


A detailed pencil sketch of a two-story building, likely a restaurant or community center, with a prominent front porch supported by columns. The building has multiple windows and a gabled roof. In front of the building is a parking lot with several marked spaces. The entire background of the page is covered by this sketch.

SPRING BRANCH MENU

South Louisiana Kitchen

Appetizers

Signature Char-Grilled Oysters


 Oysters topped with herbs, an Italian cheese blend, and lemon garlic butter. Served with toasted French Bread.

Half Dozen \$19 Dozen \$31

Gulf Coast Oysters on the Half Shell

 **Half Dozen \$15 Dozen \$23**

New Orleans BBQ Shrimp (five) 18

 Jumbo Gulf Coast shrimp with carrots, celery, garlic, and black pepper in a BBQ reduction sauce served with toasted French bread.

Boudin Link 8

A Southwest Louisiana Tradition! Served with pickles and onions.

Crab Claws 18

Crab claws sautéed in a garlic white wine butter sauce. Served with toasted French bread.

Fried Calamari 14

Calamari lightly breaded and fried served traditional style with Mandola's Red Gravy or tossed in our homemade Buffalo Sauce, served with Bleu cheese.

Buffalo Shrimp (eight) 15

Shrimp tossed in our homemade buffalo sauce, served with celery and your choice of ranch or bleu cheese.

Boudin Balls (five) 8

Served with ranch or yellow mustard.


Shrimp & Crab Campechana 18

A zesty seafood cocktail made with shrimp and crab in a tangy sauce, mixed with avocado, onions, tomatoes, and cilantro. Served with homemade tortilla chips.

Salads

Enhance with chicken +7, shrimp +10, oysters +11, or salmon +14.


R.C. House Salad 10

 A fresh mix of artisan lettuces tossed with grape tomatoes, red onion, cucumbers, celery, and carrots, finished with our house vinaigrette.

Caesar Salad 10

Crisp romaine lettuce tossed with our signature Caesar dressing, homemade croutons, and shaved parmesan cheese.

Salmon Citrus Salad 24

 Grilled or blackened salmon atop artisan lettuce with grape tomatoes, red onion, cucumbers, Mandarin oranges, and homemade croutons, all gently tossed in our house-made orange vinaigrette.

French Quarter Chicken Cobb Salad 20

Chilled grilled chicken, bacon, avocado, hard-boiled egg, grape tomatoes, red onion, and shredded cheddar over crisp romaine, topped with creamy ranch dressing.

Buffalo Crawfish Salad 19

Crispy fried crawfish tails tossed in our homemade buffalo sauce, served over romaine lettuce with sweet roasted corn and your choice of bleu cheese or ranch dressing.

Add bleu cheese crumbles for +1.

Gulf Wedge Salad 24

A crisp iceberg wedge topped with jumbo lump crab, grape tomatoes, smoked bacon crumbles, hard-boiled egg, red onion, and bleu cheese dressing.


BAYOU FAVORITES

 **Shrimp & Crab Gumbo**
Cup 9 Bowl 14

Chicken & Sausage Gumbo
Cup 8 Bowl 13

 **Red Beans & Rice with Sausage**
Cup 6 Bowl 10

Crawfish Etouffee
Cup 9 Bowl 15

 **The Louisiana Tradition 12**
Gumbo, Red Beans & Rice, and Crawfish Étouffée

 **House Specialites**

 **Gluten Free**  **Vegan Friendly**



SEAFOOD PO-BOYS

8" toasted French baguette, dressed with iceberg lettuce, tomatoes, mayo, and ketchup.

Served with Fries or Hush Puppies.

Add cheese for +1.5

Gulf Coast Shrimp 16

Crispy fried or tender grilled Gulf Coast shrimp piled high. A Louisiana Staple!

The Delta Catfish 17

Golden fried or perfectly grilled domestic catfish. It's a Southern Thing!

Louisiana Crawfish Tails 17

Louisiana fried crawfish tails, Down-home favorite, straight from the bayou!

