

OYSTERS

DRAGO'S ORIGINAL CHARBROILED OYSTERS

Half Dozen \$11.95 Dozen \$19.95

“The Single Best Bite of Food in Town.”

RAW OYSTERS ON THE HALF SHELL*

Half Dozen \$9.95 Dozen \$13.95

*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.

OYSTERS VOISIN

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

APPETIZERS

TUNA WITH AIOLI*

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

CRABMEAT AU GRATIN DIP

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

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

SPINACH DIP

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

EGGPLANT ROMANO

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

ONION RINGS

Freshly cut and lightly fried.
\$7.95

FLEUR DE LIS SHRIMP

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

BBQ SHRIMP

Jumbo Gulf shrimp seasoned with fresh herbs and spices, served the “New Orleans Way” with French bread.
\$11.95

LOBSTER LOLLIPOP

Maine lobster meat skewered and deep fried, with our Louisiana Lightning sauce.
\$11.95

FRIED SQUID

Marinated and lightly fried.
\$9.95

FRIED GATOR BITES

Alligator tail meat seasoned and fried, served with a remoulade sauce.
\$11.95

CAJUN CAVIAR

Spicy Louisiana Cajun Caviar served in a cornet atop goat cheese, capers and onions.
\$9.95

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

SPINACH SIDE SALAD

\$3.95

SPRING SIDE SALAD

\$5.95

CRABMEAT MEDITERRANEAN SIDE SALAD

\$7.95

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 choice of Creole sauce or Alfredo sauce tossed with angel hair pasta. 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

BOUDIN STUFFED SHRIMP

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

\$22.95

OYSTER & 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

PASTA JAMBALAYA

Chicken, pork and Andouille sausage in a hearty Cajun sauce tossed with ziti pasta, derived from the traditional jambalaya.

\$21.95

with shrimp \$23.95

SHUCKEE DUCKEE

Duck breast blackened rare, served over ziti pasta with oysters and cream sauce.

\$24.95

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.

\$21.95

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 fried shrimp \$20.95

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
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
Stuff any lobster with crabmeat au gratin and dressing..	\$9.95
Add a petit filet to any lobster	\$9.95

CHARBROILED LOBSTER

A Maine lobster charbroiled with garlic butter.
Served with potatoes.
\$26.95

LOBSTER MARCO

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

LOBSTER EMPIRE

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

CATCH OF THE DAY

BAKED Served with collard greens and potatoes.....	\$22.95
CAJUN BAKED Baked with Cajun seasoning, served with collard greens and potatoes.....	\$22.95
MEDITERRANEAN Baked with tomatoes, capers and herbs, served with sautéed fresh spinach and potatoes.....	\$24.95

SEARED YELLOWFIN TUNA

Lightly seasoned and seared (very rare)
then drizzled with a Cajun aioli.
Served with sautéed fresh spinach and potatoes.
\$24.95

BLACKENED CATFISH

Catfish fillet coated with
blackened seasoning and seared.
Served with collard greens and potatoes.
\$19.95

BAKED SALMON

Seasoned and baked,
served with baby arugula and potatoes.
\$24.95

FISH 'N' GRITS

Seared catfish served with
a Louisiana brown sauce and grits.
\$19.95

LAGNIAPPE ENTRÉES

RED BEANS & RICE

Red beans seasoned with sausage and Tasso.
Served with rice and Andouille sausage.
\$17.95

SHRIMP CREOLE

Louisiana-style red sauce sautéed with the "Holy Trinity."
Served with rice.
\$19.95

ALLIGATOR GRILLADES & GRITS

Drago's take on a New Orleans Classic!
Farm raised alligator tail meat in a rich brown gravy
served with grits.
\$22.95

BONELESS SHORT RIB

A very tender, slow-cooked short rib
served with potatoes and gravy.
\$28.95

CRAWFISH ETOUFFEE

A slightly spicy and delicious Cajun stew
made with vegetables and a dark roux.
Served with rice.
Seasonal substitute shrimp.
\$19.95

SLOW ROASTED VEAL

Tender, slow-cooked veal with roasted garlic and potatoes.
\$24.95

TWIN FILETS

Two petit filets served with collard greens and potatoes.
\$27.95

CHICKEN ROMANO

A cheese-crust chicken breast, sautéed and served over
angel hair pasta with our Seduction marinara sauce.
\$17.95

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	CHARBROILED 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	\$16.95

LUNCH SPECIALS

\$9.95 & up

LUNCH SOUP & SALAD COMBO

Any cup of soup with

House Salad	\$8.95
Caesar Side Salad	\$8.95
Spinach Side Salad	\$9.95
Spring Side Salad	\$11.95
Crabmeat Mediterranean Side Salad	\$13.95

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
Portabella Spinach Burger served with sweet potato fries.....	\$12.95
Fire House Burger served with French fries	\$13.95
(cheese, lettuce, tomato and hickory smoked sauce)	

CHILDREN'S MENU

12 AND UNDER

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