



Appetizers

 **Signature Char-Grilled Oysters**
 Oysters topped with herbs, an Italian cheese blend, lemon garlic butter, with toasted French bread
Half Dozen 19.99 | Dozen 33.99

 **Gulf Coast Oysters on the Half Shell**
 Half Dozen 16.99 | Dozen 24.99

 **Boudin Link**
A Southwest Louisiana Tradition!
Served with pickles and onions 8.49

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 sauce 15.99

Louisiana Crawfish Tails
Quarter pound, seasoned & lightly fried
16.49

Buffalo Shrimp (eight)
Fried and tossed in our homemade buffalo sauce, with celery and your choice of ranch or bleu cheese 15.99

Natchitoches Meat Pie
Stuffed with seasoned ground beef, served with ranch 8.99

Creole Stuffed Jalapenos
Fresh jalapenos stuffed with dirty rice and provolone cheese, wrapped in bacon and served with ranch 9.99

Boudin Balls (five)
With ranch or yellow mustard 9.99

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 15.99

 **Red Beans & Rice with Sausage**
Cup 6.99 | Bowl 10.99

Chicken & Sausage Jambalaya
Cup 8.99 | Bowl 13.99

Gumbo & Salad
Cup of gumbo, served with a side salad 14.99

Salads

 **Fried Crawfish Salad**
Louisiana fried crawfish tails, artisan lettuce and Parmesan cheese, served with Creole mustard dressing 18.49

 **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 19.49
Add bleu cheese crumbles for +.99

Enhance with chicken breast +6.99, shrimp +10.99, salmon +14.99 or fried oysters +11.99

 **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

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 signature remoulade sauce
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! 41.99

 **Cajun-Style Snow Crabs**
Three Cajun-style snow crab clusters, one corn, two potatoes, lemon garlic butter sauce
44.99



PO-BOYS

8" toasted French baguette. Served with fries or Hush Puppies. All Seafood po'boys dressed with iceberg lettuce, tomatoes, mayo, and ketchup.
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

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

Half Po'Boy & Fries

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

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

New Orleans Roast Beef Debris

Tender, slow-cooked roast beef debris with a savory gravy, provolone cheese, iceberg lettuce, tomato, pickles and mayo
A messy, NOLA classic! 19.99

Big Daddy Special

Tender, roast beef debris & deli ham with a savory gravy, American cheese, iceberg lettuce, tomato, pickles, mayo. Pass the napkins please! 17.99

Mandola's Meatball

Hand-rolled meatballs, provolone cheese and Mandola's red gravy 15.99

Kickin' Chicken

Crispy fried chicken tenders tossed in our homemade buffalo sauce, iceberg lettuce, tomato, ranch dressing 17.99

Voodoo Magic

Salami, deli ham, American cheese, iceberg lettuce, tomato, red onion, pickles, signature remoulade sauce 16.99

Ham & Cheese

Deli ham, American cheese, iceberg lettuce, tomato, onions, pickles, mustard, mayo 15.99

Boudin

Iceberg lettuce, onions, pickles, mustard, mayo 14.99

Spicy Grilled Sausage

Grilled smoked sausage links dipped in our "Famous Boil", iceberg lettuce, tomato, pickles, sautéed onions, BBQ sauce 16.99

SANDWICHES

Muffalotta

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

Classic Cheeseburger

A classic favorite! An 8oz premium burger, American cheese, iceberg lettuce, tomato, diced onion, pickles, mayo, mustard and served with fries 16.99
Bacon lovers, upgrade for +1.79

Grilled Chicken Sandwich

Grilled chicken breast, provolone cheese, bacon, iceberg lettuce, tomato, pickles, signature remoulade sauce, served with fries 16.99

SIDES

Dirty Rice 4.99

  Roasted Brussel Sprouts 8.99
Hush Puppies 5.29

 Creamy Cole Slaw 4.99

  Sautéed Vegetables 6.99

French Bread 1.99

Garlic Bread 2.29

  White Rice 1.29

 Stone-Ground Grits 4.99

French Fries 5.99

  Roasted Rosemary Potatoes 6.29

  Sautéed Broccoli 6.99

Honey Cornbread 2.59

Jalapeno Cornbread 2.59

Homemade Onion Rings 8.29

  Corn on the Cob (one) 1.39

  Boiled New Potatoes (two) 1.39

 House Specialites

 Gluten Free  Vegan Friendly

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



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 19.99 | Large 25.99

 **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 23.99

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

Hand Breaded Chicken Tender Platter (four) 16.99

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

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 31.99

★ Warning: There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

Cajun Classics

Add a side salad for +7.49

 **Zydeco Shrimp** (eight)
Grilled or blackened Gulf Coast shrimp, dirty rice, fire-roasted brussels sprouts, lemon garlic butter sauce 23.99

