

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

DRAGO'S ORIGINAL CHARBROILED OYSTERS

Half Dozen \$11.95 Dozen \$19.95

RAW OYSTERS*

Half Dozen \$9.95 Dozen \$13.95

*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.

FLEUR DE LIS SHRIMP

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

\$12.95

FRIED GATOR BITES

Farm raised alligator tail meat seasoned and fried, served with a remoulade sauce.

\$11.95

GUMBOS & SOUPS

SHRIMP & CORN BISQUE

\$7.95 • \$11.95

SEAFOOD GUMBO

\$7.95 • \$11.95

CHICKEN & ANDOUILLE

SAUSAGE GUMBO

\$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 fried shrimp \$20.95

CRABMEAT MEDITERRANEAN SALAD

Crisp romaine tossed in a light vinaigrette & Italian cheese style dressing, topped with jumbo lump crabmeat.

\$19.95

WEDGE SALAD

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

\$8.95

DRAGO'S SPECIALTIES

Add House Side Salad to any entrée \$1.95

MAINE LOBSTER

Whole, fresh lobster boiled our own special way.

Chick • Pound-N-A-Halfer • Large

\$21.95 • \$29.95 • \$45.95

LOBSTER EMPIRE

A Maine lobster stuffed with oysters and mushrooms in a delicate cream sauce over angel hair pasta.

\$29.95

LOBSTER MARCO

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

\$29.95

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

BOUDIN STUFFED

SHRIMP

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

\$22.95

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

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

CATFISH PLATTER

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

\$18.95

OYSTER OR

SHRIMP PLATTER

Freshly shucked oysters or fresh Gulf shrimp, fried and stacked on a pile of French fries.

\$21.95/\$20.95

OYSTER OR SHRIMP

PO-BOY

Freshly shucked oysters or fresh Gulf shrimp, fried and piled on dressed French bread.

\$15.95/\$14.95

RED BEANS & RICE

Red beans seasoned with sausage and Tasso. Served with rice and Andouille sausage.

\$17.95

PASTA JAMBALAYA

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

\$21.95

with shrimp \$23.95

BONELESS SHORT RIB

A very tender, slow cooked short rib served with potatoes and gravy.

\$28.95

CHICKEN ROMANO

A cheese crusted chicken breast, sautéed and served over angel hair with our seduction marinara sauce.

\$17.95

ALLIGATOR

GRILLADES & GRITS

Drago's take on a New Orleans classic! Farm raised alligator tail meat in a rich brown gravy with grits.

\$22.95

HOT BROWNIE A LA MODE

\$12.95

DESSERTS

CHEESECAKE

\$8.95

BREAD PUDDING

\$7.95

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