

DRAGO'S



SEAFOOD RESTAURANT

Established in 1970 by Drago and Klara Cvitanovich, Drago's Restaurant began in Metairie, Louisiana, with a vision to offer high-quality, authentic Creole and seafood cuisine. The restaurant quickly gained acclaim for its exceptional seafood dishes, particularly its renowned charbroiled oysters, which have become a signature offering and a beloved local favorite.

HOME
of the
ORIGINAL
CHARBROILED
OYSTER

DRAGO'S OYSTERS

 DRAGO'S ORIGINAL CHARBROILED OYSTERS **GF**
 "The Single Best Bite of Food in Town"


HALF DOZEN \$17.95 DOZEN \$33.95

RAW OYSTERS ON THE HALF SHELL***GF** HALF DOZEN \$16.95 DOZEN \$30.95
 SALTY COAST RAW OYSTERS* **GF**..... EACH

\$3.95 minimum 3 oysters

STARTERS & SMALL PLATES


-  **FLEUR DE LIS SHRIMP**\$18.95
fried shrimp, spicy red pepper aioli
- TUNA WITH AIOLI***\$19.95
sushi-grade raw tuna, soy vinaigrette,
Cajun aioli
- FRIED GATOR BITES**\$19.95
alligator tail meat, remoulade sauce
- CRABMEAT AU GRATIN DIP**\$25.95
crabmeat au-gratin style, chips
- BOUDIN BALLS**\$16.95
fried Cajun spicy pork & rice sausage
- ONION RINGS V**.....\$12.95
freshly cut and lightly fried

-  **SPINACH DIP**\$18.95
cheese, sauteed spinach, chips
add blackened shrimp..... \$14.95
add crabmeat..... \$16.95
- CRABMEAT GRILLED CHEESE**\$20.95
crabmeat, mushrooms, American & Swiss
cheese, sourdough bread, truffle cream dip
- CRAB CAKE**\$22.95
seared crabmeat stuffing,
jumbo lump crabmeat
- EGGPLANT ROMANO V**.....\$16.95
fried eggplant, grated parmesan & romano
cheese, spicy red pepper marinara sauce

TACOS

- GRILLED SHRIMP**\$21.95
-  **BLACKENED GATOR**\$21.95
- MUSHROOM & SPINACH*VG**.....\$18.95

GUMBOS & SALADS

- MAMA RUTH'S SEAFOOD GUMBO** CUP \$ 11.95 BOWL \$19.95
 - CAJUN CHICKEN & ANDOUILLE GUMBO** CUP \$10.95 BOWL \$17.95
 -  **CRABMEAT MEDITERRANEAN SALAD*GF**.....SMALL \$16.95 LARGE \$30.95
romaine lettuce, vinaigrette and Italian cheese-style dressing, jumbo lump crabmeat
 - SEARED TUNA & AVOCADO SALAD*** \$31.95
rare tuna, Cajun aioli, avocado, tomato, red onion, mixed greens, soy vinaigrette
 -  **LOBSTER ROMAINE WEDGE SALAD*GF** \$42.95
romaine lettuce, ranch dressing, chopped bacon, bleu cheese crumbles, red & green onions
- OTHER PROTEIN OPTIONS: filet medallions, chicken, catch of the day, blackened shrimp

CATCH OF THE DAY

- MEDITERRANEAN CATCH*GF**..... \$33.95
oven baked, tomatoes, capers,
herbs, spinach, potatoes
-  **FRIED CATCH ALMONDINE** \$32.95
crispy fried, Almondine sauce,
spinach, potatoes
- GOLDEN FRIED CATCH**\$32.95
battered and fried, French fries, cornbread
- BAKED SALMON*** \$33.95
oven baked, Steen's glaze, spinach, potatoes

FRIED SEAFOOD


- FRIED OYSTER PLATTER**..... \$31.95
freshly shucked crispy fried oysters,
French fries, onion rings
- FRIED SHRIMP PLATTER**\$34.95
crispy fried jumbo Gulf shrimp,
French fries, onion rings

 SIGNATURE ITEM **GF** GLUTENFREE **V** VEGETARIAN **VG** VEGAN

*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.

