



APPETIZERS :

FRIED ALLIGATOR \$ 8

tender farm-raised alligator marinated and deep fried

STUFFED MUSHROOMS 8

jumbo mushroom caps stuffed with our own seafood stuffing and baked in an herb cream sauce

WHITE LAKE DREAMING 9

Randol's lump crabmeat and béchamel cream crab cakes served on parmesan alfredo sauce

SEAFOOD FONDUE 16

Randol's fresh crawfish, crab, and shrimp smothered in our seafood butter cream, topped with an italian cheese blend and served with garlic toast points

BOUDIN BALLS 8

crispy fried boudin balls served with our seafood butter cream

SPINACH & ARTICHOKE DIP 9

a creamy blend of fresh spinach and artichokes topped with an italian cheese blend and served with fresh tortilla chips

CRAB FINGERS (seasonal) 9

hand-picked right here on property; marinated and fried in our house bbq seasoning

GINGER & CANE GLAZED SHRIMP 8

panko-crusted jumbo shrimp tossed in our ginger cane glaze, set over sautéed sesame cabbage & finished with toasted almond slivers and fresh cilantro

APPETIZER PLATTER (serves 6-8) 35

*fried alligator, crab fingers, catfish bites, and fried shrimp with your choice of stuffed mushrooms **OR** spinach & artichoke dip*

OYSTERS ON THE HALFSHELL (SEASONAL) (6) 8 (12) 11

CHARGRILLED OYSTERS (6) 10 (12) 16

garlic butter, jarlsberg & parmesan cheeses, and lemon-pepper breadcrumbs

GUMBOS AND BISQUES :

SEAFOOD GUMBO cup \$ 6 bowl \$ 13

Randol's fresh picked crabmeat, crawfish and gulf shrimp in a traditional cajun dark stock

CHICKEN & SAUSAGE GUMBO 6 / 11

andouille sausage and tender braised chicken simmered in a traditional cajun dark stock

CORN & CRAB BISQUE 8 / 14

sweet corn and our lump crabmeat in a velvety herb cream

CRAWFISH BISQUE 7 / 13

Randol's crawfish in a rich dark roux, topped with a crawfish boulette

SALAD :

ADD TO ANY LARGE SALAD: blackened chicken / grilled shrimp / fried shrimp 7

ADD A SIDE SALAD TO ANY ENTRÉE 2 ADD SIDE CAESAR 3

HOUSE SALAD small \$ 3 large \$ 6

mixed green salad garnished with cucumbers, cherry tomatoes and shredded cheddar

CAESAR SALAD small 4 large 7

chopped romaine, shredded parmesan cheese, homemade croutons, and Randol's caesar dressing

GREEN GODDESS SALAD large 10

mixed green salad, Randol's green goddess dressing, toasted almond slivers, and smoked gouda

SEAFOOD SALAD large 22

chilled gulf shrimp, crawfish tails, and Randol's backfin crabmeat on a mixed green salad with smoked gouda cheese

5/14A



SEAFOOD SPECIALTIES:

CRAWFISH ÉTOUFFÉE 17

louisiana crawfish, trinity of vegetables, and cajun spices in our award winning sauce with louisiana long grain white rice. served with roasted vegetables

SHRIMP ÉTOUFFÉE 18

louisiana shrimp, trinity of vegetables, and cajun spices in a traditional sauce with louisiana long grain white rice. served with roasted vegetables

SOFT SHELL CRAB (1 crab) 14 (2 crabs) 21

Fresh jumbo soft shell crabs battered and fried golden brown, served with french fries and jambalaya

BLACKENED CATFISH ÉTOUFFÉE 16

*farm raised catfish filet, blackened and set over louisiana long grain white rice and shrimp **OR** crawfish étouffée. served with roasted vegetables*

CRAWFISH ENCHILADAS 20

cajun seasoned louisiana crawfish and southwest sauce, rolled in flour tortillas and topped with cheddar & pepperjack cheese

RANDOL'S FRESH CATCH 22

blackened fish, fried onions, and Randol's seafood stuffing on a bed of andouille smothered cabbage, drizzled with a tangy remoulade sauce

RANDOL'S SIGNATURES:

RANDOL'S BLUE POINT CRAB CAKES (1) 19 (2) 29

our crab cakes are made in the true baltimore style: all lump crabmeat, no fillers. served with roasted vegetables

THAI SNAPPER 22

panko-crusted gulf snapper served on sautéed sesame cabbage and topped with Randol's lump crabmeat in a spicy curry cream sauce

BBQ SHRIMP 17

bbq seasoned jumbo gulf shrimp simmered in a rich creole bierre monte with garlic toast points

TUNA SESAME 25

sesame crusted yellowfin tuna cooked rare and set on a crispy eggplant medallion served over sautéed sesame cabbage and coated in our ginger cane glaze with jumbo gulf shrimp

SAIGON SOFTSHELL CRAB (1) 18 (2) 26

panko-crusted jumbo soft shell crab set over sautéed sesame cabbage and topped with Randol's lump crabmeat in a spicy curry cream

BOILED SEAFOOD [SEASONAL]:

*ADD RED POTATOES, CORN, AND SAUSAGE COOKED IN OUR HOUSE-BLENDED
BOIL SEASONING 2.50*

BOILED CRAWFISH mkt

fresh louisiana crawfish

STEAMED BLUE POINT CRABS mkt

select louisiana crabs

STEAMED GULF SHRIMP \$18

jumbo shell-on gulf shrimp

RANDOL'S FAMOUS BBQ CRABS mkt

select louisiana blue point crabs marinated in our house bbq seasoning, battered and fried



PASTA:

GULF COAST GARLIC SHRIMP \$ 18

sautéed jumbo gulf shrimp on angel hair pasta in a seafood garlic sauce, served with garlic toast points

