

SANDWICHES

Special Muffalotta

Half 14 Whole 26

Baked Italian meats & cheeses topped with Mandola's famous olive mix

Classic Cheeseburger 16

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 20 Whole 39

Special-Muffalotta with an Italian marinated grilled chicken breast

Jolie Blonde Chicken Sandwich 18

Grilled or Blackened chicken breast, Provolone cheese, avocado, bacon, tomatoes, romaine lettuce, chipotle mayo on a challah bun, served with fries

SIDES

Fries 4

Hush Puppies 4

Onion Rings 7

✦ Corn on the Cob (one) 1.25

✦ Boiled New Potatoes 1.25

Honey Cornbread 2.5

Jalapeno Cornbread 2.5

French Bread 1.5

Garlic Bread 2

✦ Dirty Rice 4

✦ Roasted Brussel Sprouts 7

✦ Sautéed Broccoli 5

✦ Stone-ground Grits 5

✦ Roasted Rosemary Potatoes 5

Creamy Cole Slaw 4

✦ White Rice 1

Cajun Hard Boiled Eggs (two) 3

LIL' CAJUNS MENU

Kids 12 and under Beverage included for dine in only



Spaghetti & Meatball

Mac & Cheese

Served with fries

Cheeseburger

Served with fries

Chicken Alfredo Pasta

*Substitute fries with Sautéed Broccoli

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) 7

Pecan Royale Cheesecake 9

Old Fashion Key Lime Pie 9

R.C. Chocolate Chip Brownie 3.5

Creamy Praline 3.5

CALL IN ORDERS
713.832.1399

DELIVERY SERVICES



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 18 Dozen 30

Oysters topped with herbs, an Italian cheese blend, lemon garlic butter served with toasted French bread

New Orleans BBQ Shrimp (five) 16

Jumbo Gulf Coast shrimp, garlic, black pepper, creamy butter sauce, served with toasted French bread

Louisiana Fried Crawfish Tails 15

1/4 LB of crawfish tails lightly fried and served with Ragin' Cajun red sauce

Boudin Balls (five) 8

Served with yellow mustard or ranch

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 Wings Half Dozen 12 Dozen 22

Breaded or naked, served with celery sticks and your choice of bleu cheese or Ranch

Natchitoches Meat Pies (four) 8

Stuffed with seasoned beef, serve with ranch

Boudin Link 7.5

A Southwest Louisiana Tradition Served with pickles and onions

Shrimp & Crab Gumbo cup 8 bowl 13

Chicken & Sausage Gumbo cup 7 bowl 12

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 & Half 20

Fried crawfish tails & crawfish etouffee, served with French bread

SALADS

R.C. House Salad 9

Artisan lettuce, grape tomatoes, red onion, cucumbers, celery, carrots, house vinaigrette Add Grilled or Blackened Chicken 7, Shrimp 10, or Salmon 14

Caesar Salad 9

Romaine lettuce, homemade croutons, parmesan cheese, signature creamy Caesar Add Grilled or Blackened Chicken 7, Shrimp 10, or Salmon 14

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 18

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 18

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 17

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

1/2 pound Gulf Coast shrimp, 1/2 pound snow crab, sausage link, two potatoes, one corn, lemon garlic butter sauce

Cold Water Lobster Tail Platter 30

Two 4oz lobster tails in our crawfish boil, served with a side of roasted rosemary potatoes, sauteed broccoli and melted butter

4oz boiled Lobster Tail, potato, corn, melted butter 16

4oz boiled Lobster Tail, melted butter 14

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 or Grilled Catfish 16

Louisiana Fried Crawfish Tails 16

Fried Gulf Coast Oyster 21

Pick Two Fried Seafood Po-boy MKT

shrimp * oyster * catfish * crawfish

Fried Soft Shell Crab 28

SPECIALTY PO-BOYS

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

New Orleans Roast Beef Debris with Gravy 21

Roast beef debris, Provolone cheese, gravy, iceberg lettuce, tomatoes, pickles, mayo

Big Daddy Special 16

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 22

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) 25

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 with a side of roasted brussel sprouts and a lemon butter garlic sauce

Fleur-de-lis Salmon 25

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 24

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

Fried Soft Shell Crabs Platter 38

Louisiana Fried Crawfish Tails 23

Southern Fried Catfish Platter SM 15 LG 23

Louisiana Crawfish Tails Platter 23

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 30

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 21

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 15

Broccoli, spring peas, sun-dried tomatoes, served in homemade Rosa sauce Add Grilled or Blackened chicken 7 Sautéed Gulf Coast Shrimp 7