



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 yellow mustard or ranch

Boudin Link 7.5

A Southwest Louisiana Tradition. Served with pickles and onions

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

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, served with ranch

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

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 34

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

Boiled Gulf Coast Shrimp

Half LB. 15 1LB. 26

Served with corn, potatoes, signature remoulade

1 LB. Cajun-Style Snow Crabs 35

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

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 Oyster 21

Pick Two Fried Seafood Po-boy MKT

shrimp * oyster * catfish * crawfish

Fried Soft Shell Crabs 28

SANDWICHES

Special Muffalotta

Half 14 Whole 26

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

Dom-A-Lotta

Half 20 Whole 39

Special-Muffalotta with an Italian marinated grilled chicken breast

SPECIALTY PO-BOYS

Served on a toasted 8" traditional French baguette

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

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

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



House Specialites



Gluten Free



Vegan Friendly

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, 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 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 Oyster Platter

SM 18 LG 23

Southern Fried Catfish Platter

SM 15 LG 23

Louisiana Crawfish Tails Platter 23

Fried Soft-Shell Crabs Platter 38

Chicken Tender Platter (four) 15

Pick Two Platter MKT

Shrimp * Oyster * Catfish * Crawfish Tails * Chicken Tenders



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 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

SIDES

Fries 4

Onion Rings 7

Hush Puppies 4

 **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'

Kids 12 and under
Beverage included for dine in only

CAJUNS MENU 10

Spaghetti & Meatball

Mac & Cheese

Served with fries

Cheeseburger

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

*Substitute fries with Sautéed Broccoli

KIDS EAT FREE WEDNESDAYS

PURCHASE AN ADULT ENTREE AND RECEIVE A COMPLIMENTARY LIL' CAJUN MEAL.

Spring Branch
1725 Wirt Road
Houston, Texas

The Original
4302 Richmond Ave.
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
SOUTH LOUISIANA KITCHEN
A MANDOLA ESTABLISHMENT

RAGIN-CAJUN.COM

