

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 \$15.95 DOZEN \$29.95

RAW OYSTERS ON THE HALF SHELL* ^{GF} **HALF DOZEN \$16.95 DOZEN \$26.95**
SALTY COAST RAW OYSTERS* ^{GF} **EACH \$3.95**
minimum 3 oysters

STARTERS & SMALL PLATES



FLEUR DE LIS SHRIMP **\$17.95**
fried shrimp, spicy red pepper aioli
TUNA WITH AIOLI* **\$18.95**
sushi-grade raw tuna, soy vinaigrette,
Cajun aioli
FRIED GATOR BITES **\$18.95**
alligator tail meat, remoulade sauce
CRABMEAT AU GRATIN DIP **\$24.95**
crabmeat au-gratin style, chips
BOUDIN BALLS **\$14.95**
fried Cajun spicy pork & rice sausage
ONION RINGS ^V **\$12.95**
freshly cut and lightly fried



SPINACH DIP **\$16.95**
cheese, sautéed spinach, chips
add blackened shrimp \$9.95
add crabmeat \$12.95
CRABMEAT GRILLED CHEESE **\$20.95**
crabmeat, mushrooms, American & Swiss
cheese, sourdough bread, truffle cream dip
CRAB CAKE **\$19.95**
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 **\$20.95**
 BLACKENED GATOR **\$20.95**
MUSHROOM & SPINACH ^{VG} **\$17.95**

GUMBOS & SALADS

MAMA RUTH'S SEAFOOD GUMBO **CUP \$10.95 BOWL \$18.95**
CAJUN CHICKEN & ANDOUILLE GUMBO **CUP \$9.95 BOWL \$16.95**
 CRABMEAT MEDITERRANEAN SALAD ^{GF} **SMALL \$15.95 LARGE \$27.95**
romaine lettuce, vinaigrette and Italian cheese-style dressing, jumbo lump crabmeat
SEARED TUNA & AVOCADO SALAD* **\$28.95**
rare tuna, Cajun aioli, avocado, tomato, red onion, mixed greens, soy vinaigrette
 LOBSTER ROMAINE WEDGE SALAD ^{GF} **\$39.95**
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} **\$32.95**
oven baked, tomatoes, capers,
herbs, spinach, potatoes
GOLDEN FRIED CATCH **\$30.95**
battered and fried, French fries, cornbread
 FRIED CATCH ALMONDINE **\$32.95**
crispy fried, Almondine sauce,
spinach, potatoes
BAKED SALMON* **\$31.95**
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 **\$32.95**
crispy fried jumbo Gulf shrimp,
French fries, onion rings



SIGNATURE ITEM

^{GF} GLUTEN FREE

^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} \$38.95	 LOBSTER MARCO \$48.95
1 to 1 ¼ lb steamed, potatoes, melted butter	stuffed with shrimp, mushrooms, cream sauce, angel hair pasta

ADD-ONS

CRABMEAT STUFFING \$14.95	PETITE FILET ^{GF} \$16.95
---	--

HOUSE SPECIALTIES



CRAWFISH FEST

Louisiana crawfish tails served three ways - traditional étouffée, 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
\$54.95



FISH SHRIMP & GRITS \$30.95

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

CRAWFISH ÉTOUFFÉE \$26.95

Louisiana crawfish, Cajun stew, vegetables, rice

SHRIMP RUTH \$28.95

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

SHRIMP 'N' GRITS \$34.95

Gulf shrimp, spicy tomato cream sauce, grits



SHUCKEE DUCKEE \$42.95

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 RIB ^{GF} \$42.95

slow-cooked boneless beef rib, potatoes, sautéed spinach

TWIN FILET MIGNON* \$50.95

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



SEAFOOD PASTA \$34.95

shrimp and crabmeat, delicate cream sauce, angel hair pasta

SHRIMP & EGGPLANT STACK \$28.95

fried eggplant, sautéed shrimp, tomato cream sauce

VEGAN JAMBALAYA ^{V, VG, GF} \$25.95

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

GRILLED SHRIMP PASTA \$29.95

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 \$22.95

tasso seasoned, Andouille sausage, rice, cornbread

BONELESS RIBEYE* ^{GF} \$54.95

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

SIDES

SAUTÉED SPINACH ^{V, GF} \$5.95

HOUSE CORNBREAD ^V \$5.95



CHARBROILED CORN ON THE COB ^{V, GF} \$6.95

SWEET CORN ON THE COB ^{V, GF} \$5.95

ADD CRABMEAT TO ANY ENTRÉE \$14.95

ROSEMARY POTATOES ^{V, GF} \$6.95

FRENCH FRIES ^{VG, GF} \$5.95

SWEET POTATO FRIES ^{VG, GF} \$6.95

MASHED POTATOES ^{V, GF} \$5.95



SIGNAT UREITEM

^{GF} GL UTENFREE

^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.