THE MAINE ATTRACTION

MAINE LOBSTER*GF..... \$41.95
1 to 1 ¼ lb steamed, potatoes, melted butter

 **LOBSTER MARCO**..... \$51.95
stuffed with shrimp, mushrooms,
cream sauce, angel hair pasta

-----ADD-ONS-----

CRABMEAT STUFFING\$14.95

PETITE FILET*GF.....\$23.95

HOUSE SPECIALTIES

 **CRAWFISH FEST**

Louisiana crawfish tails served three ways - traditional etouffee,
fried crawfish tails, crawfish mac & cheese, charbroiled corn on the cob
\$43.95

 **MAC DADDY TRIO**

twin filet mignon, mushroom sauce, crawfish mac & cheese, half Maine lobster
tail \$56.95

 **FISH, SHRIMP & GRITS**\$30.95

catch of the day, Gulf shrimp, spicy
tomato cream sauce, grits

CRAWFISH ETOUFFEE \$32.95

Louisiana crawfish, Cajun stew,
vegetables, rice

SHRIMP RUTH \$28.95

sliced tomatoes, jumbo shrimp, bordelaise,
parmesan & romano cheese, buttered
risotto, sauteed spinach

SHRIMP 'N' GRITS\$34.95

Gulf shrimp, spicy tomato cream
sauce, grits

 **SHUCKEE DUCKEE**\$41.95

twice-fried duck leg quarter, angel hair
pasta, oysters, delicate cream sauce

KICKIN' CHICKEN..... \$26.95

crispy fried or pan-seared,
French fries, cornbread

 **SHORT RIBB** \$42.95

slow-cooked boneless beef rib,
potatoes, sauteed spinach

TWIN FILET MIGNON*\$50.95

duo of filet, Drago's steak rub,
sauteed spinach, potatoes

 **SEAFOOD PASTA**\$36.95

shrimp and crabmeat, delicate cream
sauce, angel hair pasta

SHRIMP & EGGPLANT STACK.....\$28.95

fried eggplant, sauteed shrimp,
tomato cream sauce

VEGAN JAMBALAYA*VG GF.....\$25.95

tomato, jalapeño, mushrooms,
onion, cilantro, corn, rice

GRILLED SHRIMP PASTA31.95

jumbo Gulf shrimp grilled, choice of
Creole sauce or Alfredo sauce, angel
hair pasta

BBQ SHRIMP\$29.95

Gulf shrimp, New Orleans style BBQ
sauce, French bread, potatoes

RED BEANS & RICE\$21.95

tasso seasoned, Andouille sausage,
rice, cornbread

BONELESS RIBEYE*GF \$54.95

18oz, Drago's steak rub,
compound butter, potatoes

SIDES

SAUTEED SPINACH\$6.95

HOUSE CORNBREAD V.....\$6.95

 **CHARBROILED CORN ON THE COB GF V**..\$7.95

SWEET CORN ON THE COB V GF.....\$6.95

ROSEMARY POTATOES V \$7.95

FRENCH FRIES VG GF..... \$6.95

SWEET POTATO FRIES VG GF.....\$7.95

MASHED POTATOES GF V.....\$6.95

ADD CRABMEAT TO ANY ENTRÉE.....\$16.95



SIGNATURE ITEM

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V VEGETARIAN

VG VEGAN

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Wine List

By The Glass

CHARDONNAY

	6oz	Btl
Chateau St. Michelle	\$12	\$46
Kendall Jackson	\$15	\$58
Chateau St Jean	\$12	\$46
Sonoma Cutrer	\$16	\$62

SAVIGNON BLANC

Kim Crawford	\$13	\$50
Oyster Bay	\$15	\$58
St Francis	\$12	\$46
Whitehaven Malborough	\$16	\$62

PINOT GRIS/GRIGIO

Bolla	\$10	\$38
Ecco Damani	\$13	\$50
Santa Margherita	\$18	\$70

SPARKLING

Benvolio Prosecco	\$10	\$38
Wycliff	\$8	\$30

OTHER WHITES

Cavit Moscato	\$11	\$42
Chateau St Michelle Riesling	\$13	\$50
Decoy Rosé	\$14	\$54

