





Ragin' Cajun

South Louisiana Kitchen

STARTERS

-  **Signature Char-grilled Oysters**
Half Dozen 18 Dozen 30
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** 15
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
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
-  **French Quarter Chicken Cobb Salad** 16
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



BOILED SEAFOOD

-  **Louisiana Crawfish** (SEASONAL) MKT
Sold by the pound
-  **Cajun Boiler** 34
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 1 LB. 26
Served with corn, potatoes, signature remoulade
-  **1 LB. Cajun-Style Snow Crabs** 35
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** 28

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

-  **Gulf Coast Shrimp & Grits 23**
Eight sautéed Gulf Coast shrimp and andouille sausage, served over creamy stone-ground grits with toasted garlic bread
-  **Grilled or Blackened Catfish Fillets**
(one) 17 (two) 24
Catfish fillets served on a bed of dirty rice, roasted brussel sprouts and a lemon butter garlic sauce
-  **Grilled or Blackened Gulf Coast Shrimp 18**
Eight Gulf Coast shrimp served on a bed of dirty rice, roasted brussel sprouts and a lemon butter garlic sauce
-  **Grilled or Blackened Salmon Fillet 24**
Salmon fillet served with a side of roasted rosemary potatoes, sautéed vegetables and a lemon butter sauce
- 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 24**
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 23**
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 23**
- Hand breaded Chicken Tender Platter (four) 16**
- Pick Two Platter MKT**
Shrimp * Oyster * Catfish * Crawfish Tails * Chicken Tenders
- Fried Soft-Shell Crabs Platter 38**
-  **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 29**
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

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 Brussel Sprouts 6**
-  **Roasted Rosemary Potatoes 5**
-  **Sautéed Broccoli 5**
-  **Sautéed Vegetables 5**
-  **Stone-ground Grits 5**
-  **Corn on the Cob 1.8**
- Boiled New Potatoes 1.25**
- Crawfish Dip 2**

The Original
4302 Richmond Ave.
Houston, Texas

Spring Branch
1725 Wirt Road
Houston, Texas



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!

LIL'

Kids 12 and under
Beverage included for dine in only

CAJUNS
M E N U

Spaghetti & Meatball
Mac & Cheese
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

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



Ragin' Cajun
SOUTH LOUISIANA KITCHEN A MANDOLA ESTABLISHMENT



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