

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

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

LIL' CAJUNS

Kids 12 and under
Beverage included for dine in only

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

MENU 9

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

DESSERTS

Mama's Bread Pudding with Rum Sauce 9

Homemade "New Orleans" Beignets (four) 6

Southern Pecan Pie 8

Old Fashion Key Lime Pie 8

R.C. Chocolate Chip Brownie 3.25

Gourmet Cookies 3.25
Hershey's Chocolate Chip • Reese's Peanut Butter

Creamy Praline 3.25

CALL IN ORDERS - 713.623.6321
ORDER ON-LINE - RAGIN-CAJUN.COM

DELIVERY SERVICES

DOORDASH Uber Eats FAVOR

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

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

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

RAGIN' CATERING
SOUTHERN HOSPITALITY
FOR ALL OCCASIONS
RAGINCATERING.COM
713.621.3474

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 - 713.623.6321
ORDER ON-LINE - RAGIN-CAJUN.COM

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

Boudin Balls (five) **8**
Served with mustard or ranch

🌿 **Boudin Link 7.5**
A Southwest Louisiana Tradition!
Served with pickles and onions

🔥 **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

🌿 **Mardi Gras Oysters** (six) **13**
Gulf Coast fried oysters topped with homemade Pico de Gallo

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 white 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 blackened chicken **7**
Add Shrimp **10**

Caesar Salad 8
Romaine lettuce, homemade croutons & parmesan cheese, served with our signature creamy Caesar
Add Grilled or blackened chicken **7**
Add 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

🌿 **1 LB. Boiled Texas Blue Crab** (SEASONAL) **MKT**
Two potatoes, one corn, lemon garlic butter sauce

🔥 **Boiled Gulf Coast Shrimp** **Half 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

RC PO-BOY SPECIAL

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

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 Seafood Po-boy** **MKT**
Pick any two: shrimp, crawfish, catfish, oyster

Fried or Grilled Catfish 16 **Fried Soft Shell Crab 28**

🔥 **Louisiana Fried Crawfish Tails 16**

Fried Gulf Coast Oysters 21

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, 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

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 Filets** (one) **17** (two) **24**
Catfish filets 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 Chicken Entree 23**
Two 6oz chicken breasts served with roasted rosemary potatoes and sautéed vegetables

🌿 **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

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

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 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**
With Mandola's Red Gravy & no garlic bread **13**