CABERNET

	6oz	Btl
Bonanza	\$13	\$50
Joel Gott 815	\$15	\$58
Kenwood Yulupa	\$13	\$50
Louis Martini	\$16	\$62

MERLOT

Benziger	\$13	\$50
Frei Brothers	\$16	\$62
Wente Vineyard's	\$13	\$50

PINOT NOIR

ThreeThieves	\$10	\$38
Elouan	\$15	\$58
Meiomi	\$14	\$54
La Crema	\$18	\$70

OTHER REDS

Gascon Malbec	\$14	\$54
Coppola Claret	\$14	\$54
Caymus Conundrum	\$15	\$58
Prisoner Red Blend	\$26	\$100

By The Bottle

CHARDONNAY

Cakebread	\$100
Ferrari Carano	\$65
Duckhorn	\$90
Landmark	\$70
Decoy	\$65

SAUVIGNON BLANC

Dry Creek	\$55
Cakebread	\$70

PINOT GRIS/GRIGIO

Fontana Candida	\$35
King Estate	\$55

OTHER WHITES

Castello del Poggio Moscato	\$35
Dry Creek Chenin Blanc	\$50
Moet & Chandon Champagne	\$125
Roederer Estate Brut Champagne	\$85

CABERNET

Josh Cellars	\$50
Simi Alexander	\$65
Daou	\$62
Justin	\$85
Faust	\$135
Silver Oak AVV	\$200

MERLOT

Decoy	\$80
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PINOT NOIR

Chateau St Jean	\$40
Bell Glos Clark & Telephone	\$90

OTHER REDS

Gascon Malbec	\$50
Paraduxx Red Blend	\$135
Prisoner Red Blend	\$115

Desserts

HOT BROWNIE A LA MODE.....\$14.99
 BREAD PUDDING WITH ICE CREAM...\$13.99
 CHEESECAKE.....\$10.99
 VANILLA ICE CREAM.....\$6.99

BREAD PUDDING.....\$11.99
 APPLE COBBLER.....\$10.99
 CREME BRULLEÉ.....\$9.99
 ICE CREAM SUNDAE.....\$9.99

Cocktails

ESPRESSO MARTINI

Ketel One Vodka, Espresso
 liqueur, served to perfection
 with coffee beans
 \$16

BAD HABIT

Captain Morgan Rum, lime, lemon,
 housemade ginger syrup,
 chambord, luxardo liqueur
 \$15

KLARA 75

Sparkling, well gin, housemade
 ginger syrup, lemon juice, creme de
 violette
 \$15

GHOSTED MARGARITA

Ghost tequila, triple sec,
 fresh lime juice, agave
 \$15

WAKE AND BACON OLD FASHIONED

House infused bacon bourbon,
 housemade maple syrup,
 orange bitters, bacon
 \$16

TELL ME I'M PRETTY

Kettle One vodka, Domaine
 DeCanton, hibiscus syrup,
 lime
 \$16

SMOKESHOW

Mezcal, sage syrup,
 orange juice, lime
 \$15

BLUEBERRY MINT FIZZ

MOCKTAIL
 Blueberry puree, lemon, mint,
 ginger beer (N/A)
 \$9

PARISH MULE

Kettle One vodka, pama
 liquor, chambord, basil
 syrup, lemon
 \$15

Beer on Tap \$7

Urban South Lime Cucumber Gose Urban
 South Paradis Park Lager Karbach
 Crawford Bock
 Bud Light
 Stella Artois

Knarly Garley Jucifer IPA
 Golden Road Mango Cart Michelob
 Ultra Pure Gold
 Michelob Ultra
 Modelo

Bottle Beer

\$6 Domestic

Bud Light
 Budweiser

Coors Light
 Michelob Ultra

Millet Lite
 Yuengling

\$7 Import/Premium

Abita Amber
 Abita Purple HazeBlue
 Moon Canebrake

Corona Extra
 Corona Premier
 Dos Equis
 Heineken

Pacifico Shiner
 Bock
 Stella Cidre Heineken
 Zero N.A.