

DRAGO'S

BRUNCH

DRAGO'S ORIGINAL CHARBROILED OYSTERS

"The Single Best Bite of Food in Town"

HALF DOZEN \$17.99 DOZEN \$29.99

THE SUNDAY BREAKFAST	\$17.99
two eggs any style, bacon or sausage, fried potatoes, toast	
THE SEA DRAGON OMELET	\$21.99
Louisiana crawfish tails, lump crabmeat, sautéed onions and bell pepper, cream cheese, red pepper topped with Creole sauce, served with fried potatoes and toast	
JIMMY'S FRENCH TOAST	\$17.99
deep fried brioche bread dipped in vanilla bean and cinnamon custard, coated with corn flakes, topped with fresh berries, powdered sugar and whipped cream	
GULF COAST SHRIMP TAGOS	\$16.99
grilled or fried shrimp, spring mix, Pico de Gallo with a red pepper aioli	
SOUTHERN GENTLEMAN SAUSAGE BISCUIT & GRAVY	\$16.99
Two split biscuits covered in sausage gravy topped with two fried eggs	
ANYTIME PHILLY	\$18.99
chopped prime ribeye steak, onion, mushroom, peppers, over easy egg, provolone cheese served with fries	
SHRIMP & GRITS	\$26.99
Gulf shrimp sautéed in a spicy tomato cream sauce, buttered grits	
REEF & BEEF	\$25.99
4oz center cut filet with petite shrimp, topped with blackened hollandaise sauce, roasted potatoes and steamed broccoli	
THE NEWCOMER	\$34.99
fried Louisiana catfish, herb cheddar cheese biscuit waffle, topped with crawfish étouffée	
SMOKED SALMON BENEDICT	\$24.99
toasted bagel topped with fresh spinach, tomatoes, bacon, fried egg, cheese blend, smoked salmon, chipotle hollandaise sauce and served with fried potatoes	
GRILLED BLUE SANDWICH	\$17.99
grilled chicken breast, sliced honey ham, Swiss cheese, spinach, tomato & garlic aioli on a fresh croissant, served with parmesan fries	

SOUP & SALAD

CHICKEN & SAUSAGE GUMBO CUP \$7.99 BOWL \$11.99	HOUSE SALAD	\$7.99
SEAFOOD GUMBO CUP \$9.99 BOWL \$13.99	CAESAR SALAD	\$8.99

SIDES

SIDE OF EGGS (2)	\$5.99	SAUSAGE	\$6.99
BUTTERED GRITS	\$5.99	BUTTERMILK BISCUIT (1)	\$3.99
APPLEWOOD BACON	\$6.99	TOAST (2)	\$2.99
ROASTED POTATOES	\$5.99		

DESSERTS

HOT BROWNIE A LA MODE	\$14.99	CHEESECAKE	\$9.99
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BAR MENU

COCKTAILS \$15.00

SEXY MARY

Tito's vodka, seasoned tomato juice, lemon and lime, garnished with olives, spicy beans, and bacon with a spicy rim

BOURBON MILK PUNCH

bourbon, chocolate liqueur, cream, vanilla syrup, nutmeg, cinnamon

IRISH COFFEE

Jameson Irish whiskey, brown sugar, coffee, heavy cream

KING CAKE MARTINI

RumChata, Frangelico, butterscotch liqueur with a strawberry sugar rim

TABLE SIDE MIMOSA BAR

bottle of champagne, choice of three fruit juices and fresh fruit for garnish

\$25

SHAREABLE.... OR NOT.

BEER ON TAP \$6.00

BLUE MOON	GREAT RAFT COMMOTION	MILLER LITE
DOS EQUIS	MICHELOB ULTRA	YUENGLING

DOMESTIC BOTTLED BEER \$5.00

BUD LIGHT	COORS LIGHT	MILLER LITE
BUDWEISER	MICHELOB ULTRA	YUENGLING

PREMIUM BOTTLED BEER \$6.00

ABITA AMBER	CORONA PREMIER	SHINER BOCK
ABITA PURPLE HAZE	PACIFICO	STELLA CIDRE
CORONA EXTRA		