





# 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


-  **Crab Claws**  
 Sautéed in a garlic, white wine butter sauce, with toasted French bread 18.99


- Fried Calamari**  
 Lightly breaded, with a side Mandola's Red Gravy 15.29
- Buffalo Shrimp** (eight)  
 Fried and tossed in our homemade buffalo sauce, with celery and your choice of ranch or bleu cheese 15.29
- Boudin Balls** (five)  
 With ranch or yellow mustard 8.99

-  **Shrimp & Crab Campechana**  
 Seafood cocktail made with Gulf shrimp, crab, avocado, onions, tomatoes, cilantro in a tangy sauce, with house-made tortilla chips 16.29



-  **Shrimp & Crab Gumbo**  
 Cup 9.99 | Bowl 14.99
- Chicken & Sausage Gumbo**  
 Cup 8.99 | Bowl 13.99

# Salads

-  **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**

-  **French Quarter Cobb Salad**  
 Romaine lettuce, smoked bacon, avocado, hard-boiled egg, grape tomatoes, red onion, cheddar cheese, served with ranch dressing  
*Pick your protein - Grilled or Blackened*  
 6oz chicken breast 20.99  
 (8) shrimp 20.99  
 7oz salmon 24.99

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

- Crawfish Etouffee**  
 Cup 9.99 | Bowl 14.99
-  **Red Beans & Rice with Sausage**  
 Cup 6.99 | Bowl 10.99
-  **The Louisiana Tradition**  
 Gumbo, Red Beans & Rice, and Crawfish Étouffée 13.99



# Specialty Po-boys



8" toasted French baguette.

Served with Fries or Hush Puppies.

## 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

### 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

### 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 15.79

### 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

Enhance with a Snow Crab Cluster +14.29


## 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 (two) 1.39  
Cajun Hard Boiled Eggs (two) 2.99  
Crawfish Dip 2.29

# Cajun Classics

Add a side salad for +7.49

## **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 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

Grilled or blackened chicken breast, roasted rosemary potatoes, sautéed green beans, lemon garlic butter sauce  
One breast 16.99 | Two breasts 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 +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 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! 22.99

## 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 (two) 1.39

# SIDES

Dirty Rice 4.99

Roasted Brussel Sprouts 8.99

Hush Puppies 5.29

Creamy Cole Slaw 4.49

Sautéed Green Beans 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

## Family Wednesday

Bring the whole crew!

### Gumbo Special

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

### 12oz Ribeye

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

**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 35.99

### Pork Chop

12oz double bone French-cut pork chop served with sautéed green beans and crispy roasted rosemary potatoes 28.99

## 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

# Lunch Menu

Served Monday - Friday from 11 am to 2 pm.

Includes a drink

No substitutions

## Gumbo & Salad

A steaming cup of signature Gumbo, served with a side salad 14.99

## Muffaletta & Red Beans

Traditional muffaletta, with a cup of red beans and rice with sausage  
Quarter 14.99 | Half 20.99

## Bon Temps Chicken

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

## Catfish Étouffée

Fried, grilled or blackened catfish filet smothered in crawfish étouffée, served over rice with sautéed green beans 18.99

## 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 13.49

House Specialites

Gluten Free Vegan Friendly

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

May 2026