

Appetizers

Signature Char-Grilled Oysters

 Oysters topped with herbs, an Italian cheese blend, lemon garlic butter, with toasted French bread
Half Dozen 18.99 | Dozen 31.49

Boudin Link

A Southwest Louisiana Tradition!
Served with pickles and onions
7.99

Boudin Balls (five)

With ranch or yellow mustard
8.49

Shrimp & Crab Campechana

Seafood cocktail made with Gulf shrimp, crab, avocado, onions, tomatoes, cilantro in a tangy sauce, with house- made tortilla chips 15.99

Crab Claws

Sautéed in a garlic, white wine butter sauce, with toasted French bread 17.99

Fried Calamari

Lightly breaded, with a side
Mandola's Red Gravy 14.49

Buffalo Shrimp (eight)

Fried and tossed in our
homemade buffalo sauce, with
celery and your choice of ranch
or bleu cheese 14.99

Boiled Seafood

Enhance with a Lobster tail +14.99 or a Snow Crab Cluster +11.99

Boiled Gulf Coast Shrimp

 Fresh Gulf Coast shrimp with corn, potatoes, and house-made remoulade
Half Pound 16.29 / One Pound 27.49

Cajun Boiler

 ½ pound Gulf Coast shrimp, two snow crab clusters, sausage link, one corn, two potatoes, lemon garlic butter sauce
Ragin Favorite! 38.99

Cajun-Style Snow Crabs

 One pound of Cajun-style snow crab clusters, one corn, two potatoes, lemon garlic butter sauce
39.99

Boiled Seafood Sides

Mushrooms 3.49

Sausage Link 3.29

Corn on the Cob (one) 1.29

Boiled New Potatoes 1.29

Cajun Hard Boiled Eggs (two) 2.99

Louisiana Bayou Boil for Two

 Two 4oz cold water lobster tails, two snow crab clusters, one pound Gulf Coast shrimp, sausage link, one corn, two potatoes, lemon garlic butter sauce 74.99

Acadiana Boil

 ½ pound Gulf Coast shrimp, a snow crab cluster, one corn, two potatoes, lemon garlic butter sauce 27.99

Gulf Coast Shrimp &

Lobster Boil

One 4oz cold water lobster tail, ½ pound Gulf Coast shrimp, one corn, two potatoes, lemon garlic butter sauce 35.99

Lobster Tail Platter

 Two 4oz cold water lobster tails boiled in our signature boil, roasted rosemary potatoes, sautéed broccoli, lemon garlic butter sauce 38.99

SEAFOOD PO-BOYS

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

Served with Fries or Hush Puppies Add cheese for +1.49

Gulf Coast Shrimp

Fried or grilled 16.99

Louisiana Crawfish Tails

17.49

The Delta Catfish

Fried or Grilled 16.99

Fried Gulf Coast Oyster

22.29



8" toasted French baguette. Served with Fries or Hush Puppies.

New Orleans Roast Beef Debris

Roast beef debris, provolone cheese, gravy, iceberg lettuce, tomatoes, pickles, mayo 22.49

Big Daddy Special

Roast beef debris, deli ham, American cheese, gravy, iceberg lettuce, tomatoes, pickles, mayo 16.99

Patton's Hot Sausage

Patton's hot sausage patties, American cheese, iceberg lettuce, tomatoes, pickles and mayo 15.99

R.C. Po-Boy Special

Half fried seafood Po-Boy (shrimp, oyster, catfish, or crawfish), served with a cup of our signature gumbo and your choice of drink Crowd Favorite! 17.99

Pick Two Fried Seafood

Choose any two: shrimp, oysters, catfish, or Louisiana crawfish tails 19.99

Mandola's Meatball

Hand-rolled meatballs, Provolone cheese, and Mandola's red gravy 15.49

Kickin' Chicken

Crispy fried chicken tenders tossed in our homemade buffalo sauce, iceberg lettuce, tomatoes, and ranch dressing 15.99

Big Easy & Cheesy Burger

Two 8oz premium burger patties, American cheese, lettuce, tomatoes, onions, pickles, mayo, and mustard
Pound of meaty goodness! 24.99

Cajun Classics

Add a side salad for +6.99

Canal St. Catfish

Grilled or blackened Southern catfish, dirty rice, fire-roasted brussels sprouts, lemon garlic butter sauce
One fillet 17.99 | Two fillets 26.99

Bon Temps Chicken

Two grilled or blackened breasts, roasted rosemary potatoes, fire-roasted brussels sprouts, lemon garlic butter sauce 23.99

Fleur-De-Lis Salmon

 Grilled or blackened salmon, roasted rosemary potatoes, fire-roasted brussels sprouts, lemon garlic butter sauce 25.99

Gulf Coast Shrimp & Grits

Eight sautéed Gulf Coast shrimp, andouille sausage, served over creamy stone-ground grits with toasted garlic bread 24.29

Zydeco Shrimp (eight)

Grilled or blackened Gulf Coast shrimp, dirty rice, fire-roasted brussels sprouts, lemon garlic butter sauce 20.99

Roast Beef & Grits

Creamy mascarpone cheese stone-ground grits topped with roast beef debris, gravy, garnished with cheddar cheese and green onions, with toasted garlic bread 24.99

Fried Platters

All served with fries and hushpuppies.

