

OYSTERS

DRAGO'S ORIGINAL CHARBROILED OYSTERS

Half Dozen \$11.95 Dozen \$19.95

“The Single Best Bite of Food in Town.”

OYSTER-LISCIOUS

Fried Louisiana oysters with a combination of sweet and savory sauces, garnished with pico de gallo. Delicious!
\$9.95

OYSTERS VOISIN

Fried Louisiana oysters, creamed spinach, bacon, bordelaise sauce and extra cheese topped on toasted French bread medallions.
\$10.95

RAW OYSTERS ON THE HALF SHELL*

Half Dozen \$8.95 Dozen \$12.95

*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.

APPETIZERS

TUNA WITH AIOLI*

Sushi grade raw tuna with a wasabi dressing, topped with our Cajun aioli.
\$12.95

TUNA TARTARE*

Sushi grade raw tuna stacked and garnished with our sweet Louisiana Lightning sauce.
\$11.95

CRABMEAT AU GRATIN DIP

Jumbo lump crabmeat served au gratin-style with Drago's signature Zapp's potato chips.
\$15.95

FRIED SQUID

Marinated and lightly fried.
\$9.95

SPINACH DIP

One of Drago's favorites! A blend of cheeses and sautéed spinach, served with tortilla strips.
\$11.95

EGGPLANT ROMANO

Fried eggplant topped with fresh grated cheeses and served with our Seduction marinara sauce.
\$9.95

FLEUR DE LIS SHRIMP

Fried shrimp sautéed with peanuts and a spicy red pepper aioli.
\$12.95

LOBSTER LOLLIPOP

Maine lobster meat skewered and deep fried, with our Louisiana Lightning sauce.
\$9.95

LOBSTER MAC & CHEESE

Generous chunks of sweet Maine lobster meat and spiral pasta blended with a creamy cheddar cheese sauce. Lightly topped with garlic herbed bread crumbs.
\$14.95

CRESCENT CITY SHRIMP

Jumbo Gulf shrimp seasoned with fresh herbs and spices, served the “New Orleans Way” with French bread.
\$17.95

FRIED ALLIGATOR NUGGETS

Pieces of alligator seasoned and fried, served with a spicy aioli.
\$11.95

ONION RINGS

Freshly cut and lightly fried.
\$7.95

GUMBOS & SOUPS

MAMA RUTH'S SEAFOOD GUMBO

cup \$7.95 • bowl \$11.95

SHRIMP & CORN BISQUE

cup \$7.95 • bowl \$11.95

CHICKEN & ANDOUILLE SAUSAGE GUMBO

cup \$7.95 • bowl \$11.95

OYSTER CHOWDER

cup \$8.95 • bowl \$12.95

SIDE SALADS

HOUSE SALAD

\$1.95

CAESAR SIDE SALAD

\$2.95

CITRUS SPRING MIX SALAD

\$2.95

SPINACH SIDE SALAD

\$3.95

SPRING SIDE SALAD

\$5.95

CRABMEAT MEDITERRANEAN SIDE SALAD

\$6.95

HOUSE SPECIALTIES

DRAGO'S MIXED GRILL

Half charbroiled Maine lobster, a petit filet, and blackened shrimp with a light Cajun cream sauce, served with corn maque choux and potatoes.

\$29.95

with sautéed crabmeat \$36.95

SHRIMP & EGGPLANT STACK

Slices of fried eggplant with sautéed shrimp stacked between each layer, then topped with a tomato cream sauce.

\$20.95

GRILLED SHRIMP PASTA

Jumbo Gulf shrimp, lightly seasoned and grilled, with angel hair pasta and choice of Creole sauce or Alfredo sauce. Garnished with fresh Parmesan and Romano cheeses.

\$22.95

SEAFOOD PASTA

Shrimp and crabmeat cooked in a delicate cream sauce with angel hair pasta and sprinkled with fresh Parmesan and Romano cheeses.

\$19.95

HERRADURA SHRIMP or OYSTERS

Shrimp or oysters sautéed with sun-dried tomatoes, pine nuts and onions, deglazed with tequila and seasoned to perfection.

Served with a grilled portabella mushroom.

\$22.95

SHRIMP CREOLE

Louisiana-style red sauce sautéed with the "Holy Trinity."

Served with rice.

