



STARTERS:

HUSH PUPPIES	\$6/6ct	\$10/12ct
A signature house made favorite		
SPINACH DIP	\$12	
A creamy blend of spinach & artichokes & served with house made tortilla chips		
CATFISH BITES	\$10	
Farm-raised Louisiana catfish marinated & deep fried, served with tartar sauce		
ALLIGATOR BITES	\$11	
Tender farm-raised alligator marinated & deep fried served with tartar sauce		

SOUP & GUMBO:

CHICKEN & SAUSAGE GUMBO	\$8/cup	\$14/bowl
Tender braised chicken & Louisiana smoked sausage simmered in a traditional Cajun dark stock		
SEAFOOD GUMBO	\$9/cup	\$17/bowl
Randol's fresh picked crabmeat, crawfish & gulf shrimp in a traditional Cajun dark stock		
SHRIMP & CORN BISQUE	\$8/cup	\$18/bowl
A smooth & creamy fan favorite made with Louisiana shrimp		

SALAD:

SEAFOOD SALAD	\$18	
Louisiana crawfish, crab & shrimp		
CAESAR SALAD	\$9/small	\$12/large
Add chicken \$6 Add shrimp \$7		
HOUSE SALAD	\$6/small	\$10/large
Add chicken \$6 Add shrimp \$7		

****AN AUTOMATIC 18% GRATUITY IS ADDED FOR PARTIES OF 6 OR MORE****

SEAFOOD:

FRIED SHRIMP	\$19	
Gulf shrimp marinated & deep fried served with french fries & jambalaya		
FRIED CATFISH	\$19	
Louisiana catfish marinated & deep fried served with french fries & jambalaya		
FRIED SHRIMP & CATFISH	\$21	
Louisiana catfish & gulf shrimp marinated & deep fried served with french fries & jambalaya		
FRIED CRAWFISH	\$19	
Louisiana crawfish marinated & deep fried served with french fries & jambalaya		
1/2 & 1/2 CRAWFISH PLATTER	\$21	
1/2 Fried crawfish 1/2 crawfish etouffee served with french fries		
CRAWFISH ETOUFFEE	\$20	
Louisiana crawfish, trinity & Cajun spices in our award-winning sauce served with white rice		
BOILED LOUISIANA SHRIMP	\$20	
Jumbo shell-on gulf shrimp served with boiled sausage, corn & potatoes		

FROM THE GRILL:

RIBEYE	\$39	
12oz ribeye seasoned with our house blend & grilled to order, served with choice of potato & side veggie		
GRILLED CHICKEN	\$17	
Tender, marinated chicken breast served with choice of potato & side veggie		
HAMBURGER STEAK	\$18	
Smothered with grilled onions, cheese & mushroom gravy served with choice of potato & side veggie		
PASTA ALFREDO	\$18	
Tossed in a rich & creamy sauce with your choice of grilled shrimp or chicken		

SIDES:

TWICE BAKED POTATO	\$5	ROASTED VEGGIES	\$4
BAKED POTATO	\$4	BOILED SAUSAGE	\$4
FRENCH FRIES	\$3	BOILED CORN (2)	\$2
POTATO SALAD	\$2	BOILED POTATOES (3)	\$2

DESSERTS:

BREAD PUDDING	\$7	BROWNIE A LA MODE	\$8	ICE CREAM	\$3/scoop
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BRUNCH MENU

SHRIMP & SPINACH QUICHE \$9.99

Our rich and creamy recipe with Louisiana shrimp & spinach baked in a flaky pie crust, served with breakfast potatoes

SHRIMP & GRITS \$14.99

Louisiana shrimp cooked in a tasso cream sauce with peppers & onions, served with cheese grits & garlic toast

STUFFED BISCUIT \$14.99

2 southern biscuits stuffed with a Randol's crab cake, baked & topped with a creamy herb & butter sauce, served with fruit

EGGS A LA RANDOL \$11.99

2 southern biscuits layered with a fried pork cutlet, a poached egg, crawfish etouffee & sauteed tasso, served with breakfast potatoes



LUNCH MENU

SOUP & SALAD

\$8.99

Your choice of a cup of gumbo or corn bisque with a house or Caesar salad

POBOYS & SANDWICHES:

Served with french fries

CATFISH POBOY **\$10.99**

Louisiana fried catfish, tartar sauce, lettuce & tomatoes

SHRIMP POBOY **\$10.99**

Louisiana fried shrimp, tartar sauce, lettuce & tomatoes

CHEESEBURGER POBOY **\$9.99**

Dressed with a special burger sauce, lettuce, tomatoes & american cheese

RANDOL'S CHEESEBURGER **\$9.99**

8oz patty on a potato bun dressed with mayo, mustard, lettuce, tomatoes, pickles & onions

SEAFOOD:

SHRIMP PLATTER **\$10.99**

Louisiana fried shrimp served with french fries & seafood jambalaya

CRAWFISH PLATTER **\$10.99**

Louisiana fried crawfish served with french fries & seafood jambalaya

CRAWFISH ETOUFFEE **\$12.99**

Louisiana crawfish, trinity & Cajun spices in our award-winning sauce served with white rice

PASTA ALFREDO **\$9.99**

Tossed in a rich & creamy sauce with your choice of grilled shrimp or chicken