

## 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

## SIDES

Fries 4.5

Hush Puppies 4.5

Onion Rings 7.5

Honey Cornbread 2.5

Jalapeno Cornbread 2.5

French Bread 1.5

Garlic Bread 2

White Rice 1

Dirty Rice 4

Creamy Cole Slaw 4

Roasted Brussel Sprouts 8

Roasted Rosemary Potatoes 6

Sautéed Broccoli 6

Sautéed Vegetables 6

Stone-ground Grits 5

Corn on the Cob (one) 1.25

Boiled New Potatoes (two) 1.25

**LIL' CAJUNS**

Kids 12 and under  
Beverage included for dine in only

**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.

## DESSERTS

Mama's Bread Pudding with Rum Sauce 9

Homemade "New Orleans" Beignets (four) 7

Old Fashion Key Lime Pie 10

Pecan Royale Cheesecake 10

R.C. Chocolate Chip Brownie 3.5

Gourmet Cookies 3.5  
Hershey's Chocolate Chip • Reese's Peanut Butter

Creamy Praline 3.5

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



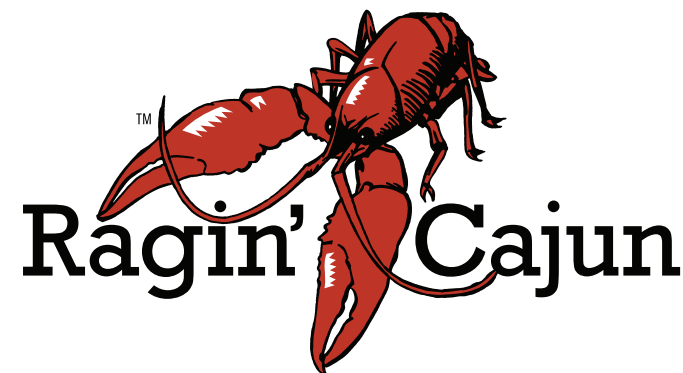
Gluten Free



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**

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## 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

**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 Wings**  
**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 white 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**  
Add Shrimp **10** Add Salmon **14**

**Caesar Salad 10**  
Romaine lettuce, homemade croutons & parmesan cheese, served with our signature creamy Caesar  
Add Grilled or Blackened Chicken **7**  
Add Shrimp **10** Add 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

## 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

♣️ **1 LB. Boiled Texas Blue Crab** (SEASONAL) **MKT**  
**Boiled Seafood Sides:**  
Corn on the Cob (one) **1.25** Boiled New Potatoes (two) **1.25**  
Mushrooms **3.50** Cajun Hard Boiled Eggs (two) **3**  
Sausage Link **3** Crawfish Dip **2**

🦞 **Boiled Gulf Coast Shrimp**  
**Half LB. 16 1 LB. 27**  
Served with corn, potatoes, signature remoulade

♣️ **1 LB. Cajun-Style Snow Crabs 39**  
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. Served with fries or hush puppies. Add cheese **1.5**

🦞 **Fried or Grilled Gulf Coast Shrimp 16** **Fried Seafood Po-boy MKT**  
Pick any two: shrimp, crawfish, catfish, oyster

**Fried or Grilled Catfish 17** **Fried Soft Shell Crab 29**

🦞 **Louisiana Fried Crawfish Tails 17**

**Fried Gulf Coast Oysters 22**

## SPECIALTY PO-BOYS

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

🦞 **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

## 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 Filets**  
(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 Chicken Entree 24**  
Two 6oz chicken breasts served with roasted rosemary potatoes and sautéed vegetables

♣️ **Grilled or Blackened Salmon Fillet 26**  
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 25**  
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 **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**

## 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 and Meatballs 18**  
Two homemade traditional meatballs, flavorful and tender in Mandola's red gravy

**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

**Shrimp or Chicken Alfredo Pasta 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, served in homemade Rosa sauce  
Add Grilled or Blackened chicken **7**  
Sautéed Gulf Coast Shrimp **7**  
With Mandola's Red Gravy & no garlic bread **14**