

DRAGO'S OYSTERS

DRAGO'S ORIGINAL CHARBROILED OYSTERS

"The Single Best Bite of Food in Town"

HALF DOZEN \$12.95 DOZEN \$21.95

RAW OYSTERS ON THE HALF SHELL* **HALF DOZEN \$10.95 DOZEN \$15.95**

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 **\$12.95**

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

STARTERS & SMALL PLATES

FLEUR DE LIS SHRIMP **\$12.95**

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

TUNA WITH AIOLI* **\$12.95**

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

ONION RINGS **\$7.95**

Freshly cut and lightly fried.

ALLIGATOR TACOS **\$12.95**

Blackened alligator tail meat with arugula, pico de gallo, and Cajun aioli in soft taco shells.

SPINACH DIP **\$11.95**

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

CRAWFISH MAC & CHEESE **\$10.95**

Louisiana crawfish tails and spiral pasta blended with a creamy cheddar cheese sauce. Lightly topped with garlic herbed bread crumbs.

BBQ SHRIMP **\$18.95**

Gulf shrimp peeled in a New Orleans style BBQ sauce, served with flatbread.

EGGPLANT ROMANO **\$9.95**

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

CRABMEAT AU GRATIN DIP **\$15.95**

Jumbo lump crabmeat served au-gratin style with tortilla chips.

FRIED GATOR BITES **\$11.95**

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

CRAWFISH MEATBALL **\$5.95**

Crawfish & Crabmeat stuffing topped with a spicy marinara and cream sauce.

LOBSTER MAC & CHEESE **\$14.95**

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

GUMBOS, SOUPS & SIDE SALADS

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**

HOUSE SALAD **\$2.95**

CAESAR SIDE SALAD **\$2.95**

SPRING SIDE SALAD **\$5.95**

CRABMEAT MEDITERRANEAN SIDE SALAD **\$7.95**

HOUSE SPECIALTIES

SEAFOOD PASTA **\$19.95**

Shrimp and crabmeat in a delicate cream sauce served over angel hair pasta, topped with cheese.

DR PEPPER GATOR RICE BOWL **\$22.95**

Alligator sautéed in a Louisiana-Style Dr Pepper sauce. Served over rice.

SHRIMP CREOLE **\$19.95**

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

GRILLED SHRIMP PASTA **\$22.95**

Jumbo Gulf shrimp grilled, with choice of Creole sauce or Alfredo sauce tossed with angel hair pasta.

SHRIMP 'N' GRITS WITH TASSO **\$22.95**

Gulf shrimp and Tasso in a spicy cream sauce, served with grits.

DRAGO'S MIXED GRILL **\$29.95**

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

• ADD SAUTÉED CRABMEAT \$8.95

BOUDIN STUFFED SHRIMP **\$22.95**

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

SHRIMP & EGGPLANT STACK **\$20.95**

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

OYSTER AND TASSO PASTA **\$25.95**

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

SHRIMP FETTUCINI **\$19.95**

Shrimp tossed in an Alfredo sauce served over Fettucini, topped with cheese & green onions.

THE MAINE ATTRACTION

MAINE LOBSTER **\$23.95**

1 to 1 ¼ Pound

LARGE LOBSTER **MARKET**

2 to 2 ¼ Pounds

LOBSTER MARCO **\$31.95**

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

PETIT FILET **\$9.95**

Add a petit filet to any lobster.

STUFFING **\$9.95**

Stuff any lobster with crabmeat dressing. Topped with au gratin sauce.

CATCH OF THE DAY

MEDITERRANEAN CATCH **\$24.95**

Baked with tomatoes, capers and herbs, served with sautéed spinach and potatoes.

CAJUN BAKED **\$24.95**

Baked with Cajun seasoning, served with sautéed spinach and potatoes.

BAJA MAHI **\$22.95**

Mahi-Mahi filet seasoned and seared, served over pasta salad with ripe avocado and a citrus vinaigrette.

BAKED SALMON **\$24.95**

Seasoned and baked, served with sautéed spinach and potatoes. Topped with Steen's glaze.

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ENTRÉE SALADS

CRABMEAT MEDITERRANEAN SALAD \$19.95

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

GRILLED SHRIMP SALAD \$17.95

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

COBB SALAD \$15.95

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

SEARED TUNA & AVOCADO SALAD \$19.95

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

SPRING SALAD \$10.95

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

WEDGE SALAD \$12.95

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

FRIED SEAFOOD

FRIED OYSTER PLATTER \$24.95

Mounds of our freshly shucked oysters served with French fries and onion rings.

FRIED SHRIMP PLATTER \$20.95

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

FRIED CATFISH PLATTER \$18.95

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

PO-BOYS & SANDWICHES

SERVED WITH FRENCH FRIES

OYSTER PO-BOY \$19.95

SHRIMP PO-BOY \$14.95

CATFISH PO-BOY \$13.95

ROAST BEEF PO-BOY \$17.95

DRAGO'S CHEESEBURGER \$13.95

LAGNIAPPE ENTRÉES

GRILLADES & GRITS \$25.95

A New Orleans classic! Pulled tender veal with caramelized onions in a rich gravy served with grits.

RED BEANS & RICE \$17.95

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

TWIN FILETS \$28.95

Two petite filets served with broccoli and potatoes.

BONELESS SHORT RIB \$28.95

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

EGGPLANT PARMESAN \$16.95

Slices of fried eggplant topped with our Seduction marinara sauce and Mozzarella cheese served over angel hair pasta.

BONE-IN RIBEYE \$34.95

16oz ribeye seasoned with Drago's steak rub and served with potatoes.

BAKED KICKIN' CHICKEN \$17.95

Baked boneless chicken breast, served with steamed broccoli and sweet potato fries.

DEEP FRIED KICKIN' CHICKEN \$17.95

Deep fried boneless chicken breast, served with French fries, cornbread and collard greens.

PAN SEARED KICKIN' CHICKEN \$17.95

Pan seared boneless chicken breast, served over spiral pasta in a seasoned Alfredo sauce.

CHILDREN'S MENU

12 & UNDER

FRIED SHRIMP \$8.95

Served with French fries.

FRIED CATFISH \$8.95

Served with French fries.

FRIED CHICKEN FINGERS \$8.95

Served with French fries.

GRILLED CHICKEN FINGERS \$8.95

Served with French fries.

HAMBURGER \$8.95

Served with French fries.

ALFREDO PASTA \$8.95

with spiral pasta.

SIDES

LOBSTER MAC & CHEESE \$14.95

CRAWFISH MAC & CHEESE \$10.95

COLLARD GREENS \$3.95

BROCCOLI \$3.95

CORN MAQUE CHOUX \$3.95

ROSEMARY POTATOES \$3.95

RED BEANS & RICE \$7.95

SAUTÉED SPINACH \$3.95

CHARBROILED CORN ON THE COB \$3.95

SAUTÉED CRABMEAT \$8.95

Add to any entrée

DESSERTS

I-SCREAM FIREBALL \$12.95

Ice Cream pie with chocolate chunks. Topped with Fireball cinnamon whiskey and caramel.

HOT BROWNIE A' LA MODE \$12.95

BREAD PUDDING \$7.95

APPLE COBBLER \$8.95

CREME BRULÉE \$8.95

ICE CREAM SUNDAE \$7.95

BREAD PUDDING WITH ICE CREAM \$10.95

KEY LIME PARFAIT \$8.95

CHEESECAKE \$8.95

VANILLA ICE CREAM \$5.95