







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**

Boudin Balls (five) **8**
Served with mustard or ranch
- **Boudin Link 7.5**
A Southwest Louisiana Tradition!
Served with pickles and onions

- Mardi Gras Oysters** (six) **13**
Gulf Coast fried oysters topped with homemade Pico de Gallo
- **Buffalo Shrimp** (eight) **14**
Tossed in our homemade buffalo sauce, served with celery sticks and your choice of bleu cheese or ranch
- Jumbo Buffalo Wing**
Half Dozen 11 Dozen 20
Breaded or naked, served with celery sticks and your choice of bleu cheese or ranch

- Louisiana Crawfish Tails 14**
Quarter pound, seasoned & lightly fried
- Creole Stuffed Jalapenos 8**
Fresh jalapenos stuffed with dirty rice and cheese, wrapped in smoked bacon and served with ranch
- Natchitoches Meat Pies** (four) **8**
Stuffed with seasoned ground beef, served with ranch
- **Shrimp Brochette** (five) **15**
Gulf Coast shrimp wrapped in smoked bacon, stuffed with cheese and jalapeno, served with our signature remoulade

FROM THE BAYOU



- **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
- Crawfish Etouffee**
cup 9 bowl 15



Half and Half 20
Fried crawfish tails & crawfish etouffee, served with French bread

SALADS


- **R.C. House Salad 8**
Artisan lettuce, grape tomatoes, red onion, cucumbers, celery, carrots, house vinaigrette
- Caesar Salad 8**
Romaine lettuce, homemade croutons & parmesan cheese, served with our signature creamy Caesar
- Salad Add Ons:**
Grilled or blackened chicken **7** • Grilled or blackened salmon **13**
Grilled or blackened shrimp **10** • Fried oysters **12**
- 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
- Fried Crawfish Salad 16**
Fried crawfish tails, artisan lettuce and Parmesan cheese, served with Creole Mustard Dressing



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**
½ pound Gulf Coast shrimp, ½ pound snow crab, sausage link, two potatoes, one corn, lemon garlic butter sauce
- **Boiled Gulf Coast Shrimp**
½ **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
- **1 LB. Boiled Texas Blue Crab** (SEASONAL) **MKT**
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 Oysters 21**
- Fried Seafood Po-boy MKT**
Pick any two: shrimp, crawfish, catfish, oyster
- Fried Soft Shell Crab** (Seasonal) **MKT**

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, remoulade
- Mandola's Meatball Po-Boy 14**
Homemade meatballs, Provolone cheese, Mandola's red gravy
- Buffalo Chicken Po-Boy 16**
Hand breaded fried chicken tenders tossed in our 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
- Dom-A-Lotta**
Half 18 Whole 35
Special Muffalotta with an Italian marinated grilled chicken breast
- Classic Cheeseburger 15**
8oz premium burger, American cheese, iceberg lettuce, tomatoes, onions, pickles, mayo, mustard, on a challah bun, served with fries
- 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

Grilled or Blackened Seafood (CHOICE OF ONE)

Served with roasted rosemary potatoes, sautéed vegetables, and lemon garlic butter sauce
CATFISH FILLET (one) 16 (two) 22
GULF COAST SHRIMP (eight) 18
SALMON 24

Gulf Coast Shrimp & Grits 23

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

Shrimp Brochette 23

Eight Gulf Coast shrimp wrapped in smoked bacon, stuffed with cheese and jalapenos, served with roasted rosemary potatoes, sautéed vegetables, and lemon garlic butter sauce

New Orleans Roast Beef & Grits 23

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

Grilled Chicken Entree 22

Two 6oz chicken breasts served with roasted rosemary potatoes and sautéed vegetables

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 Oysters Platter SM 18 LG 23

Southern Fried Catfish Platter SM 14 LG 22

Louisiana Fried Crawfish Tails Platter 22

Hand breaded Chicken Tender Platter (four) 16

Pick Two Platter MKT

Shrimp * Oyster * Catfish * Crawfish Tails * Chicken Tenders

Fried Soft-Shell Crabs Platter (SEASONAL) MKT

1 LB. BBQ Texas Blue Crabs (SEASONAL) MKT

Marinated in BBQ sauce and spices

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, homemade Alfredo sauce, penne pasta, topped with lump crab meat

Mandola’s Spaghetti & Meatballs 18

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

Shrimp or Chicken Alfredo 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, and Rosa sauce over penne pasta
Add Grilled or Blackened Chicken 7
Add sautéed Gulf Coast Shrimp 7
With Mandola’s Red Gravy and no garlic bread 13

LIL’ CAJUNS MENU 9

Kids 12 and under
Beverage included for dine in only

Spaghetti & Meatball
Mac & Cheese
Served with fries

Chicken Alfredo
Pasta

Chicken Tenders
Served with fries
Fried
Crawfish Tails,
Catfish Nuggets,
Shrimp
Served with fries

KIDS EAT FREE WEDNESDAYS
PURCHASE AN ADULT ENTREE AND RECEIVE A COMPLIMENTARY LIL’ CAJUN MEAL.

SIDES

Fries 3.5

Hush Puppies 4

Onion Rings 6

Honey Cornbread 2.5

Jalapeno Cornbread 2.5

French Bread 1.5

Garlic Bread 2

White Rice 1

Dirty Rice 4

Creamy Cole Slaw 3.75

Roasted Rosemary Potatoes 5

Sautéed Vegetables 5

Stone-ground Grits 5

Corn on the Cob 1.8

Boiled New Potatoes 1.25

The Original
4302 Richmond Ave.
Houston, Texas

Spring Branch
1725 Wirt Road
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.COM