 **Canal St. Catfish**
Grilled or blackened Southern catfish, dirty rice, fire-roasted brussels sprouts, lemon garlic butter sauce
One fillet 18.99 | Two fillets 27.99

Pork Chop
12oz. double bone French-cut pork chop, sautéed broccoli, roasted rosemary potatoes 28.99

 **Fleur-De-Lis Salmon**
 Grilled or blackened salmon, roasted rosemary potatoes, sautéed vegetables, lemon garlic butter sauce 26.99

 **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 24.99

 **Bon Temps Chicken**
Grilled or blackened chicken breast, sautéed vegetables, roasted rosemary potatoes
One breast 16.99 | Two breasts 23.99

 **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 24.99

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**

 **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



SPECIALTY DRINKS

Cajun Bloody Mary **\$11**
House made spicy vodka, Zing Zang, dressed with olives, celery, and green beans

Texas Old Fashioned **\$14**
Traditional Old Fashioned made with Garrison Brothers

Cat. 5 Hurricane **\$15**
Traditional New Orleans style hurricane, white & dark rum, fruit punch, shaken with a 151 float.

Louisiana Lemonade **\$15**
Deep Eddy Lemon Vodka, blue curacao, splash of sprite, home style lemonade

Ragin' Arnold Palmer **\$14**
Deep Eddy Sweet Tea Vodka with home style lemonade

Moscow Mule **\$14**
Titos Vodka, fresh squeezed lime juice, ginger beer, served in a copper mug

Texas Strong Tea **\$14**
Gin, Vodka, Rum, Tequila, triple sec, sweet n sour, with splash of coke, dressed with a lemon wedge

Ranch Water **\$15**
Tequila, Topo Chico and lime, served with your choice of Patron, Herradura, 1800 or Jose Cuervo

Dirty Cajun Martini **\$15**
Titos Vodka, olive juice, dressed with spicy green beans and olives

Sazerac **\$15**
Absinthe, Bulleit Whiskey, bitters, dressed with a lemon wedge

Desserts

NEW ORLEANS STYLE BEIGNETS
Four beignets fried to perfection and buried in powdered sugar. Sweet, simple, and a little messy! 6.99

MAMA'S HOMEMADE BREAD PUDDING
*A New Orleans classic done right—bread pudding served warm, in our rich, buttery rum sauce. 9.99
Try it A La Mode for +1.5!*

VANILLA CHEESECAKE
Smooth cheesecake in a graham cracker crust with a hint of vanilla. It's rich, sweet, and full of that down-home Southern charm 9.99

BROWNIE SUNDAE
A warm brownie piled high with creamy vanilla ice cream, drizzled with chocolate syrup, and topped with whipped cream and a cherry on top. Rich, messy and downright irresistible! 9.99

VANILLA ICE CREAM 4.29

House Frozen

Add a floater to any one of our frozen!

Ragin' Rita **\$12**
Frozen house margarita dressed with a lime wedge
Add a flavor (+\$1)

Hurricane **\$12**
Frozen house hurricane dressed with a lemon wedge

Swirl **\$12**
Frozen house margarita and hurricane swirled together, dressed with a lemon wedge

Swamp Juice **\$15**
Frozen swirl with raspberry and melon liqueur float, dressed with a lime wedge

Secret Weapon **\$15**
Frozen hurricane with a Meyer's Dark Rum float, dressed with a lemon wedge

LIQUORS

WHISKEY
CROWN ROYAL
GARRISON BROTHERS
FIREBALL
GENTLEMENS JHACK
JACK DANIELS
JAMESON
MAKER'S MARK
WOODFORD
BULLEIT RYE

SCOTCH
DEWER'S
GLENLIVET12 YR
J WALKER BLACK
MACALLAN 12 YR

VODKA
GREY GOOSE
KETEL ONE
TITO'S
FRIO
DEEP EDDY
STOLICHNAYA
ABSOLUT MANDRIN
THREE OLIVES GRAPE

RUM
BACARDI LT
MALIBU
MYERS DARK
FLOR DE CANA
CAPTAIN MORGAN

TEQUILA
1800
HERRADURA SILVER
PATRON
DON JULIO
CASAMIGAS ANEJO
CASAMIGAS BLANCO
TEREMANA REPOSADO
DON JULIO REPOSADO
LALO BLANCO

GIN
BOMBAY SAPPHIRE
HENDRICKS
TANQUERAY
BEEFEATER
BOMBAY



Grab a gift card!



