







Ragin' Cajun

South Louisiana Kitchen

STARTERS


- **Signature Char-grilled Oysters**
Half Dozen 19 Dozen 31
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 23**

Boudin Balls (five) **8**
Served with mustard or ranch
- **Boudin Link 8**
A Southwest Louisiana Tradition!
Served with pickles and onions


- **Buffalo Shrimp** (eight) **15**
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 16**
Quarter pound, seasoned & lightly fried
- Creole Stuffed Jalapenos 9**
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 9 bowl 14

Chicken & Sausage Gumbo
cup 8 bowl 13

- **Red Beans & Rice with Sausage**
cup 6 bowl 10
Add cheddar cheese & onions for .99
- Chicken & Sausage Jambalaya**
cup 8 bowl 12

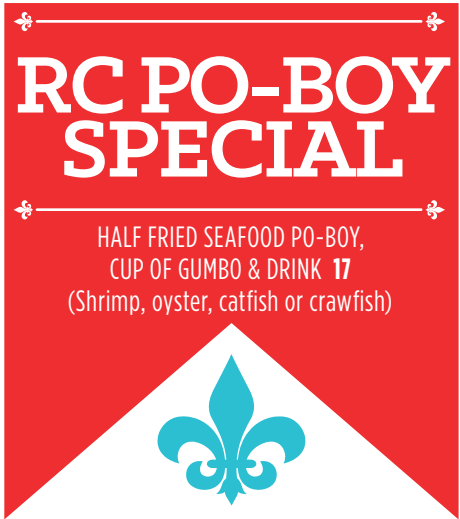
- Crawfish Etouffee**
cup 9 bowl 15

Half and Half 22
Fried crawfish tails & crawfish etouffee, served with French bread

SALADS

- **R.C. House Salad 10**
Artisan lettuce, grape tomatoes, red onion, cucumbers, celery, carrots, house vinaigrette
Add Grilled or Blackened Chicken **7**, Shrimp **10**, or Salmon **14**
- Caesar Salad 10**
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 21**
Fried oysters, romaine lettuce, homemade croutons, parmesan cheese, signature creamy Caesar
- **French Quarter Chicken Cobb Salad 20**
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 19**
Fried crawfish tails tossed in homemade buffalo sauce, romaine lettuce, sweet roasted corn with bleu cheese or ranch.
Add bleu cheese crumbles for **1**

- Fried Crawfish Salad 18**
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 **17**
(Shrimp, oyster, catfish or crawfish)

BOILED SEAFOOD

- **Louisiana Crawfish** (SEASONAL) **MKT**
Sold by the pound
- **Cajun Boiler 38**
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. 16 1LB. 27**
Served with corn, potatoes, signature remoulade
- **1 LB. Cajun-Style Snow Crabs 39**
Two potatoes, one corn, lemon garlic butter sauce
- **1 LB. Boiled Texas Blue Crab** (SEASONAL) **MKT**
Boiled Seafood Sides:
Corn on the Cob (one) **1.25** Cajun Hard Boiled Eggs (two) **3**
Mushrooms **3.50** Boiled new potatoes (two) **1.25**
Sausage Link **3** Crawfish Dip **2**

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 16**

Fried or Grilled Catfish 17
- **Louisiana Fried Crawfish Tails 17**

Fried Gulf Coast Oysters 22

Fried Seafood Po-boy MKT
Pick any two: shrimp, crawfish, catfish, oyster
- Fried Soft Shell Crab 29**

SPECIALTY PO-BOYS

Served on a toasted 8" traditional French baguette

- **New Orleans Roast Beef Debris with Gravy 22**
Roast beef debris, Provolone cheese, gravy, iceberg lettuce, tomatoes, pickles, mayo
- Big Daddy Special 17**
Imported deli ham, roast beef debris, American cheese, gravy, iceberg lettuce, tomatoes, pickles, mayo
- Voodoo Magic 16**
Imported deli ham, salami, American cheese, iceberg lettuce, tomatoes, red onion, pickles, remoulade

- Mandola's Meatball Po-Boy 15**
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 23**
Two 8oz premium burgers, American cheese, iceberg lettuce, tomatoes, onions, pickles, mayo, mustard

SANDWICHES

- **Special Muffalotta**
Half 15 Whole 29
Baked Italian meats & cheeses topped with Mandola's famous olive mix
- Dom-A-Lotta**
Half 21 Whole 40
Special Muffalotta with an Italian marinated grilled chicken breast

- Classic Cheeseburger 17**
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 6

-  **Gulf Coast Shrimp & Grits 24**
Eight sautéed Gulf Coast shrimp and andouille sausage, served over creamy stone-ground grits with toasted garlic bread
-  **Grilled or Blackened Catfish Fillets**
(one) 18 (two) 26
Catfish fillets served on a bed of dirty rice, roasted brussel sprouts and a lemon butter garlic sauce
-   **Grilled or Blackened Gulf Coast Shrimp 20**
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 26**
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 25**
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 24**
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 6

- Mandola's Fried Seafood Platter 24**
Four shrimp, four oysters, one catfish fillet
-  **Fried Gulf Coast Shrimp Platter SM 14 LG 18**
- Fried Gulf Coast Oysters Platter SM 18 LG 24**
-  **Southern Fried Catfish Platter SM 16 LG 24**
- Louisiana Fried Crawfish Tails Platter 24**
- Hand breaded Chicken Tender Platter (four) 16**
- Pick Two Platter MKT**
Shrimp * Oyster * Catfish * Crawfish Tails * Chicken Tenders
- Fried Soft-Shell Crabs Platter 40**
-  **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 6

-  **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**
Two homemade traditional meatballs, flavorful and tender in Mandola's red gravy
- Shrimp or Chicken Alfredo 22**
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 16**
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 14

SIDES

- | | |
|--|--|
| Fries 4.50 |  Creamy Cole Slaw 4 |
| Hush Puppies 4.50 |  Roasted Brussel Sprouts 8 |
| Onion Rings 7.5 |   Roasted Rosemary Potatoes 6 |
| Honey Cornbread 2.5 |   Sautéed Broccoli 6 |
| Jalapeno Cornbread 2.5 |  Sautéed Vegetables 6 |
| French Bread 1.5 |  Stone-ground Grits 5 |
| Garlic Bread 2 |   Corn on the Cob (one) 1.25 |
|   White Rice 1 |   Boiled New Potatoes 1.25 |
| Dirty Rice 4 | |

LIL'

Kids 12 and under
Beverage included for dine in only

CAJUNS
MENU 10

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.

The Original
4302 Richmond Ave.
Houston, Texas

Spring Branch
1725 Wirt Road
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!



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