\$20.95

BOUDIN STUFFED SHRIMP

Jumbo Gulf shrimp baked with a spicy Cajun sausage, served with corn maque choux.

\$22.95

DRAGO'S MOCK SHRIMP BOIL

Our take on the classic Louisiana boiled shrimp with all the fixin's.

\$28.95

OYSTER AND TASSO PASTA

Oysters and Tasso sautéed in a cream reduction sauce with garlic, butter and herbs, served over angel hair pasta.

\$21.95

SHRIMP 'N' GRITS WITH TASSO

Jumbo Gulf shrimp and Tasso in a spicy butter cream sauce, served with grits and topped with fresh rosemary.

\$22.95

SHRIMP 'N' PASTA FLORENTINE

Shrimp sautéed with sun-dried tomatoes, fresh spinach, pine nuts and onions in a cognac sauce, tossed with spiral pasta.

\$22.95

RED BEANS & RICE

Red Beans seasoned with sausage and Tasso.

Served with rice and Andouille sausage.

\$17.95

FRIED SEAFOOD

FRIED OYSTER PLATTER

Mounds of our freshly shucked oysters on top of French fries.

\$21.95

FRIED SHRIMP PLATTER

Fresh jumbo shrimp, stacked on a pile of French fries.

\$20.95

FRIED CATFISH PLATTER

Catfish strips lightly battered and fried, served with French fries.

\$18.95

ENTRÉE SALADS

CRABMEAT MEDITERRANEAN SALAD

Crisp romaine tossed with a light vinaigrette and Italian cheese-style dressing, then topped with jumbo lump crabmeat.

\$19.95

LOBSTER SALAD

De-shelled Maine lobster, with your choice of mixed greens or spinach.

\$20.95

PORTABELLA SPINACH SALAD

Fresh spinach tossed in a vinaigrette dressing, topped with a grilled portabella mushroom, fresh bleu cheese crumbles and diced bacon.

\$14.95

with fried oysters \$19.95

WEDGE SALAD

Wedge of iceberg lettuce topped with our creamy bleu cheese dressing, chopped bacon and extra bleu cheese crumbles.

\$8.95

COBB SALAD

Chicken, bacon, bleu cheese crumbles, cheddar cheese, chopped hard-boiled egg and fresh mixed greens, served with dressing of your choice.

\$15.95

SEARED TUNA & AVOCADO SALAD

Sliced tuna (very rare) drizzled with Cajun aioli, served over avocado, tomato and mixed greens tossed in a soy vinaigrette.

\$19.95

GRILLED SHRIMP SALAD

Jumbo Gulf shrimp, seasoned and grilled, with cucumbers, tomatoes and fresh mixed greens, served with dressing of your choice.

\$17.95

BUFFALO SALAD

Fried shrimp or chicken, Buffalo-style, served over mixed greens tossed with bleu cheese dressing.

with shrimp \$16.95

with chicken \$14.95

SPRING SALAD

Fresh assorted greens tossed with candied walnuts, cranberries, bleu cheese, and a cane vinaigrette.

\$10.95

with diced chicken \$16.95

THE MAINE ATTRACTION

MAINE LOBSTER 1 to 1 1/4 Pound.....	\$19.95
POUND-N-A-HALFER 1 1/2 to 1 3/4 Pounds	\$28.95
BIG LOBSTER 1 3/4 to 2 Pounds	\$37.95
LARGE LOBSTER 2 to 2 1/4 Pounds	\$42.95
STUD LOBSTER 2 1/2 to 2 3/4 Pounds	\$51.95
SUPER STUD LOBSTER Ask your server for available sizes. 3 Pounds & up (priced per pound).....	\$18.95

STUFFED LOBSTER A Maine lobster filled with a fresh crabmeat dressing, topped with crabmeat au gratin.	\$26.95
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CHARBROILED LOBSTER A Maine lobster charbroiled with garlic butter. Served with potatoes.	\$26.95
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LOBSTER MARCO A Maine lobster stuffed with fresh sautéed shrimp and mushrooms in a delicate cream sauce over angel hair pasta.	\$27.95
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LOBSTER EMPIRE A Maine lobster stuffed with fresh sautéed oysters and mushrooms in a delicate cream sauce over angel hair pasta.	\$27.95
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Add a petit filet to any lobster.....\$9.95

FISH

SEARED YELLOWFIN TUNA Lightly seasoned and seared (very rare) then drizzled with a Cajun aioli. Served with sautéed fresh spinach and potatoes.	\$24.95
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BLACKENED CATFISH Catfish fillet coated with blackened seasoning and seared. Served with collard greens and potatoes.	\$19.95
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BAKED SALMON Seasoned and baked, served with baby arugula and potatoes.	\$24.95
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CATCH OF THE DAY
Our catch prepared one of our signature ways.