Bottles & Drafts

PINT / PITCHER		PINT / PITCHER	
MILLER LITE	\$5.50 / \$18	KARBACH LOVE STREET	\$6 / \$20
MICHELOB ULTRA	\$5.50 / \$18	YUENGLING	\$6 / \$20
ABITA ANDYGATOR	\$6 / \$20	ST ARNOLDS ART CAR	\$6 / \$20
MODELO ESPECIAL	\$6 / \$20	LOCAL SEASONAL	\$6 / \$20
DOS XX	\$6 / \$20		
BOTTLE / BUCKET		BOTTLE / BUCKET	
ABITA PURPLE HAZE	\$5.75 / \$30	HEINEKEN 00	\$5.75 / \$30
ABITA AMBER	\$5.75 / \$30	KARBACH HOPADILLO	\$5.75 / \$30
ABITA STRAWBERRY	\$5.75 / \$30	LONE STAR	\$4.75 / \$25
ANGY ORCHARD	\$4.75 / \$25	MICHELOB ULTRA	\$4.75 / \$25
BLUE MOON	\$5.75 / \$30	MODELO ESPECIAL	\$5.75 / \$30
BUD LIGHT	\$4.75 / \$25	MILLER LITE	\$4.75 / \$25
BUDWEISER	\$4.75 / \$25	NEGRA MODELO	\$5.75 / \$30
CORONA	\$5.75 / \$30	PACIFICO	\$5.75 / \$30
COORS LIGHT	\$4.75 / \$25	SHINER BLONDE	\$5.75 / \$30
DOS XX	\$5.75 / \$30	SHINER BOCK	\$5.75 / \$30
HEINEKEN	\$5.75 / \$30	STELLA ARTOIS	\$5.75 / \$30

Wine

GLASS / BOTTLE		GLASS / BOTTLE	
ROSEBLOOD	\$14 / \$53	CARMEL ROAD	\$10 / \$34
Rosé, Provence, France		Cabernet, California	
MOSCATO D'ASTO	\$12 Split	SELLA ANTICA	\$12 / \$40
Moscato, Mosel, Germany		Red Blend, Tuscany, Italy	
OPERA PRIMA	\$25 / Bottle	CANNONBALL	\$12 / \$40
Brut, Cava, Spain		Merlot, California	
PIGHIN	\$15 / \$55	TINTO NEGRO	\$12 / \$40
Pinot Grigio, Italy		Malbec, Uco Valley, Argentina	
LA CREMA	\$14 / \$52	AUSTIN HOPE	\$14 / \$50
Sauvignon Blanc, Sanoma, California		Cabernet, Paso Robles, California	
AUSTIN HOPE	\$12 / \$40	STERLING	\$16 / \$60
Chardonnay, Paso Robles, California		Merlot, California	
YEALANDS	\$12 / \$39	LYRIC	\$14 / \$48
Sauvignon Blanc, New Zealand		Pinot Noir, California	
BOTTEGA VINAIA	\$10 / \$23	LA CREMA	\$18 / \$68
Pinto Grigio, Trentino, Italy		Pinot Noir, California	
SEA SUN	\$10 / \$36	PROSECO	\$12 Split
Chardonnay, Fair Field, California		Veneto, Italy	
SANTA MARGHERITA	\$17 / \$60	MIMOSA	\$10 / \$28
Pinot Grigio, Friuli Grave, Italy		Add Flavor. Strawberry or Mango .50 per glass or \$1 per bottle	

HAPPY HOUR

MONDAY 3PM - CLOSE /
TUESDAY- FRIDAY 3PM - 7PM

- \$7 Frozen Ragin' Rita & Hurricanes
- \$3 OFF House Specialties
- \$5 Wells
- \$3 OFF Glass of Wine
- \$14 Domestic Pitchers
- \$16 Premium Pitchers
- \$15 OFF Bottles of Wine
- \$3.25 Domestic Bottle/ Pint
- \$4.25 Premium Bottle/ Pint
- \$18 Domestic Bucket of 6
- \$24 Premium Buckets of 6
- \$5 Off Dozen Gulf Coast Oysters on the Half Shell
- \$5 Off Dozen Signature Chargrilled Oysters

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 drink 10.99

Happy Hour 3-Close

Muffalotta Tuesday

A New Orleans classic! Half of a special muffalotta served with a cup of red beans & rice with sausage & a drink 20.99

\$6 Ranch Water

\$10 Cat 5 Hurricanes

Family Wednesday

Bring the whole crew!

Gumbo Special

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

Catfish Étouffée Thursday

Two fried, grilled or blackened catfish filets smothered in crawfish étouffée, served over dirty rice with French bread and drink 20.99

\$5 Tito's, \$7 Louisiana Lemonade,

\$12 Texas Old Fashioned

Fry-day Fish & Shrimp

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

\$8 Frozen Margaritas, Hurricanes or Swirls

Saturday & Sunday

\$5 Mimosas & \$5 "Cajun" Bloody Marys

Domestic Beer: \$24 Buckets, \$16 Pitchers

Premium Beer: \$29 Buckets, \$18 Pitchers