

DRAGO'S TO GO

DRAGO'S ORIGINAL CHARBROILED OYSTERS

"The Single Best Bite of Food in Town"

HALF DOZEN \$16.99 DOZEN \$27.99

STARTERS & SMALL PLATES

SPINACH DIP \$13.99

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

CRABMEAT AU GRATIN DIP \$21.99

Crabmeat served au-gratin style with tortilla chips.

**MAMA RUTH'S SEAFOOD ... CUP \$8.99 BOWL \$13.99
GUMBO**

**CHICKEN & ANDOUILLE CUP \$7.99 BOWL \$11.99
SAUSAGE GUMBO**

FRIED GATOR BITES \$14.99

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

HOUSE SALAD \$6.99

CAESAR SIDE SALAD \$7.99

CRABMEAT MEDITERRANEAN SALAD \$26.99

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

HOUSE SPECIALTIES

MAINE LOBSTER \$34.99

1 to 1 ¼ Pound. Served with potatoes.

SEAFOOD PASTA \$28.99

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

GRILLED SHRIMP PASTA \$25.99

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

FRIED SHRIMP PLATTER \$28.99

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

HALF & HALF PLATTER \$29.99

Fried shrimp and catfish stacked on a pile of French fries.

BAKED SALMON* \$28.99

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

SHRIMP CREOLE \$24.99

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

SHRIMP 'N' GRITS \$26.99

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

FRIED CATFISH PLATTER \$28.99

Battered and fried catfish stacked on a pile of French fries.

CAJUN BAKED CATCH \$28.99

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

RED BEANS & RICE \$19.99

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

BONELESS SHORT RIB \$34.99

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

DESSERTS

BREAD PUDDING \$10.99

CHEESECAKE \$9.99

SPECIALTY COCKTAILS

\$12.00

MAGNOLIA MARTINI

Vanilla Vodka, Peach Schnapps, blueberry puree, splash of pineapple juice

DRAGO'S 69

Bombay Sapphire Gin, sweet and sour, Domain de Canton, prosecco

CAJUN LEMONADE

Bayou Spiced Rum, Pimm's, sweet and sour, dash of Tabasco

JAMES' ADDICTION

Jameson Irish Whiskey, sweet and sour, blackberry puree, splash of club soda

DRAGO'S MARGARITA

Herradura Tequila, Triple Sec, lime juice, simple syrup

OLD FASHIONED

Buffalo Trace Bourbon, simple syrup, Angostura Bitters, cherry, orange peel

PEANUT BUTTER MARTINI

Skrewball Whiskey, Godiva Milk Chocolate Liqueur, cream

SOUTHERN PEACH

Raspberry Vodka, Peach Schnapps, sweet and sour, Sprite

BOTTLED BEER

\$5.00

BUD LIGHT

SHINER BOCK

CORONA EXTRA

BUDWEISER

PACIFICO

CORONA PREMIER

COORS LIGHT

ABITA AMBER

BLUE MOON

MICHELOB ULTRA

CANEBRAKE

HEINEKEN

MILLER LITE

YUENGLING

BEVERAGES \$3

LEMONADE

COCA-COLA

SPRITE

HI-C FRUIT PUNCH

DIET COKE

DR. PEPPER