

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

cup 8 bowl 13

cup 7 bowl 12

Shrimp & Crab Gumbo

Mardi Gras Ovsters (six) B

Gulf Coast fried ovsters 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 12 Dozen 22

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

🛹 🛦 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

SALADS

🗫 R.C. House Salad 9

Artisan lettuce, grape tomatoes, red onion, cucumbers, celery, carrots, house vinaigrette

Chicken & Sausage Gumbo

Add Grilled or Blackened Chicken 7, Shrimp 10, or Salmon 14

Caesar Salad 8

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

💠 French Quarter Chicken Cobb Salad 🛭

Cold, grilled chicken breast, smoked bacon, avocado, hard-boiled egg, grape tomatoes, red onions, romaine lettuce, shredded cheddar cheese served with 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

🦈 💠 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

(SFASONAL) MKT

Two potatoes, one corn, lemon garlic butter sauce

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 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, 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 22

Two 8oz premium burgers, American cheese, iceberg lettuce, tomatoes, onions, pickles, mayo, mustard

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

Classic Cheeseburger 16

8oz premium burger, American cheese, iceberg lettuce, tomatoes, onions, pickles, mayo, mustard, on a challah bun, served with fries

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









CAJUN CLASSICS

Add a side salad for 5

🗫 Gulf Coast Shrimp & Grits 🛭

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) 25

Catfish fillets served on a bed of dirty rice, roasted brussel sprouts and a lemon butter garlic sauce

🖢 Grilled or Blackened Gulf Coast Shrimp 🛭

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 25

Salmon fillet served with a side of roasted rosemary potatoes, sauteed 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 🛭

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 SM13 LG16

Fried Gulf Coast Oysters Platter SM 18 LG 23

Southern Fried Catfish Platter MIS 1623

Louisiana Fried Crawfish Tails Platter 33

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 30

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

ಶ Two homemade traditional meatballs, flavorful and tender in Mandola's red gravy

Shrimp or Chicken Alfredo 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, 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

Kids 12 and under Beverage included for dine in only Fried Crawfish

Spaghetti & Meatball Mac & Cheese Served with fries

Chicken Alfredo **Pasta Chicken Tenders**

Served with fries

Tails Served with fries Fried Catfish Served with fries Fried Shrimp Served with fries



SIDES

Fries 4

Hush Puppies 4

Onion Rings 7

Honey Cornbread 2.5

Jalapeno Cornbread 2.5

French Bread 1.5

Garlic Bread 2

 White Rice I **Dirty Rice 4**

- ♣ Creamy Cole Slaw 4
- 👍 Roasted Brussel Sprouts 1
- Roasted Rosemary Potatoes 5
- ♣ Sautéed Vegetables 5
- ♣ Stone-ground Grits 5
- **Boiled New Potatoes 1.25** Crawfish Dip 2

Cajun Hard Boiled Eggs (two) 3

The Original

Houston, Texas

Spring Branch

1725 Wirt Road Houston, Texas



RAGINCATERING.COM 713.621.3474



77 House Specialties



dluten 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!







