

DRAGO'S OYSTERS

DRAGO'S ORIGINAL CHARBROILED OYSTERS

"The Single Best Bite of Food in Town"

HALF DOZEN \$13.95 DOZEN \$23.95

RAW OYSTERS ON THE HALF SHELL* HALF DOZEN \$12.95 DOZEN \$17.95

*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.

STARTERS & SMALL PLATES

FLEUR DE LIS SHRIMP \$12.95

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

SPINACH DIP \$13.95

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

LOBSTER MAC & CHEESE \$15.95

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

BBQ SHRIMP \$16.95

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

CRABMEAT AU GRATIN DIP \$16.95

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

FRIED GATOR BITES \$13.95

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

GUMBOS, SOUPS & SALADS

MAMA RUTH'S SEAFOOD GUMBO CUP \$8.95 BOWL \$12.95

CHICKEN & ANDOUILLE SAUSAGE GUMBO CUP \$8.95 BOWL \$12.95

SHRIMP & CORN BISQUE CUP \$8.95 BOWL \$12.95

HOUSE SALAD \$2.95

CAESAR SIDE SALAD \$3.95

WEDGE SALAD \$12.95

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

HOUSE SPECIALTIES

SEAFOOD PASTA \$21.95

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

BOUDIN STUFFED SHRIMP \$24.95

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

GRILLED SHRIMP PASTA \$23.95

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

SHRIMP 'N' GRITS \$24.95

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

ALLIGATOR TACOS \$12.95

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

DRAGO'S STEAK & LOBSTER \$32.95

Maine lobster claws and tail with petite filet atop mashed potatoes and gravy, served with broccoli and drawn butter.

BONE-IN RIBEYE \$37.95

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

TWIN FILETS \$28.95

Two petite filets served with broccoli and potatoes.

LOBSTER MARCO \$33.95

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

CAJUN BAKED CATCH \$23.95

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

FRIED SEAFOOD

FRIED SHRIMP PLATTER \$23.95

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

FRIED CATFISH PLATTER \$20.95

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

DESSERTS

HOT BROWNIE A' LA MODE \$12.95

BREAD PUDDING \$8.95

CHEESECAKE \$8.95

* A gratuity of 18% is added to parties of 6 or more.

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