Enhance with a side salad +6.99

Gulf Coast Shrimp

Small 13.99 | Large 17.99

Gulf Coast Oysters

Small 17.99 | Large 23.99

Southern Catfish

One fillet 15.49

Two fillets 23.49

Mandola's Seafood Platter

Four Gulf coast shrimp, four Gulf oysters, one catfish fillet 24.49

Pastas

All served with toasted garlic bread. Enhance with a side salad +6.99

Seafood Lafourche

Sautéed Gulf shrimp, crawfish tails, lump crab, sun-dried tomatoes, fresh spring peas with penne pasta, tossed in our homemade Alfredo sauce 30.29

Nonna Mandola's Spaghetti

Spaghetti smothered in slow-cooked Mandola's red gravy, topped with two hand-rolled meatballs Just like Nonna used to make! 18.79

Crescent City Alfredo

Choice of grilled or blackened Gulf shrimp or chicken with penne pasta and fresh spring peas, tossed in our homemade Alfredo sauce 22.29

Veggie Penne

Broccoli, sun-dried tomatoes, fresh spring peas with penne pasta, tossed in our creamy, homemade Rosa sauce 15.99

Add grilled or blackened Gulf shrimp or chicken +6.99
With Mandola's Red Gravy and no garlic bread 13.79

R.C. House Salad

 Artisan lettuce, grape tomatoes, red onion, cucumbers, celery, and carrots, served with our house vinaigrette 9.99

Caesar Salad

Romaine lettuce, house-made croutons, parmesan cheese, tossed in our signature Caesar dressing 9.99

Red Beans & Rice with

Sausage

Cup 5.99 | Bowl 9.99

Crawfish Etouffee

Cup 8.99 | Bowl 14.99

French Quarter Cobb Salad

Chilled grilled chicken, romaine lettuce, smoked bacon, avocado, hard-boiled egg, grape tomatoes, red onion, cheddar cheese, served with ranch dressing 19.99

Buffalo Crawfish Salad

Louisiana fried crawfish tails tossed in our homemade buffalo sauce, romaine lettuce, sweet roasted corn, tossed with your choice of bleu cheese or ranch dressing 18.99
Add bleu cheese crumbles for +.99

Gulf Wedge Salad

Lump crab, crisp iceberg wedge, grape tomatoes, smoked bacon crumbles, hard-boiled egg, red onion, bleu cheese crumbles, served with bleu cheese dressing 23.99

Enhance with chicken +6.99, shrimp +10.29, oysters +11.29 or salmon +13.99

 House Specialties  Gluten Free  Vegan Friendly

SANDWICHES

Jolie Blonde Chicken

Grilled or blackened chicken breast topped with Provolone cheese, avocado, bacon, tomatoes, romaine, and mayo on a challah bun with fries 17.99

Classic Cheeseburger

A classic favorite! An 8oz premium burger, American cheese, lettuce, tomato, onion, mayo and mustard, served with fries 16.99

Bacon lovers, upgrade for +1.49

Muffalotta

Baked Italian meats and cheeses with Mandola's famous olive mix
Half 15.49 | Whole 29.49

Make it a Dom-A-Lotta by adding grilled chicken breast for 6.99

SIDES

Dirty Rice 4.29

🌿🥬Roasted Brussel Sprouts 7.99

Hush Puppies 4.99

🌿🥬Creamy Cole Slaw 4.29

🌿🥬Sautéed Green Beans 5.99

French Bread 1.49

Garlic Bread 1.99

🌿🥬White Rice .99

Fries 4.99

🌿🥬Roasted Rosemary Potatoes 5.99

🌿🥬Sautéed Broccoli 5.99

🌿🥬Stone-ground Grits 4.99

Honey Cornbread 2.49

Jalapeno Cornbread 2.49

Onion Rings 7.99

🌿🥬Corn on the Cob (one) 1.29

🌿🥬Boiled New Potatoes 1.29

LIL' CAJUNS MENU 10

CHICKEN TENDERS WITH FRIES

CHICKEN ALFREDO PASTA

SPAGHETTI AND MEATBALL

SHRIMP WITH FRIES

For kids 12 and under.
Drink included for dine in only

KIDS EAT
FREE
WEDNESDAYS

CHEESEBURGER WITH FRIES

MAC AND CHEESE WITH FRIES

CRAWFISH TAILS WITH FRIES

CATFISH NUGGETS WITH FRIES

Desserts

NEW ORLEANS STYLE BEIGNETS

Four beignets fried to perfection and tossed in powdered sugar 6.99

MAMA'S BREAD PUDDING

Served warm, topped with our rich, buttery rum sauce A New Orleans classic done right 9.49

PECAN ROYALE CHEESECAKE

Traditional cheesecake in a graham cracker crust, topped with caramel and pecan pieces 10.29

KEY LIME PIE

Graham cracker crust with a creamy sweet-tart filling, topped with whipped cream 10.29

Daily Specials

Red Bean Monday

A hearty bowl of slow-cooked red beans and rice with smoky sausage, served up with a slice of homemade cornbread and a drink 10.99

Family Wednesday

Bring the whole crew!

Gumbo Special

Bowl of slow-simmered gumbo, served with French bread and a drink 13.99

12oz Ribeye

12oz ribeye grilled to order, served with sautéed green beans and loaded garlic mashed potatoes 33.99

Kids eat free with the purchase of an adult entrée every Wednesday!

Steak & Chop Thursday

12oz Ribeye

12oz ribeye grilled to order, served with sautéed green beans and loaded garlic mashed potatoes 33.99

Pork Chop

12oz double bone French-cut pork chop served with sautéed green beans and crispy roasted rosemary potatoes 26.99

Boiled Seafood Weekends

Boil for two. One 4 oz cold water lobster tail, two snow crab clusters, ½ pound Gulf Coast shrimp, one corn, two potatoes, lemon garlic butter sauce 55.99

CALL IN ORDERS

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