PARMESAN EGGPLANT PASTA 24

angel hair pasta tossed in parmesan cream with a crispy eggplant medallion, lump crabmeat, gulf coast shrimp and louisiana crawfish

BLACKENED CHICKEN PASTA 16

blackened chicken breast set over fettucine pasta tossed in garlic alfredo and parmesan cheese

STEAK & CHICKEN:

steaks come with a small house salad, roasted vegetables and your choice of one additional side

RIBEYE \$ 28

12oz sterling silver ribeye seasoned with our house blend and grilled to your specification

ADD CRAWFISH ÉTOUFFÉE 5

BACON JACK CHICKEN 17

blackened chicken breast topped with caramelized mushrooms and onions, applewood smoked bacon, pepperjack and cheddar cheese served on a bed of smoked potato hash and topped with our herb cream sauce

SEAFOOD PLATTERS:

Additional charges may apply for substitutions

SEAFOOD PLATTER \$ 24

*fried catfish, deviled crab, fried shrimp, stuffed shrimp, fried oysters, and crawfish étouffée, served with louisiana long grain white rice and french fries **add a cup of seafood gumbo 2.50***

SHRIMP PLATTER 24

*stuffed jumbo shrimp, fried shrimp, and shrimp étouffée, served with louisiana long grain white rice and french fries **add a cup of shrimp gumbo 2.50***

CRAWFISH PLATTER 24

*fried crawfish, crawfish étouffée, and crawfish pie au gratin, served with louisiana long grain white rice and french fries **add a cup of crawfish bisque 2.50***

CRAWFISH HALF & HALF 17

crispy fried crawfish and our award winning crawfish étouffée on the same plate, with white rice and french fries

SHRIMP HALF & HALF 16

fried jumbo gulf coast shrimp and shrimp étouffée served with white rice and french fries

FRIED SHRIMP served with french fries and jambalaya 17

FRIED CATFISH served with french fries and jambalaya 15

FRIED OYSTERS served with french fries and jambalaya 18

FRIED CRAWFISH served with french fries and jambalaya 18

There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.



SIDES Á LA CARTE:

- JAMBALAYA \$ 3
- TWICE-BAKED POTATO 4.50
- BAKED POTATO 4
- FRENCH FRIES 2.50
- SWEET POTATO FRIES 4
- BOILED POTATO (4) 1
- BOILED CORN .75
- BOILED SAUSAGE 1
- ROASTED VEGETABLES 3

*PARTIES OF 6 OR MORE ARE
AUTOMATICALLY CHARGED
18% GRATUITY*

SORRY, NO PERSONAL CHECKS ACCEPTED

*THERE IS A \$12 FOOD MINIMUM PER PERSON
FOR TABLE SERVICE AFTER 6:00 PM*

CHECK US OUT ON



OR @ Randols.com



WINE

HOUSE :

GLASS / BOTTLE

PINOT GRIGIO <i>Bella Sera</i> (Italy)	5 / 20
CHARDONNAY <i>Two Vines</i> (Washington)	5 / 20
WHITE ZINFANDEL <i>Beringer</i> (California)	5 / 20
PINOT NOIR <i>Bella Sera</i> (Italy)	5 / 20
CABERNET SAUVIGNON <i>Two Vines</i> (Washington)	5 / 20
MERLOT <i>Bella Sera</i> (Italy)	5 / 20
CHIANTI <i>Bella Sera</i> (Italy)	5 / 20

WHITE :

CHARDONNAY <i>Kendall Jackson</i> (California)	8 / 32
CHARDONNAY, UNOAKED <i>Toad Hollow</i> (California)	9 / 36
PINOT GRIGIO <i>Altanuta</i> (California)	9 / 36
SAUVIGNON BLANC <i>Kunde</i> (California)	7 / 28
SAUVIGNON BLANC <i>Brancott</i> (New Zealand)	8 / 32
RIESLING <i>St. Michelle</i> (Washington)	6 / 24

RED :

PINOT NOIR <i>Robert Mondavi Private Select</i> (California)	7 / 28
SHIRAZ <i>Jacob's Creek Reserve</i> (Australia)	8 / 32
RED ZINFANDEL <i>BV Beaulieu</i> (California)	8 / 32
RED ZINFANDEL <i>Rosenblum</i> (California)	6 / 24
MERLOT <i>BV Beaulieu</i> (California)	7 / 28
MERLOT <i>14 Hands</i> (California)	6 / 24
CABERNET SAUVIGNON <i>BV Beaulieu</i> (California)	8 / 32
CABERNET SAUVIGNON <i>Mondavi Select</i> (California)	7 / 28
CHIANTI <i>Cecchi</i> (Italy)	6 / 24
MALBEC <i>Finca</i> (Argentina)	6 / 24

BEER

DOMESTIC \$3 :

<i>Budweiser</i>	<i>Bud Light</i>
<i>Bud Select</i>	<i>Coors</i>
<i>Coors Light</i>	<i>Miller Light</i>
<i>Michelob Ultra</i>	<i>O'Douls</i>

LOCAL \$4 :

<i>Abita</i>	<i>Abita Amber</i>
<i>Abita Turbodog</i>	<i>Abita Purple Haze</i>
<i>Abita Seasonal</i>	<i>LA 31 Passionné</i>
<i>Dixie</i>	<i>LA 31 Bière Pale</i>

SPECIALTY & IMPORT \$4 :

<i>Blue Moon</i>	<i>Rolling Rock</i>
<i>Sam Adams</i>	<i>Shiner Bock</i>
<i>Newcastle</i>	<i>Heineken</i>
<i>Corona</i>	<i>Corona Light</i>

RANDOL'S