Gulf Coast Oyster 22

Gulf Coast oysters, fried to golden perfection. A coastal classic!

Pick Two Fried Seafood MKT

Choose any two: shrimp, oysters, catfish, or Louisiana crawfish tails. Double the seafood, double the flavor!

Surf & Turf 22

Slow-cooked Roast Beef Debris topped with Gulf Coast fried shrimp smothered in rich, savory gravy with iceberg lettuce, tomatoes, pickles and mayo. It's the perfect combination!

R.C. PO-BOY SPECIAL 17

Half a crispy fried seafood Po-Boy (choose shrimp, oyster, catfish, or crawfish), paired with a steaming cup of our signature gumbo and your choice of drink. A taste of Louisiana done right!

Specialty Po-boys

8" toasted French baguette.

Served with Fries or Hush Puppies.

New Orleans Roast Beef Debris 22

Tender, slow-cooked roast beef debris smothered in rich, savory gravy, layered with Provolone cheese, iceberg lettuce, tomatoes, pickles and mayo. A messy, NOLA classic!

Big Daddy Special 17

Loaded with imported deli ham, tender roast beef debris, American cheese, smothered in rich gravy and dressed with iceberg lettuce, tomatoes, pickles, and mayo. Pass the napkins please!

Patton's Hot Sausage 16

Patton's hot sausage patties dressed with iceberg lettuce, tomatoes, pickles and mayo. Bogalusa, LA. local favorite!

Mandola's Meatball 15

Homemade meatballs topped with Provolone cheese and Mandola's house-made red gravy. An Italian-American Classic.

Kickin' Chicken 16

Crispy fried chicken tenders tossed in our homemade buffalo sauce, dressed with iceberg lettuce, tomatoes, and ranch. Spicy, tangy, and downright craveable!

Big Easy & Cheesy Burger 23



Double the beef, double the flavor — two thick, juicy 8oz burger patties layered with American cheese, lettuce, tomatoes, onions, pickles, mayo, and mustard. It's a poboy with a burger's attitude!



**20% gratuity will be added to all checks
for parties of 6 or more. No separate checks.**






Boiled Seafood

Enhance with a Lobster tail +14 or a Snow Crab Cluster +13

 **Cajun Boiler 38**
 A hearty feast featuring ½ pound Gulf Coast shrimp, ½ pound snow crab, a spicy sausage link, two potatoes, and one ear of corn, all steamed together and served with a zesty lemon garlic butter sauce bursting with authentic Cajun spice.

 **Boiled Gulf Coast Shrimp**
 **Half Pound – 16 | Pound– 27**
Fresh Gulf Coast shrimp boiled to perfection with corn and potatoes, served alongside our house-made remoulade, packed with authentic flavor.

 **Cajun-Style Snow Crabs 39**
A pound of seasoned Cajun-style snow crabs, served with two potatoes, one corn, and a zesty lemon garlic butter sauce.

 **Lobster Tail Platter 34**
 Two 4oz cold water lobster tails simmered in our signature boil, served with roasted rosemary potatoes, sautéed broccoli, and rich melted butter


Boiled Seafood sides:

Corn on the Cob (one) **1.25**

Mushrooms **3.5** Boiled New Potatoes (two) **1.25**

Sausage Links **3** Cajun Hard Boiled Eggs (two) **3**

SANDWICHES


 **Muffalotta Half– 15 | Whole– 29**
Baked Italian meats and cheeses topped with Mandola’s famous olive mix. *Make it a **Dom-A-Lotta** by adding grilled chicken breast for \$7*



Classic Cheeseburger 17
A classic favorite! An 8oz burger loaded with American cheese, crisp veggies, and the classic condiments on a challah bun. Comes with fries.
Bacon lovers, upgrade for +1.5


Jolie Blonde Chicken Sandwich 18
Grilled or blackened chicken breast topped with Provolone cheese, avocado, bacon, tomatoes, and romaine, dressed with mayo on a challah bun. Served with fries.

