



# SPRING BRANCH MENU

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*South Louisiana Kitchen*



# Appetizers      Salads

## 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

## Gulf Coast Oysters on the Half Shell

Half Dozen 14.99 | Dozen 24.99

## Boudin Link

A Southwest Louisiana Tradition! Served with pickles and onions 7.99

## 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

## 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

## Salmon Citrus Salad

Grilled or blackened salmon, artisan lettuce, grape tomatoes, red onion, cucumbers, Mandarin oranges, homemade croutons, tossed in our house-made orange vinaigrette dressing 24.49

## 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

## French Quarter Chicken 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*

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

## 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

# BAYOU FAVORITES

## Shrimp & Crab Gumbo

Cup 8.99 | Bowl 13.99

## Chicken & Sausage Gumbo

Cup 7.99 | Bowl 12.99

## Crawfish Etouffee

Cup 8.99 | Bowl 14.99

## Red Beans & Rice with Sausage

Cup 5.99 | Bowl 9.99

## The Louisiana Tradition

Gumbo, Red Beans & Rice, and Crawfish Étouffée 12.99



# 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  
 A Louisiana Staple! 16.99

## Louisiana Crawfish Tails

Down-home favorite, straight from the bayou! 17.49

## The Delta Catfish

Fried or Grilled  
 It's a Southern Thing! 16.99

## 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

## Gulf Coast Oyster

Gulf Coast oysters, fried to golden perfection! 22.99

## Pick Two Fried Seafood

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

# SANDWICHES

## Muffaletta

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*

# Specialty Po-boys



*8" toasted French baguette.*

*Served with Fries or Hush Puppies.*

## New Orleans Roast Beef Debris

Tender, slow-cooked roast beef debris with a savory gravy, provolone cheese, iceberg lettuce, tomatoes, pickles and mayo  
 A messy, NOLA classic! 22.99

## Big Daddy Special

Tender, roast beef debris & deli ham with a savory gravy, American cheese, iceberg lettuce, tomatoes, pickles, and mayo  
 Pass the napkins please! 16.99

## Patton's Hot Sausage

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

## 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

Double the beef, double the flavor — two 8oz premium burger patties, American cheese, lettuce, tomatoes, onions, pickles, mayo, and mustard  
 Pound of meaty goodness! 24.99

## 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**

## Jolie Blonde Chicken Sandwich

Grilled or blackened chicken breast, provolone cheese, avocado, bacon, tomatoes, romaine and mayo, served with fries 17.99



# Boiled Seafood

Enhance with a Lobster tail +15.99 or a Snow Crab Cluster +12.99

## Louisiana Crawfish

MKT (seasonal)

## Boiled Gulf Coast Shrimp

Fresh Gulf Coast shrimp with corn, potatoes, and house-made remoulade  
Half Pound 16.99 / One Pound 27.99

## Cajun Boiler

½ pound Gulf Coast shrimp, two snow crab clusters, sausage link, one corn, two potatoes, lemon garlic butter sauce  
Ragin Favorite! 39.29

## Cajun-Style Snow Crabs

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

## 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 75.29

## Acadiana Boil

½ pound Gulf Coast shrimp, one snow crab cluster, one corn, two potatoes, lemon garlic butter sauce 28.99

## 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 39.99

### Boiled Seafood Sides

Mushrooms 3.49      Corn on the Cob (one) 1.29

Sausage Link 3.29      Boiled New Potatoes 1.29

Cajun Hard Boiled Eggs (two) 2.99

Crawfish Dip 1.99

# Cajun Classics

Add a side salad for +6.99

## Gulf Coast Shrimp & Grits

Eight sautéed Gulf Coast shrimp, andouille sausage, creamy mascarpone cheese stone-ground grits in a jalapeño jelly sauce, with toasted garlic bread  
A sweet and spicy twist! 24.79

## Zydeco Shrimp (eight)

Grilled or blackened Gulf Coast shrimp, dirty rice, fire-roasted brussels sprouts, lemon garlic butter sauce 21.99

## Roast Beef & Grits

Creamy mascarpone cheese stone-ground grits smothered with tender roast beef debris, with a savory gravy, garnished with cheddar cheese and green onions, with toasted garlic bread  
True New Orleans Comfort! 24.99

## 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



# Pastas

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

## 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

## 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

## 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**

# 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

## Louisiana Crawfish Tails

23.99

## Cajun Combo Platter

Choose any two Louisiana favorites: Gulf coast shrimp, Gulf coast oysters, Southern catfish or Louisiana crawfish tails 22.99

## Half and Half

Louisiana fried crawfish tails and slow-simmered crawfish étouffée over rice, served with toasted French bread to soak up every last bite! 21.99

# 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

