

# 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

# BAYOU FAVORITES

## Shrimp & Crab Gumbo

Cup 8.99 | Bowl 13.99

## Chicken & Sausage Gumbo

Cup 7.99 | Bowl 12.99

## The Louisiana Tradition

Gumbo, Red Beans & Rice, and Crawfish Étouffée 12.99

# 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

Enhance with chicken +6.99, shrimp +10.49, 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

# Boiled Seafood

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

## 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

## 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

## 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

Crawfish Dip 1.99

# 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

22.99

# Specialty Po-boys

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 22.99

## 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

## 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, a 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

# Cajun Classics

Add a side salad for +6.99

## Gulf Coast Shrimp & Grits

Eight sautéed Gulf Coast shrimp, andouille sausage, served over creamy stone-ground grits with toasted garlic bread 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 topped with roast beef debris, gravy, garnished with cheddar cheese and green onions, with toasted garlic bread 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

# 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

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

# 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

## 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

Enhance with chicken +6.99, shrimp +10.49, oysters

+11.29 or salmon +13.99

## Caesar Salad

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

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**

## SIDES

Dirty Rice 4.29

Roasted Brussels 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,  $\frac{1}{2}$  pound Gulf Coast shrimp, one corn, two potatoes, lemon garlic butter sauce 55.99

## CALL IN ORDERS

713.832.1399

## DELIVERY SERVICES

DOORDASH Uber Eats FAVOR

## JOIN US FOR HAPPY HOUR!

MONDAY-FRIDAY 3PM - 7PM

KIDS EAT FREE ON WEDNESDAYS!

WITH THE PURCHASE OF AN ADULT ENTREE

We Offer  
CATERING SERVICES!

Call us for addition information

### The Original

4302 Richmond Ave.  
Houston, TX 77027  
713.623.6321 phone  
713.439.7590 fax

### RAGIN' CATERING

SOUTHERN HOSPITALITY  
FOR ALL OCCASIONS  
RAGINCATERING.COM  
713.621.3474

### Spring Branch

1725 Wirt Road  
Houston, TX 77055  
713.832.1399 phone



# SPRING BRANCH MENU

South Louisiana Kitchen

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