

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

 **Crab Claws**
Sautéed in a garlic, white wine butter sauce, with toasted French bread 19.99

Fried Calamari
Lightly breaded, with a side
Mandola's Red Gravy 15.99

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

Boudin Balls (five)
With ranch or yellow mustard 9.99

 **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

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

 **The Louisiana Tradition**
Pick 3-Gumbo, Red Beans & Rice, Chicken & Sausage Jambalaya or Crawfish Étouffée 13.99

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

Salads

 **Fried Crawfish or Gulf Coast Shrimp Salad**
Louisiana fried crawfish tails or Gulf Coast shrimp, 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

 **French Quarter Chicken Cobb Salad**
Chilled grilled chicken, romaine lettuce, smoked bacon, hard-boiled eggs, grape tomatoes, red onions, cheddar cheese, served with ranch dressing 20.99

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 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! 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, tomato, 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, 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, pickles, onions, 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

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

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*

SIDES

Dirty Rice 4.99

  Roasted Brussel Sprouts 8.99
Hush Puppies 5.29

 Creamy Cole Slaw 4.99

  Sautéed Green Beans 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

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 green beans, roasted rosemary potatoes 28.99

 **Fleur-De-Lis Salmon**
 Grilled or blackened salmon, roasted rosemary potatoes, fire-roasted brussels sprouts, 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 green beans, roasted rosemary potatoes
One breast 16.99 | Two breasts 23.99

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

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

French Quarter 75 **\$15**
Las Californias orange infused gin with Maschio champagne and lime

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

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

Voodoo Long Island **\$14**
Our take on the Long Island Iced Tea, but we add Southern Comfort to scare off Marie Leveau!

Spicy Rocks' Rita **\$15**
Socorro Reposado, Grand Marnier, and fresh lime, with muddled jalapenos

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

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

Old Fashioned **\$14**
Traditional Old Fashioned made with Jim Beam Black Label

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

BUFFALO TRACE
CROWN ROYAL
FOUR ROSES
JAMESON
JACK DANIEL'S
MAKER'S MARK
JIM BEAM BLACK
BULLEIT
BULLIET RYE
WHISTLEPIG FARMSTOCK
WHISTLEPIG 12 YR

VODKA

FRIO
GREY GOOSE
KETEL ONE
TITO'S
DEEP EDDY
STOLICHNAYA VANILLA

SCOTCH

BALVENIE 12 YR
DALMORE 12 YR
DEWARS
GLENLIVET
LAGAVULIN

TEQUILA

ESPOLON
HERRADURA REPOSADO
HERRADURA SILVER
SOCORRO
CASAMIGOS

RUM

CAPTAIN MORGAN
MALIBU
MYERS' DARK

GIN

BOMBAY SAPPHIRE
HENDRICKS
TANQUERAY



Grab a gift card!



Bottles & Drafts

PINT / PITCHER		BOTTLE / BUCKET	
MICHELOB ULTRA	\$5.50 / \$18	DOS XX	\$5.75 / \$30
DOS XX	\$6 / \$20	KARBACH LOVE ST	\$5.75 / \$30
ABITA ANDYGATOR	\$6 / \$20	KARBACH HOPADILLO	\$5.75 / \$30
MODELO ESPECIAL	\$6 / \$20	LONE STAR	\$4.75 / \$25
BOTTLE / BUCKET		MICHELOB ULTRA	\$4.75 / \$25
ABITA PURPLE HAZE	\$5.75 / \$30	MODELO ESPECIAL	\$5.75 / \$30
ABITA AMBER	\$5.75 / \$30	MILLER LITE	\$4.75 / \$25
ABITA STRAWBERRY	\$5.75 / \$30	STELLA ARTOIS	\$5.75 / \$30
BLUE MOON	\$5.75 / \$30	SHINER BOCK	\$5.75 / \$30
BUD LIGHT	\$4.75 / \$25	YUENGLING	\$5.75 / \$30
BUDWEISER	\$4.75 / \$25	YUENGLING FLIGHT	\$5.75 / \$30
CORONA EXTRA	\$5.75 / \$30	KARBACH FREE & EASY N/A	\$5.75 / \$30
CORONA LIGHT	\$5.75 / \$30		

Wine

GLASS / BOTTLE		GLASS / BOTTLE	
ROSEBLOOD	\$14 / \$53	SELLA ANTICA	\$12 / \$40
Rosé, Provence, France		Red Blend by Santa Margherita, Tuscany, Italy	
PROSECCO BENVOLIO	\$12 Split	TINTO NEGRO	\$12 / \$40
OPERA PRIMA	\$25 / Bottle	Malbec, Mendoza, Argentina	
YEALANDS SINGLE VINEYARD	\$12 / \$39	ST. FRANCIS	\$20 / \$78
Sauvignon Blanc, Awatere Valley, Marlborough, New Zealand		Merlot, Sonoma County, CA	
CAKEBREAD	\$18 / \$67	HOUSE CABERNET	\$14 / \$50
Sauvignon Blanc, North Coast, CA		Austin by Austin Hope Non-Vintage, Paso Robles, CA	
JUGGERNAUT	\$12 / \$40	BELLE GLOS	\$20 / \$73
Sauvignon Blanc, Marlborough, NZ		Pinot Noir by Clark & Telephone, Santa Maria, CA	
SIDURI	\$14 / \$50	ETUDE	\$22 / \$80
Kendall Jackson, Paso Robles, CA		Pinot Noir, Grace Benoist Ranch, Carneros, CA	
HOUSE CHARDONNAY	\$10 / \$28	QUILT	\$18 / \$67
Jackson Estate, Kendall Jackson, Santa Maria Valley, CA		Cabernet Sauvignon, Napa Valley, CA	
LA CREMA	\$16 / \$56	AUSTIN HOPE 1L BTL	\$20 / \$98
Chardonnay, Sonoma County, CA		Cabernet Sauvignon, Paso Robles, CA	
PIGHIN	\$15 / \$55		
Pinot Grigio, Montalcino, Italy			
SANTA MARGHERITA	\$17 / \$60		
Pinot Grigio, Friuli Grave, Italy			

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

\$10 French 75

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 Deep Eddy Country 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