Cajun Classics

Add a side salad for +7


 **Zydeco Shrimp (eight) 20**
Grilled or blackened Gulf Coast shrimp served over hearty Cajun dirty rice with fire-roasted Brussels sprouts, served with a zesty lemon garlic butter sauce packed with bayou flavor.

 **Fleur-De-Lis Salmon 26**
 Grilled or blackened salmon fillet served with crispy rosemary potatoes and fire-roasted Brussels sprouts, served with a zesty lemon garlic butter sauce full of Cajun-inspired flavor.

 **Roast Beef & Grits 25**
Creamy stone-ground grits smothered with tender roast beef debris, savory brown gravy, and melted cheddar cheese, topped with green onions and served alongside toasted garlic bread — a true taste of New Orleans comfort.

 **Canal St. Catfish**
One fillet – 18 | Two fillets – 26
Grilled or blackened catfish fillets served over flavorful Cajun dirty rice with fire-roasted Brussels sprouts, served with a zesty lemon garlic butter sauce.

Gulf Coast Shrimp & Grits 24
Eight sautéed Gulf Coast shrimp and smoky andouille sausage served over creamy stone-ground grits in a jalapeño jelly sauce, served with toasted garlic bread. A sweet and spicy twist!

 **Bon Temps Chicken 24**
Two grilled or blackened Cajun-marinated chicken breasts served with rosemary roasted potatoes and fire-roasted Brussels sprouts, packed with Creole flavor.



Pastas

All served with garlic bread. Enhance with a side salad +7

Seafood Lafourche 30

Savor the flavors of the Bayou with Gulf shrimp, crawfish tails, and lump crab, tossed with sun-dried tomatoes, spring peas and penne in a creamy, homemade Alfredo sauce. Southern comfort with a seafood twist!

Mandola's Spaghetti 18

Hearty spaghetti smothered in slow-cooked red gravy, topped with two hand-rolled meatballs. Just like Nonna used to make!


Crescent City Alfredo 22

Creamy, homemade Alfredo sauce tossed with penne pasta and fresh spring peas. Served with your choice of Gulf shrimp or chicken—grilled or blackened to order—for a taste that brings the heart of New Orleans to your plate!

Garden District Penne 16

Tender penne pasta tossed with crisp broccoli, sweet spring peas, and sun-dried tomatoes in our creamy, homemade rosa sauce. Bringing a little Louisiana garden charm in every bite!

Add grilled or blackened chicken or Gulf shrimp +7

 With Mandola's Red Gravy and no garlic bread 14

Fried Platters

All served with fries and hushpuppies.

Enhance with a side salad +7

Mandola's Seafood Platter 24

Straight from the Gulf and deep-fried to golden perfection—four Gulf shrimp, four crispy Gulf oysters, and a flaky catfish fillet.

Gulf Coast Shrimp Small – 14 | Large– 18

Gulf Coast Oysters Small – 18 | Large– 24

Southern Catfish Small – 16 | Large– 24

Louisiana Crawfish Tails 24

Cajun Combo MKT

Choose any two Louisiana favorites - Gulf shrimp, crispy Gulf oysters, flaky catfish or crawfish tails - Full of deep South flavor!

Half and Half 22

Double down on Louisiana flavor with fried crawfish tails and slow-simmered crawfish étouffée. Served with French bread to soak up every last bite of that bold Cajun gravy.

SIDES

Fries 5

Onion Rings 8

Hush Puppies 5

Honey Cornbread 2.5

Jalapeno Cornbread 2.5

French Bread 1.5

Garlic Bread 2

White Rice 1

Dirty Rice 4

Roasted Brussel Sprouts 8

Sautéed Broccoli 6

Stone-ground Grits 5

Roasted Rosemary Potatoes 6

Creamy Cole Slaw 4

Corn on the Cob (one) 1.25

Boiled New Potatoes 1.25

Sautéed Green Beans 6

House Specialites

 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.