

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

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' CAJUNS MENU

Kids 12 and under
Beverage included for dine in only



- 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
Served with fries

*Substitute fries with Sautéed Broccoli

DESSERTS

- Mama's Bread Pudding with Rum Sauce 9
- Homemade "New Orleans" Beignets (four) 6
- Chocolate Mousse Cake 8
- Southern Pecan Pie 8
- Old Fashion Key Lime Pie 8
- R.C. Chocolate Chip Brownie 3
- Gourmet Cookies 3
Hershey's Chocolate Chip • Reese's Peanut Butter
- Creamy Praline 3

CALL IN ORDERS
713.832.1399

JOIN US FOR HAPPY HOUR
MONDAY-FRIDAY 3PM-7PM

HAPPY HOUR SPECIALS

\$16 DOZEN OYSTERS ON THE HALF SHELL

\$24 DOZEN CHAR-GRILLED OYSTERS

WE OFFER

BOX LUNCHES

CALL US FOR ADDITIONAL
CATERING & DELIVERY SERVICES

Spring Branch
1725 Wirt Road
Houston, TX 77055
713.832.1399 phone
713.832.1396 fax

The Original
4302 Richmond Ave.
Houston, TX 77027
713.623.6321 phone
713.439.7590 fax



RAGIN-CAJUN.COM



- 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.



SOUTHERN LOUISIANA KITCHEN

EST. 1974

TO-GO MENU

CALL IN ORDERS - 713.832.1399

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

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

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 1 LB. 28

Served with corn, potatoes, signature remoulade

1 LB. Cajun-Style Snow Crabs 34

Two potatoes, one corn, lemon garlic butter sauce



SEAFOOD PO-BOYS

Served on a toasted 8" traditional French baguette dressed with iceberg lettuce, tomatoes, ketchup, mayo. Served with fries or hush puppies. Add cheese 1.5

Fried or Grilled Gulf Coast Shrimp 15

Fried Gulf Coast Oyster 21

Fried or Grilled Catfish 16

Pick Two Fried Seafood Po-boy MKT

shrimp * oyster * catfish * crawfish

Louisiana Fried Crawfish Tails 16

SPECIALTY PO-BOYS

Served on a toasted 8" traditional French baguette. Served with fries or hush puppies.

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

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 ENTREES 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

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