

A detailed pencil sketch of a two-story building, likely a restaurant or community center, serves as the background. The building features a prominent central entrance with a double door, a large window above it, and a covered porch with columns. To the left and right are additional wings with windows. In front of the building is a parking lot with several marked spaces. The entire scene is rendered in a light, sketchy style with fine lines and shading.

SPRING BRANCH MENU

South Louisiana Kitchen



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
- 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

Salads

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 smotherd 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



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

Weekend Seafood Boil

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 57.99

Lunch Menu

Gumbo & Salad

A steaming cup of signature Gumbo, served with a side salad 13.99

Muffaletta & Red Beans

Traditional muffaletta, with a cup of red beans and rice with sausage

Quarter 14.49 | Half 20.49

Shrimp Scampi

Sauteed Gulf Shrimp, fresh garlic, tomatoes, lemon white wine sauce, over spaghetti, served with a side salad 17.49

Bon Temps Chicken

A grilled or blackened 6oz breast, roasted rosemary potatoes, sautéed broccoli 15.99

Served Monday - Friday from 11 am to 2 pm.

Includes a drink

No substitutions

Catfish Étouffée

Fried, grilled or blackened catfish filet smothered in crawfish étouffée, served over rice with sautéed green beans 17.99

RC 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

Half Po-Boy & Fries

Half a Po-Boy (fried shrimp, oyster, catfish, crawfish, or New Orleans Roast Beef debris), with fries 12.99