



# FAMILY MEALS

**ORDER FAMILY MEALS TO-GO** 

# FROM THE BAYOU

# Red Beans & Rice w/ Sausage

Served with French bread & homemade cornbread. 4pp = Half Gallon Red Beans, 2 French Breads, 2 Honey Cornbread & Quart of Rice. \$35

6pp = Half Gallon & Quart Red Beans, 4 French Breads, 2 Honey Cornbread & Half Gallon Rice. \$50

#### Gumbo

Served with rice, French bread & homemade cornbread.

Choice of Gumbo: Shrimp & Crab or Chicken & Sausage

4pp = Half Gallon Gumbo, 2 French Breads, 2 Honey Cornbread

& Quart of Rice. Shrimp & Crab \$60 • Chicken & Sausage \$40

6pp = Half Gallon & Quart Gumbo, 4 French Breads, 2 Honey Cornbread

& Half Gallon Rice. Shrimp & Crab \$80 • Chicken & Sausage \$60

### Chicken & Sausage Jambalaya

Served with French bread & homemade cornbread. 4pp = Half Gallon Jambalaya, 2 French Breads, 2 Honey Cornbread. \$40 6pp = Half Gallon & Quart Jambalaya, 4 French Breads, 2 Honey Cornbread. \$55

### 4 Shrimp Po-Boys

with a Quart of Gumbo. (Feeds 4pp) \$65 Choice of Gumbo: Shrimp & Crab or Chicken & Sausage

## 4 Shrimp Po-Boys

with a Half Gallon of Red Beans & Rice. (Feeds 4pp) \$65

#### **Whole Muffalotta**

with a Half Gallon of Red Beans & Rice. (Feeds 4pp) \$50

# **BOILED SEAFOOD**

# Gulf Coast Shrimp (21/25)

Served with our signature remoulade.

• 2 LBS \$55 • 3LBS \$85 • 4 LBS \$115

2 CORN 3 CORN 4 CORN

2 POTATOES 3 POTATOES 4 POTATOES

## "Cajun Style" Snow Crab Cluster

Served with lemon garlic butter sauce.

• Half Dozen/ 6 Clusters \$70 • Dozen/ 12 Crabs \$140

# Add Ons:

2 corn & 2 potatoes \$3.5 8oz Ragin' Cajun red sauce \$4 4 corn & 4 potatoes \$7 8oz signature remoulade \$4.5 6 corn & 6 potatoes \$10 8oz homemade tartar sauce \$4

8oz lemon garlic butter sauce \$5







# **CLASSIC ENTREES**

# **Southern Fried Catfish Fillets**

Served with fries, hush puppies, creamy cole slaw, Ragin' Cajun red sauce and homemade tartar sauce.

4 PP = \$85 • 6 PP = \$115

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

Served with fries, hush puppies, creamy cole slaw, Ragin' Cajun red sauce and homemade tartar sauce.

4 PP = \$65 • 6 PP = \$85

#### Fried Southern Catfish & Gulf Coast Shrimp Combo

Served with fries, hush puppies, creamy cole slaw, Ragin' Cajun red sauce and homemade tartar sauce.

4 PP = \$90 • 6 PP = \$125

#### **Grilled or Blackened Salmon fillet**

Served with roasted rosemary potatoes, sautéed vegetables and lemon garlic butter sauce.

4 PP = \$85 • 6 PP = \$120

#### **Grilled or Blackened Chicken Breast**

Served with roasted rosemary potatoes and sautéed vegetables.

4 PP = \$70 • 6 PP = \$90

# **Shrimp & Grits with Andouille Sausage**

Served with a house salad and garlic bread. (Feeds 4 to 6pp) \$110

# PASTA DISHES

All pasta dishes come in a half pan, served with a house salad, choice of dressing and 6 pieces of garlic bread. Feed 4 to 6pp.

## Mandola's Spaghetti and Meatballs • \$75

8 homemade traditional meatballs, flavorful and tender in Mandola red gravy.

#### **Seafood LaFourche Pasta** • \$125

Penne pasta with sautéed Gulf Coast shrimp, crawfish tails, sun-dried tomatoes and spring peas, in our homemade Alfredo sauce, garnished with crab meat.

# **Blackened Chicken Veggie Pasta** • \$95

Penne pasta with broccoli, spring peas, sun-dried tomatoes, in a Rosa sauce, topped with slice, blackened chicken breast.

# **Shrimp or Chicken Alfredo** • \$95

Penne pasta with sautéed Gulf Coast shrimp or grilled chicken, spring peas, in our homemade Alfredo sauce.

Gallon of Frozen Margaritas, Hurricanes & Swirls • \$64