



# Ragin' Cajun

South Louisiana Kitchen

## STARTERS

### Signature Char-grilled Oysters

Half Dozen 17 Dozen 29

Oysters topped with herbs, an Italian cheese blend, lemon garlic butter served with toasted French bread

### Gulf Coast Oysters on the Half Shell

Half Dozen 15 Dozen 22

### Louisiana Fried Crawfish Tails 14

1/4 LB of crawfish tails lightly fried and served with Ragin' Cajun red sauce

### Buffalo Shrimp (eight) 14

Tossed in our homemade buffalo sauce, served with celery sticks and your choice of bleu cheese or ranch

### Jumbo Buffalo Wings

Half Dozen 11 Dozen 20

Breaded or naked, served with celery sticks and your choice of bleu cheese or Ranch

### Shrimp & Crab Gumbo

cup 8 bowl 13

### Chicken & Sausage Gumbo

cup 6 bowl 11

### Red Beans & Rice with Sausage

cup 5 bowl 9

Add cheddar cheese & onions for .99

### Chicken & Sausage Jambalaya

cup 7 bowl 12

### Boudin Balls (five) 8

Served with yellow mustard or ranch

### Grilled Boudin 7.5

A Southwest Louisiana Tradition

Served with pickles and onions

## SALADS

### R.C. House Salad 8

Artisan lettuce, grape tomatoes, red onion, cucumbers, celery, carrots, house vinaigrette

Add Grilled or Blacked Chicken 7 or Shrimp 10

### Caesar Salad 8

Romaine lettuce, homemade croutons, parmesan cheese, signature creamy Caesar

Add Grilled or Blacked Chicken 7 or Shrimp 10

### Fried Gulf Coast Oyster Caesar Salad 20

Fried oysters, romaine lettuce, homemade croutons, parmesan cheese, signature creamy Caesar

### Mandarin Salmon Salad 23

Grilled or blackened salmon, artisan lettuce, grape tomatoes, red onion, cucumbers, Mandarin oranges, homemade croutons, gently tossed in a homemade orange vinaigrette

### French Quarter Chicken Cobb Salad 15

Cold, grilled chicken breast, smoked bacon, avocado, hard-boiled egg, grape tomatoes, red onions, romaine lettuce, shredded cheddar cheese topped in ranch

### Buffalo Crawfish Salad 17

Fried crawfish tails tossed in homemade buffalo sauce, romaine lettuce, sweet roasted corn with bleu cheese or ranch.

Add bleu cheese crumbles for .99

## RC PO-BOY SPECIAL

HALF FRIED SEAFOOD PO-BOY,  
CUP OF GUMBO & DRINK 16  
(Shrimp, oyster, catfish or crawfish)

## BOILED SEAFOOD

### Louisiana Crawfish (SEASONAL) MKT

Sold by the pound

### Cajun Boiler 36

1/2 pound Gulf Coast shrimp, 1/2 pound snow crab, sausage link, two potatoes, one corn, lemon garlic butter sauce

### Boiled Gulf Coast Shrimp

Half LB. 15 1LB. 28

Served with corn, potatoes, signature remoulade

### 1 LB. Cajun-Style Snow Crabs 34

Two potatoes, one corn, lemon garlic butter sauce

# FAMOUS PO-BOYS

Served with Fries or Hush Puppies • Add Cheese 1.5

## SEAFOOD PO-BOYS

Served on a toasted 8" traditional French baguette dressed with iceberg lettuce, tomatoes, ketchup, mayo

### Fried or Grilled Gulf Coast Shrimp 15

### Fried or Grilled Catfish 16

### Louisiana Fried Crawfish Tails 16

### Fried Gulf Coast Oyster 21

### Pick Two Fried Seafood Po-boy MKT

shrimp \* oyster \* catfish \* crawfish

## SPECIALTY PO-BOYS

Served on a toasted 8" traditional French baguette

### New Orleans Roast Beef Debris with Gravy 20

Roast beef debris, Provolone cheese, gravy, iceberg lettuce, tomatoes, pickles, mayo

### Big Daddy Special 15

Imported deli ham, roast beef debris, American cheese, gravy, iceberg lettuce, tomatoes, pickles, mayo

### Voodoo Magic 15

Imported deli ham, salami, American cheese, iceberg lettuce, tomatoes, red onion, pickles, signature remoulade

### Mandola's Meatball Po-Boy 14

Homemade meatballs, Provolone cheese, Mandola's red gravy

### Buffalo Chicken Po-Boy 16

Fried chicken tenders, tossed in homemade buffalo sauce, iceberg lettuce, tomatoes, ranch

### Cheeseburger Po-Boy 21

Two 8oz premium burgers, American cheese, iceberg lettuce, tomatoes, onions, pickles, mayo, mustard

## SANDWICHES

### Special Muffalotta

Half 13 Whole 24

Baked Italian meats & cheeses topped with Mandola's famous olive mix

### Classic Cheeseburger 15

8oz premium burger, American cheese, iceberg lettuce, tomatoes, onions, pickles, mayo, mustard, on a challah bun, served with fries.

