

DRAGO'S OYSTERS

DRAGO'S ORIGINAL CHARBROILED OYSTERS
"The Single Best Bite of Food in Town"
HALF DOZEN \$14.99 DOZEN \$24.99

RAW OYSTERS ON THE HALF SHELL* HALF DOZEN \$12.99 DOZEN \$18.99

*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 \$13.99

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

STARTERS & SMALL PLATES

TUNA WITH AIOLI* \$13.99

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

FLEUR DE LIS SHRIMP \$13.99

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

ONION RINGS \$8.99

Freshly cut and lightly fried.

ALLIGATOR TACOS \$13.99

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

SPINACH DIP \$12.99

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

CRAWFISH MAC & CHEESE \$12.99

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

BBQ SHRIMP \$19.99

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

EGGPLANT ROMANO \$10.99

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

CRABMEAT AU GRATIN DIP \$17.99

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

FRIED GATOR BITES \$12.99

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

CRAWFISH MEATBALL \$7.99

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

LOBSTER MAC & CHEESE \$17.99

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

GUMBOS, SOUPS & SIDE SALADS

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

MAMA RUTH'S SEAFOOD GUMBO CUP \$7.99 BOWL \$12.99

SHRIMP & CORN BISQUE CUP \$7.99 BOWL \$12.99

HOUSE SALAD \$5.99

CAESAR SIDE SALAD \$5.99

SPRING SIDE SALAD \$5.99

CRABMEAT MEDITERRANEAN SIDE SALAD \$11.99

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HOUSE SPECIALTIES

SEAFOOD PASTA \$22.99

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

DR PEPPER GATOR RICE BOWL \$23.99

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

SHRIMP & EGGPLANT STACK \$22.99

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

BOUDIN STUFFED SHRIMP \$24.99

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

GRILLED SHRIMP PASTA \$24.99

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

DRAGO'S MIXED GRILL \$33.99

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 \$9.95

SHRIMP CREOLE \$22.99

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

OYSTER AND TASSO PASTA \$26.99

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

SHRIMP 'N' GRITS \$25.99

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

SHRIMP FETTUCINI \$23.99

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

FRIED SEAFOOD

FRIED OYSTER PLATTER

Mounds of our freshly shucked oysters stacked on a pile of French fries with onion rings.

\$25.99

HALF & HALF PLATTER

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

\$25.99

FRIED SHRIMP PLATTER

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

\$24.99

ENTRÉE SALADS

CRABMEAT MEDITERRANEAN SALAD \$22.99

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

GRILLED SHRIMP SALAD \$19.99

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

COBB SALAD \$18.99

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

SEARED TUNA & AVOCADO SALAD* \$21.99

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

SPRING SALAD \$12.99

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

WEDGE SALAD \$14.99

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

THE MAINE ATTRACTION

MAINE LOBSTER \$26.99

1 to 1 ¼ Pound. Served with potatoes.

LARGE LOBSTER \$55.99

2 to 2 ¼ Pounds. Served with potatoes.

STUD LOBSTER \$23.95 PER LB

Ask your server for available sizes.

3 Pounds & up. Priced per pound.

Served with potatoes.

LOBSTER MARCO \$35.99

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

PETIT FILET \$14.99

Add a petit filet to any lobster.

STUFFING \$10.99

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

CATCH OF THE DAY

MEDITERRANEAN CATCH \$25.99

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

CAJUN BAKED CATCH \$25.99

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

GOLDEN FRIED CATCH \$25.99

Battered and fried, served with French fries, collard greens and cornbread.

BAJA MAHI \$24.99

Mahi-Mahi filet seasoned and seared. Request no pasta salad, substitute broccoli and potatoes.

BAKED SALMON* \$27.99

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

LAGNIAPPE ENTRÉES

GRILLADES & GRITS \$26.99

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

RED BEANS & RICE \$19.99

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

EGGPLANT PARMESAN \$18.99

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

TWIN FILETS \$34.99

Two petite filets served with broccoli and potatoes.

BONE-IN RIBEYE \$39.99

16oz ribeye seasoned with Drago's Sizzlin' Steak Rub and served with potatoes.

BONELESS SHORT RIB \$31.99

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

DEEP FRIED KICKIN' CHICKEN \$18.99

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

PAN SEARED KICKIN' CHICKEN \$19.99

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

SIDES

ROSEMARY POTATOES \$4.99

MASHED POTATOES \$4.99

BROCCOLI \$4.99

CORN MAQUE CHOUX \$4.99

SOUTHERN STYLE \$4.99
GREENS

SAUTÉED SPINACH \$4.99

FRENCH FRIES \$4.99

RED BEANS & RICE \$7.99

CORNBREAD (2) \$2.95

SAUTÉED CRABMEAT \$12.99
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	\$13.95
BREAD PUDDING	\$9.95
APPLE COBBLER	\$9.95
CREME BRULEÉ	\$8.95
ICE CREAM SUNDAE	\$7.95
BREAD PUDDING WITH ICE CREAM	\$12.95
CHEESECAKE	\$9.95
VANILLA ICE CREAM	\$5.95

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

BEER ON TAP

\$6.00

MICHELOB ULTRA	MODELO	URBAN SOUTH LIME
MICHELOB ULTRA PURE GOLD	KARBACH CRAWFORD BOCK	CUCUMBER GOSE
BUD LIGHT	URBAN SOUTH PARADISE PARK	GNARLY BARLEY JUCIFER IPA
STELLA ARTOIS	LAGER	GOLDEN ROAD MANGO CART

BOTTLED BEER

\$5.00

BUD LIGHT	SHINER BOCK	CORONA EXTRA
BUDWEISER	STELLA CIDRE	CORONA PREMIER
COORS LIGHT	ABITA AMBER	DOS EQUIS LAGER
MICHELOB ULTRA	CANEBRAKE	HEINEKEN
MILLER LITE	YUENGLING	

BEVERAGES

COKE ZERO	COCA-COLA	SPRITE
LEMONADE	DIET COKE	DR. PEPPER
HI-C FRUIT PUNCH	GOLD PEAK ICED TEA	ABITA ROOT BEER