



“THE ORIGINAL”

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*South Louisiana Kitchen*

Est. 1974




# 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 31.99

## 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 8.29

## Jumbo Buffalo Wings

Breaded or Naked, served with celery sticks, ranch or bleu cheese  
Half Dozen 13.99 | Dozen 23.99

## Shrimp Brochette (five)

Gulf Coast shrimp wrapped in bacon, stuffed with provolone and jalapeno. Served with our signature remoulade 15.99

## Louisiana Crawfish Tails

Quarter pound, seasoned & lightly fried 15.99

## Buffalo Shrimp (eight)

Fried and tossed in our homemade buffalo sauce, with celery and your choice of ranch or bleu cheese 15.29

## Natchitoches Meat Pie

Stuffed with seasoned ground beef, served with ranch 8.49

## Creole Stuffed Jalapenos

Fresh jalapenos stuffed with dirty rice and provolone cheese, wrapped in bacon and served with ranch 9.49

## Boudin Balls (five)

With ranch or yellow mustard 8.99

# Salads

## 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 20.99

## 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 19.29


**Add bleu cheese crumbles for +.99**

## Fried Crawfish Salad

Louisiana fried crawfish tails, artisan lettuce and Parmesan cheese, served with Creole Mustard dressing 18.29

*Enhance with chicken breast +6.99, shrimp +10.99, salmon +14.29 or fried oysters +11.49*

## R.C. House Salad

 Artisan lettuce, grape tomatoes, red onion, cucumbers, celery, and carrots, served with our house vinaigrette. Large 10.99 | Side 7.49

## Caesar Salad

Romaine lettuce, house-made croutons, parmesan cheese, tossed in our signature Caesar dressing. Large 10.99 | Side 7.49

# BAYOU FAVORITES

## Shrimp & Crab Gumbo

Cup 9.99 | Bowl 14.99

## Chicken & Sausage Gumbo

Cup 8.99 | Bowl 13.99

## Crawfish Etouffee

Cup 9.99 | Bowl 14.99

## Red Beans & Rice with Sausage

Cup 6.99 | Bowl 10.99

## Chicken & Sausage Jambalaya

Cup 8.99 | Bowl 12.99

## Half and Half

Louisiana fried crawfish tails and crawfish étouffée over rice, served with toasted French bread 22.99



# SEAFOOD PO-BOYS

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

Served with Fries or Hush Puppies.

Add cheese for +1.79

## Gulf Coast Shrimp

Fried or grilled

A Louisiana Staple! 17.99

## Louisiana Crawfish Tails

Down-home favorite, straight from the bayou! 17.99

## The Delta Catfish

Fried or Grilled

It's a Southern Thing! 17.99

## Soft Shell Crab 29.99

### 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! 23.99

## 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 15.99 | Whole 30.99

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

## Voodoo Magic

Salami, ham, American cheese, iceberg lettuce, tomatoes, red onion, pickles and remoulade 16.49

## Mandola's Meatball

Hand-rolled meatballs, Provolone cheese, and Mandola's red gravy 15.79

## Kickin' Chicken

Crispy fried chicken tenders tossed in our homemade buffalo sauce, iceberg lettuce, tomatoes, and ranch dressing 16.99

## 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! 25.99

## 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 +1.79**

## Jolie Blonde Chicken Sandwich

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




# Boiled Seafood *Cajun Classics*


Enhance with a Blue Crab +8.99 or a Snow Crab Cluster +14.29

Add a side salad for +7.49


## 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 28.99


## Cajun Boiler

 ½ pound Gulf Coast shrimp, two snow crab clusters, sausage link, one corn, two potatoes, lemon garlic butter sauce  
**Ragin Favorite! 40.99**


## Cajun-Style Snow Crabs

Three Cajun-style snow crab clusters, one corn, two potatoes, lemon garlic butter sauce 41.99


## Acadiana Boil

 ½ pound Gulf Coast shrimp, one snow crab cluster, one corn, two potatoes, lemon garlic butter sauce 31.99


## Louisiana Bayou Boil for Two

 Two blue crabs, two snow crab clusters, one pound Gulf Coast shrimp, sausage link, two corn, two potatoes, lemon garlic butter sauce 85.99

## Texas Blue Crabs

 Three blue crabs, one corn, two potatoes, lemon garlic butter sauce 29.99

## Gulf Coast Shrimp & Blue Crab Boil

 Two blue crabs, ½ pound Gulf Coast shrimp, one corn, two potatoes, lemon garlic butter sauce 33.99

### *Boiled Seafood Sides*

Mushrooms 3.99      Corn on the Cob (one) 1.39  
Sausage Link 3.79      Boiled New Potatoes 1.39  
Cajun Hard Boiled Eggs (two) 2.99  
Crawfish Dip 2.29