Add Bacon for 1.5

### Dom-A-Lotta

Half 18 Whole 35

Special-Muffalotta with an Italian marinated grilled chicken breast

### Jolie Blonde Chicken Sandwich 17

Grilled or Blackened chicken breast, Provolone cheese, avocado, bacon, tomatoes, romaine lettuce, chipotle mayo on a challah bun, served with fries

## CAJUN CLASSICS

Add a side salad for 5

### **Gulf Coast Shrimp & Grits 23**

Eight sautéed Gulf Coast shrimp and andouille sausage, served over creamy stone-ground grits with toasted garlic bread

### **Canal St. Catfish**

(one) 17 (two) 24

Grilled or Blackened Catfish fillets served on a bed of dirty rice, roasted brussel sprouts and a lemon butter garlic sauce

### **Zydeco Shrimp 18**

Eight grilled or blackened Gulf Coast shrimp served on a bed of dirty rice, roasted brussel sprouts and a lemon butter garlic sauce

### **Fleur-de-lis Salmon 24**

Grilled or blackened salmon fillet served with a side of roasted rosemary potatoes, roasted brussel sprouts and a lemon butter garlic sauce

### **Bon Temps Chicken 23**

Two grilled marinated chicken breasts served with a side of roasted rosemary potatoes and roasted brussel sprouts

### **New Orleans Roast Beef & Grits 23**

Creamy stone-ground grits topped with roast beef debris, gravy, shredded cheddar cheese garnished with green onions, with toasted garlic bread

## FRIED ENTREE PLATTERS

Served with fries and hush puppies. Add a side salad for 5

### **Mandola's Fried Seafood Platter 23**

Four shrimp, four oysters, one catfish fillet

### **Fried Gulf Coast Shrimp Platter**

SM 13 LG 16

### **Fried Gulf Coast Oyster Platter**

SM 18 LG 23

### **Southern Fried Catfish Platter**

SM 14 LG 22

### **Louisiana Crawfish Tails Platter 22**

### **Chicken Tender Platter (four) 15**

### **Pick Two Platter MKT**

Shrimp \* Oyster \* Catfish \* Crawfish Tails \* Chicken Tenders



## RAGIN' CAJUN INVITES YOU TO EAT LIKE THE LOCALS!

We offer the freshest seafood selections from the Gulf Coast bringing you the taste of South Louisiana right here in Texas.



## PASTA

Served with garlic bread. Add a side salad for 5

### **Seafood Lafourche Pasta 28**

Sautéed Gulf Coast shrimp, crawfish tails, sun-dried tomatoes, spring peas, tossed in homemade Alfredo sauce, penne pasta, topped with lump crab meat

### **Mandola's Spaghetti and Meatballs 18**

Two homemade traditional meatballs, flavorful and tender in Mandola's red gravy

### **Shrimp or Chicken Alfredo Pasta 20**

Gulf Coast shrimp or chicken, spring peas, homemade Alfredo sauce over penne pasta. With grilled or blackened chicken or Gulf Coast shrimp

### **Veggie Penne Pasta 14**

Broccoli, spring peas, sun-dried tomatoes, served in homemade Rosa sauce

Add Grilled or Blackened chicken 7

Sautéed Gulf Coast Shrimp 7

## SIDES

**Fries 3.5**

**Hush Puppies 4**

 **Corn on the Cob 1.8**

 **Boiled New Potatoes 1.25**

**Honey Cornbread 2.5**

**Jalapeno Cornbread 2.5**

**French Bread 1.5**

**Garlic Bread 2**

 **White Rice 1**

 **Dirty Rice 4**

 **Roasted Brussel Sprouts 6**

 **Sautéed Broccoli 5**

 **Stone-ground Grits 5**

 **Roasted Rosemary Potatoes 5**

**Creamy Cole Slaw 3.75**

# LIL'

Kids 12 and under

Beverage included for dine in only

# CAJUNS MENU 9

Spaghetti & Meatball

Mac & Cheese

Served with fries

Hamburger

Served with fries

Chicken Alfredo

Pasta

Chicken Tenders

Served with fries

Fried Crawfish Tails

Served with fries

Fried Catfish

Nuggets

Served with fries

Fried Shrimp

\*Substitut fries with Sautéed Broccoli

KIDS EAT FREE WEDNESDAYS

PURCHASE AN ADULT ENTREE AND RECEIVE A COMPLIMENTARY LIL' CAJUN MEAL.

**Spring Branch**

1725 Wirt Road

Houston, Texas

**The Original**

4302 Richmond Ave.

Houston, Texas

**RAGIN' CATERING**

SOUTHERN HOSPITALITY  
FOR ALL OCCASIONS

RAGINCATERING.COM  
713.621.3474

 **House Specialties**

 **Gluten Free**

 **Vegan Friendly**



**Warning:** There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

Gratuity will be added to all parties of six or more. No separate checks. Thank you!



**Ragin' Cajun**  
SOUTH LOUISIANA KITCHEN A MANDOLA ESTABLISHMENT

**RAGIN-CAJUN.COM**

