APPETIZERS:

FRIED ALLIGATOR
Tender farm-raised alligator marinated and deep fried

STUFFED MUSHROOMS
Jumbo mushroom caps stuffed with our own seafood stuffing and baked in an herb cream sauce

SEAFOOD FONDUE
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
Crispy fried boudin balls served with our seafood butter cream

SPINACH & ARTICHOKE DIP
A creamy blend of fresh spinach and artichokes topped with an Italian cheese blend and served with fresh tortilla chips

CRAB FINGERS (seasonal)
Hand-picked right here on property; marinated and fried in our house BBQ seasoning

GINGER & CANE GLAZED SHRIMP
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) mkt
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) (12)
Garlic butter, Jarlsberg & Parmesan cheeses, and lemon-pepper breadcrumbs

GUMBO AND BISQUES:

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

CHICKEN & SAUSAGE GUMBO
Andouille sausage and tender braised chicken simmered in a traditional cajun dark stock

CORN & CRAB BISQUE
Sweet corn and our lump crabmeat in a velvety herb cream

CRAWFISH BISQUE
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
extra cost ADD A SIDE SALAD TO ANY ENTREE extra cost ADD SIDE CAESAR extra cost

HOUSE SALAD small large
Mixed green salad garnished with cucumbers, cherry tomatoes and shredded cheddar

CAESAR SALAD small large
Chopped romaine, shredded parmesan cheese, homemade croutons, and Randol's caesar dressing

GREEN GODDESS SALAD large
Mixed green salad, Randol's green goddess dressing, toasted almond slivers, and smoked gouda

SEAFOOD SALAD large
Chilled gulf shrimp, crawfish tails, and Randol's backfin crabmeat on a mixed green salad with smoked gouda cheese
SEAFOOD SPECIALTIES:

CRAWFISH ÉTOUFFÉE
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
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)  (2 crabs)
Fresh jumbo soft shell crabs battered and fried golden brown, served with french fries and jambalaya

BLACKENED CATFISH ÉTOUFFÉE
Farm raised catfish filet, blackened and set over Louisiana long grain white rice and shrimp OR crawfish étouffée. served with roasted vegetables

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

RANDOL’S FRESH CATCH
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)  (2)
Our crab cakes are made in the true traditional style: all blue point crabmeat, no fillers.

THAI BLACK DRUM
Panko-crusted vermilion bay black drum served on sautéed sesame cabbage and topped with Randol’s lump crabmeat in a spicy curry cream sauce

BBQ SHRIMP
BBQ seasoned jumbo gulf shrimp simmered in a rich creole buerre monte with garlic toast points

TUNA SESAME
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)  (2)
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 extra cost

BOILED CRAWFISH  mkt
Fresh Louisiana crawfish

STEAMED BLUE POINT CRABS  mkt
Select Louisiana crabs

STEAMED GULF SHRIMP  mkt
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:

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

BLACKENED CHICKEN PASTA
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  mkt
12oz sterling silver ribeye seasoned with our house blend and grilled to your specification

ADD CRAWFISH OR SHRIMP ÉTOUFFÉE

BACON JACK CHICKEN
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
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 extra cost

SHRIMP PLATTER
stuffed jumbo shrimp, fried shrimp, and shrimp étouffée, served with louisiana long grain white rice and french fries  add a cup of shrimp gumbo extra cost

CRAWFISH PLATTER
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 extra cost

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

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

FRIED SHRIMP  served with french fries and jambalaya

FRIED CATFISH  served with french fries and jambalaya

FRIED OYSTERS  served with french fries and jambalaya

FRIED CRAWFISH  served with french fries and jambalaya

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
TWICE-BAKED POTATO
BAKED POTATO
FRENCH FRIES
SWEET POTATO FRIES
BOILED POTATO (4)
BOILED CORN
BOILED SAUSAGE
ROASTED VEGETABLES

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:**
- PINOT GRIGIO Bella Sera (Italy)
- CHARDONNAY Two Vines (Washington)
- WHITE ZINFANDEL Beringer (California)
- PINOT NOIR Bella Sera (Italy)
- CABERNET SAUVIGNON Two Vines (Washington)

**WHITE:**
- CHARDONNAY Kendall Jackson (California)
- CHARDONNAY, UNOAKED Toad Hollow (California)
- SAUVIGNON BLANC Kunde (California)
- SAUVIGNON BLANC Brancott (New Zealand)
- RIESLING St. Michelle (Washington)

**RED:**
- PINOT NOIR Robert Mondavi Private Select (California)
- SHIRAZ Jacob’s Creek Reserve (Australia)
- RED ZINFANDEL Rosenblum (Australia)
- MERLOT BV Beaulieu (California)
- MERLOT 14 Hands (California)
- CABERNET SAUVIGNON BV Beaulieu (California)
- CABERNET SAUVIGNON Mondavi Select (California)
- CHIANTI Cecchi (Italy)
- MALBEC Finca (Argentina)

**BEER**

**DOMESTIC**
- Budweiser
- Coors
- Miller Light
- O’Douls
- Bud Light
- Coors Light
- Michelob Ultra
- Yuengling

**LOCAL**
- Abita Amber
- Abita Turbodog
- Dixie
- LA 31 Bière Pale
- Ragin Cajun

**SPECIALTY & IMPORT**
- Blue Moon
- Corona Light
- Heineken
- Corona
- Dos Equis Lager
- Shiner Bock