## **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! 24.99

## Zydeco Shrimp (eight)

Grilled or blackened Gulf Coast shrimp, dirty rice, fire-roasted brussels sprouts, lemon garlic butter sauce 22.99

## 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

Grilled or blackened breast, roasted rosemary potatoes, sautéed vegetables, lemon garlic butter sauce  
One breast 16.99 | Two breasts 23.99

## Fleur-De-Lis Salmon

 Grilled or blackened salmon, roasted rosemary potatoes, sautéed vegetables, lemon garlic butter sauce 25.99

## Shrimp Brochette

 Eight Gulf Coast shrimp wrapped in bacon, stuffed with cheese and jalapenos. Served with roasted rosemary potatoes, sautéed vegetables and lemon garlic butter sauce 24.49

# Pastas

All served with toasted garlic bread.  
Enhance with a side salad +7.49

## 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 22.99

## Seafood Lafourche

Sautéed Gulf shrimp, crawfish tails, lump crab, sun-dried tomatoes, fresh spring peas with penne pasta, tossed in our homemade Alfredo sauce 31.29

## 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! 18.99

## Veggie Penne

Broccoli, sun-dried tomatoes, fresh spring peas with penne pasta, tossed in our creamy, homemade Rosa sauce 16.99

**Add grilled or blackened Gulf shrimp or chicken +6.99**

 **With Mandola's Red Gravy and no garlic bread 13.99**

# Fried Platters

All served with fries and hushpuppies.  
Enhance with a side salad +7.49

## Gulf Coast Shrimp

Small 13.99 | Large 17.99

## Gulf Coast Oysters

Small 18.99 | Large 24.99

## Southern Catfish

One fillet 15.99 | Two fillets 23.99

## Mandola's Seafood Platter

Four Gulf coast shrimp, four Gulf oysters, one catfish fillet 24.99

## Louisiana Crawfish Tails 24.29

## Cajun Combo Platter

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

## Soft Shell Crab Platter (three) 41.99



## Hand Breaded Chicken


**Tender Platter (four) 16.99**

## Fried BBQ Blue Crabs

Three blue crabs, marinated in Creole BBQ sauce 29.99

Fries 5.99

  Roasted Rosemary Potatoes 6.29

  Sautéed Broccoli 5.99

 Stone-ground Grits 4.99

Honey Cornbread 2.59

Jalapeno Cornbread 2.59


Onion Rings 8.29

  Corn on the Cob (one) 1.39

  Boiled New Potatoes 1.39

# SIDES

Dirty Rice 4.99

  Roasted Brussel Sprouts 8.99

Hush Puppies 5.29

 Creamy Cole Slaw 4.49

  Sautéed Vegetables 6.99

French Bread 1.79

Garlic Bread 2.29

  White Rice 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

Happy Hour 3-5 Close

\$15.99 DZ Oysters on Half Shell

\$24.99 DZ Signature Chargrilled Oysters

## Jambalaya Tuesday

Bowl of chicken and sausage jambalaya, served with French bread and a drink 13.99

\$6 Ranch Waters

\$10 Cat 5 Hurricanes

## Family Wednesday

Bring the whole crew!

### Gumbo Special

Bowl of slow-simmered gumbo, served with French bread and a drink 14.99

## Wine Down Wednesdays

½ OFF ALL Bottles of Wine

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

## Grilled Fish Thursday

Two grilled fish fillets topped with crawfish etouffee, serve with sauteed vegetables, French bread and a drink 20.49

## Thursday Steak Night

12oz ribeye grilled to order, served with sautéed broccoli and loaded garlic mashed potatoes 35.99

\$5 Tito's & Deep Eddy Vodka

\$3 Texas Beers

\$11 Old Fashioned

## Fry-day Fish & Shrimp

Butterflied Gulf Coast fried shrimp, catfish nuggets, served with fries, hushpuppies and a drink 20.99

\$8 Frozen Margaritas, Hurricanes or Swirls

## Muffalotta Saturday

Half of a special muffalotta served with a cup of red beans & rice with sausage and a drink 20.99

## Weekend Seafood Boil

Two blue crabs, one snow crab cluster, ½ pound Gulf Coast shrimp, one corn, two potatoes, lemon garlic butter sauce \$54.99

## Weekend Fun

\$5 Mimosas & Cajun Bloody Mary's  
 Domestic Beer: \$24 Buckets/\$16 Pitchers  
 Premium Beer: \$29 Buckets/\$18 Pitcher

**LIL' CAJUNS MENU \$10**

**KIDS EAT FREE WEDNESDAYS**

CHICKEN TENDERS WITH FRIES  
 CHICKEN ALFREDO PASTA  
 SPAGHETTI AND MEATBALL    MAC AND CHEESE WITH FRIES  
 SHRIMP WITH FRIES    CRAWFISH TAILS WITH FRIES  
 CATFISH NUGGETS WITH FRIES

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

House Specialites  
 Gluten Free Vegan Friendly

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