
with fresh lime sauce

CATFISH BITES 12.95
golden fried catfish served with Creole tartar sauce

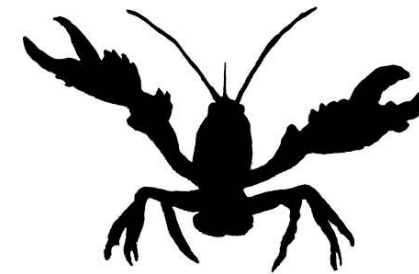
CAJUN CALAMARI \$13.95
baby squid served with spicy Creole sauce

POPCORN SHRIMP 13.95
bourbon Cajun fried shrimp with cocktail sauce

DEEP FRIED OYSTERS 13.95
with tangy cocktail sauce

BOUDIN BALLS 10.95
traditional Louisiana blend of beef, pork, rice onions,
peppers & seasonings

BIG EASY CHICKEN TENDERS 12.95
crispy fried chicken breast tenders served with house
bbq sauce



ALLIGATOR BITES 17.95
crispy fried served with Creole tartar sauce
(seasonal)

GARLIC CHILI SHRIMP 14.95
whole jumbo shrimp sautéed in garlic chili
sauce served with crusty bread

LOUISIANA DITCH CHICKEN 12.95
crispy fried frogs legs brushed with house
bbq sauce & onion rings

BOURBON GLAZED PORK BELLY 13.95
smoked crispy pork belly chunks glazed with
bourbon bbq sauce

BLACKENED TENDERLOIN TIPS 13./95
beef tips served with bleu cheese dip

TABASCO WINGS 13.95
ten wings tossed in Louisiana hot sauce
served with ranch dressing

SOUP

CRAB & CORN BISQUE 9.95
12oz serving of house made creamy bisque

SWAMPBURGER SOUP 9.25
12oz bowl of hearty blend of ground beef,
vegetables & Cajun seasoning. Chef Steve's
favourite!

SALADS

MAGNOLIA SALAD 12.95
goat cheese, pecans, dried cranberries, mixed greens
with a honey mustard vinaigrette

LEMON GARLIC CAESAR 10.95
romaine lettuce, cornbread crumble & parmesan
cheese tossed with lemon garlic Caesar dressing
add blackened chicken, shrimp or scallops \$7.00

ZYDECO HOUSE SALAD 9.50
mixed greens, cucumbers, bell peppers, tomatoes &
red onion with balsamic vinaigrette

LOU LOU WEDGIE 17.95
crisp lettuce wedge, tomatoes, cucumbers,
pecans, bleu cheese, Dijon vinaigrette. Choice of
blackened shrimp or chopped lobster tail

SHRIMP REMOULADE SALAD 16.95
Warm spicy shrimp tossed in Creole remoulade
sauce over fresh spinach, mushrooms & red
onions

SOFT SHELL CRAB SALAD 17.95
fried whole softshell crab on mixed greens, bell
peppers, onion, cucumber, tomato & avocado &
house vinaigrette

BAYOU BOWLS

SEAFOOD & SAUSAGE GUMBO 27.95
seafood stew of shrimp, clams, scallops, andouille sausage with southern seasonings served
over Cajun Dirty Rice

CREOLE JAMBALAYA 25.95
andouille sausage, chicken, Cajun Dirty Rice in spicy Creole sauce

SHRIMP LOBSTER ETOUFFEE 27.95
shrimp, lobster, onion, bell peppers, celery, tomatoes in a spicy cayenne butter sauce over
Cajun Dirty Rice

TASTE N'AWLIN'S 29.50
Trinity of Creole Jambalaya, Shrimp Lobster Etouffee &
Seafood Sausage Gumbo over Cajun Dirty Rice

THE BIG EASY 27.95
linguini with scallops, baby clams, rock crab & piquant Creole sauce

SIGNATURE TOOLOULOU'S

CAJUN SEAFOOD SKILLET 39.99

jumbo shrimps, scallops, 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 29.50

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

STEAMER BUCKET 25.95

whole crawfish, clams & mussels in shell steamed in garlic & white wine & sweet cornbread

LOUISIANA BOILS

CAJUN CRAB & SHRIMP BOIL 41.95/ 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 \$79.99 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 \$24.95 Two Clusters \$39.50 Three Clusters \$52.99

Served with Cajun dirty rice, seasonal vegetable & sweet cornbread



FROM THE SEA

BLACK FISH 29.50

served with seasonal vegetable

blackened snapper, catfish or tilapia with fresh mango salsa. Can substitute lemon garlic butter

BAYOU TOOLOULOU'S 29.50

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

RAJUN CAJUN SHRIMP 29.95

jumbo shrimp sizzled in hot spicy Cajun butter

PLANKED WILD BC SALMON 31.50

maple orange glazed & grilled on a cedar plank

LOUISIANA CATFISH 26.95

cornmeal crusted served with zesty lime sauce

BOURBON SEA SCALLOPS 36.50

large scallops seared in bourbon seasoning

COLLOSSAL BBQ SHRIMP 31.50

whole shrimp panfried in spiced up bbq sauce

MISSISSIPPI MUSSELS 19.95

succulent mussels steamed in garlic & white wine served in our piquant Creole sauce with sweet cornbread

WHERE'S THE MEAT?

TOP SIRLOIN STEAK 28.95

8oz centre cut AAA

CAJUN PANNEED VEAL 29.95

Breaded cutlet topped with Creole crabmeat

BLACKENED CHICKEN 25.95

8oz boneless breast - can sub for lemon herb

BLACKENED PORK CHOP

Stuffed with andouille sausage dressing
28.95

BAYOU BBQ BABY BACK RIBS

½ Rack \$21.95 Full Rack \$35.95
tenderized pork ribs brushed with house
sweet 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

\$44.95

Bourbon Sea Scallops, Snow Crab,
Rajun Cajun Shrimp

Choose One

Top Sirloin Steak, BBQ Baby Back Ribs,
Blackened Chicken,
Blackened Andouille Stuffed Pork Chop

Choose One

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

BIG DADDY 17.95

½ pound beef burger, cheddar cheese, onion, mustard, mayo, pickle

CRAZY CAJUN 17.95

½ pound beef burger, fried mushrooms, bacon, cheddar cheese, creolaise

BLEU'S BURGER 17.95

½ pound beef burger, bacon, bleu cheese, creolaise

CANADIAN BIG DADDY 18.95

Big Daddy burger with ham & bacon

BLAZIN' BOURBON BURGER 17.95

½ pound bourbon rubbed beef burger, pepper jack cheese, grilled mushrooms, creolaise

PEPPER JACK RANCH 17.95

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

CRAB SHACK 17.95

crab cake, pepperjack cheese, cocktail sauce, onion

BLACK BEAN VEGGIE BURGER 16.95

house made veggie burger, creolaise, pickle

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

SIDES

Hushpuppies 6.95

Sweet Cornbread 6.95

Single Slice Cornbread 2.50

Cheesy Garlic Grits 6.25

Cajun Dirty Rice 5.25

Andouille Mac'N Cheese \$5.95

Fresh Cut Fries 7.95

Cajun Fries 7.95

Sweet Potato Fries 8.95

Onion Rings 8.95

Cup of Soup 5.20



Please advise your server of any allergies