

APPETIZERS

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

SPINACH DIP
A blend of cheeses and sautéed spinach, served with chips.
\$11.95

SHRIMP & CORN BISQUE
\$7.95 • \$11.95

SPRING SALAD
Fresh assorted greens tossed with candied walnuts, cranberries, bleu cheese and a sweet and spicy vinaigrette.
\$10.95
with diced chicken \$16.95

MAINE LOBSTER
Whole, fresh lobster boiled our own special way.
Chick • Pound-N-A-Halfer • Large
\$19.95 • \$28.95 • \$42.95

DRAGO'S ORIGINAL CHARBROILED OYSTERS

Half Dozen \$11.95 • Dozen \$19.95

RAW OYSTERS*

Half Dozen \$8.95 • Dozen \$12.95

*There may be a risk 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.

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

GUMBOS & SOUPS

SEAFOOD GUMBO
\$7.95 • \$11.95

ENTRÉE SALADS

CRABMEAT MEDITERRANEAN SALAD
Crisp romaine tossed in a light vinaigrette & Italian cheese style dressing, topped with jumbo lump crabmeat.
\$19.95

DRAGO'S SPECIALTIES

Add House Side Salad to any entrée \$1.95

STUFFED LOBSTER

A Maine lobster filled with a fresh crabmeat dressing, topped with crabmeat au gratin.
\$26.95

FLEUR DE LIS SHRIMP
Fried shrimp sautéed with peanuts and a spicy red pepper aioli.
\$12.95

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

**CHICKEN & ANDOUILLE
SAUSAGE GUMBO**
\$7.95 • \$11.95

WEDGE SALAD
Wedge of Iceberg lettuce topped with our creamy bleu cheese dressing, chopped bacon, and extra bleu cheese crumbles.
\$8.95

LOBSTER MARCO

A Maine lobster stuffed with shrimp and mushrooms in a delicate cream sauce over angel hair pasta.
\$27.95

Add a petit filet to any lobster.....\$9.95

Add sautéed crabmeat to any entrée.....\$8.95

**CATCH OF THE DAY
CAJUN BAKED**
Our fresh fish baked with Cajun seasoning, served with collard greens and potatoes.
\$22.95

CATFISH PLATTER
Catfish strips lightly battered and fried, served with French fries.
\$18.95

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

HOT BROWNIE A LA MODE
\$12.95

**BOUDIN STUFFED
SHRIMP**
Jumbo Gulf shrimp baked with a spicy Cajun sausage, served with corn maque choux.
\$22.95

**OYSTER OR
SHRIMP PLATTER**
Freshly shucked oysters or fresh Gulf shrimp, fried and stacked on a pile of French fries.
\$21.95/\$20.95

BONELESS SHORT RIB
A very tender, slow cooked short rib served with French fries and gravy.
\$28.95

SEAFOOD PASTA
Shrimp and crabmeat in a delicate cream sauce, served over angel hair pasta with a sprinkle of Parmesan and Romano cheeses.
\$19.95

**OYSTER OR SHRIMP
PO-BOY**
Freshly shucked oysters or fresh Gulf shrimp, fried and piled on dressed French bread.
\$15.95/\$14.95

GRILLADES & GRITS
A New Orleans classic! Pulled tender veal with caramelized onions in a rich gravy served with grits.
\$23.95

**DESSERTS
CHEESECAKE**
\$8.95

**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

RED BEANS & RICE
Red beans seasoned with sausage and Tasso. Served with rice and Andouille sausage.
\$17.95

CHICKEN ROMANO
A cheese crusted chicken breast, sautéed and served over spiral pasta with our seduction marinara sauce.
\$17.95

BREAD PUDDING
\$7.95

An 18% gratuity will be added to parties of 8 or more.