BAKED Served with collard greens and potatoes.....	\$22.95
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CAJUN BAKED Baked with Cajun seasoning, served with collard greens and potatoes.....	\$22.95
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MEDITERRANEAN Baked with tomatoes, capers and herbs, served with sautéed fresh spinach and potatoes.....	\$24.95
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STUFFED Baked with crabmeat stuffing, served with corn maque choux.....	\$25.95
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ENTREES

SHUCKEE DUCKEE Duck breast blackened rare, served over linguini pasta with oysters and cream sauce.	\$24.95
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PASTA JAMBALAYA Andouille sausage and chicken in a hearty Cajun sauce tossed with spiral pasta, derived from the traditional jambalaya.	\$21.95 with shrimp \$23.95
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TWIN FILETS Two petit filets served with collard greens and potatoes.	\$27.95
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GRILLADES & GRITS A New Orleans classic! Pulled tender veal with caramelized onions in a rich gravy served with grits.	\$23.95
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BONELESS SHORT RIB A very tender, slow cooked short rib served with French fries and gravy.	\$28.95
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ANDOUILLE BOLOGNESE Ground Andouille sausage in a spicy bolognese sauce tossed with angel hair pasta.	\$20.95
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CHICKEN ROMANO A cheese crusted chicken breast, sautéed and served over spiral pasta with our Seduction marinara sauce.	\$17.95
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SIDES

LOBSTER MAC & CHEESE	\$14.95	SAUTÉED CRABMEAT on any entrée	\$8.95
ROSEMARY POTATOES	\$3.95	CORN MAQUE CHOUX.....	\$3.95
SAUTÉED FRESH SPINACH.....	\$3.95	COLLARD GREENS	\$3.95
RED BEANS AND RICE.....	\$7.95	FRESH CORN ON THE COB	\$3.95

LUNCH

SERVED 11 AM to 4 PM

Maine Lobster	\$19.95
Fried Oyster Lunch served with French fries and a vegetable.....	\$16.95
Fried Shrimp Lunch served with French fries and a vegetable	\$15.95
Fried Catfish Lunch served with French fries and a vegetable	\$15.95
Stuffed Crab with Crabmeat Au Gratin served with potatoes and a vegetable	\$14.95
Half Stuffed Lobster served with a vegetable	\$15.95

LUNCH SPECIALS\$9.95 & up

LUNCH SOUP AND SALAD COMBO

Any cup of soup with

House Salad	\$8.95
Caesar Side Salad	\$8.95
Citrus Spring Mix Side Salad	\$9.95
Spinach Side Salad	\$9.95
Spring Side Salad	\$11.95
Crabmeat Mediterranean Side Salad	\$12.95

SANDWICHES & PO-BOYS

Oyster Po-Boy served with French fries	\$15.95
Shrimp Po-Boy served with French fries	\$14.95
Fried Shrimp Remoulade Po-Boy served with French fries	\$15.95
BBQ Shrimp Po-Boy served with French fries	\$16.95
Catfish Po-Boy served with French fries	\$13.95
Roast Beef Po-Boy served with French Fries.....	\$17.95
Fire House Burger served with French Fries	\$13.95
Portabella Spinach Burger served with Sweet Potato Fries	\$12.95

CHILDREN'S MENU

Fried Shrimp served with French fries	\$8.95
Fried Catfish served with French fries	\$8.95
Alfredo Pasta	\$8.95
Grilled Chicken Fingers served with French fries	\$8.95
Fried Chicken Fingers served with French fries	\$8.95

DESSERTS

Hot Brownie a la Mode (serves 2-4 people)	\$12.95
Spicy Praline Parfait	\$9.95
Cheesecake	\$8.95
Apple Cobbler	\$8.95
Bread Pudding	\$7.95
Crème Bruleé	\$8.95
Vanilla Ice Cream	\$5.95
Ice Cream Sundae	\$7.95
Key Lime Parfait	\$8.95