

DRAGO'S OYSTERS

GF DRAGO'S ORIGINAL CHARBROILED OYSTERS

"The Single Best Bite of Food in Town"

HALF DOZEN \$17.99 DOZEN \$29.99

GF RAW OYSTERS ON THE HALF SHELL* HALF DOZEN \$16.99 DOZEN \$23.99

*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.

STARTERS & SMALL PLATES

GF TUNA WITH AIOLI* \$16.99

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

FLEUR DE LIS SHRIMP \$14.99

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

GATOR TACOS \$16.99

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

SPINACH DIP \$13.99

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

CRAWFISH MEATBALL \$8.99

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

CRAWFISH MAC & CHEESE \$14.99

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

BBQ SHRIMP \$24.99

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

BOUDIN BALLS \$11.99

Fried Cajun bite made with spicy pork and rice sausage.

CRABMEAT AU GRATIN DIP \$21.99

Crabmeat served au-gratin style with tortilla chips.

EGGPLANT ROMANO \$11.99

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

FRIED GATOR BITES \$14.99

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

CRAWFISH BREAD \$13.99

Louisiana crawfish tails with a creamy cheese topping and Creole sauce served on French bread.

GUMBOS, SOUPS & SIDE SALADS

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

SEAFOOD GUMBO CUP \$9.99 BOWL \$13.99

GF HOUSE SALAD \$7.99

CAESAR SALAD \$8.99

CRABMEAT MEDITERRANEAN SIDE SALAD \$13.99

An 18% gratuity will be added to parties of 10 or more.

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HOUSE SPECIALTIES

SEAFOOD PASTA \$28.99

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

SHRIMP & EGGPLANT STACK \$25.99

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 pork and rice sausage, topped with mushroom sauce, served with corn maque choux.

SHRIMP 'N' GRITS \$26.99

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

SHRIMP CREOLE \$24.99

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

GF STEAK & LOBSTER DINNER \$45.99

A petite filet atop mashed potatoes and mushroom sauce, served with a half Maine lobster tail and broccoli.

CRAWFISH PASTA \$24.99

Louisiana crawfish tails tossed in an Alfredo sauce served over pasta, topped with cheese & green onions.

GRILLED SHRIMP PASTA \$25.99

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

CRAWFISH ÉTOUFFÉE \$24.99

Louisiana crawfish in a slightly spicy and delicious Cajun stew made with vegetables and a dark roux. Served with rice.

FRIED SEAFOOD

FRIED CATFISH PLATTER

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

\$30.99

HALF & HALF PLATTER

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

\$33.99

FRIED SHRIMP PLATTER

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

\$28.99

ENTRÉE SALADS

CRABMEAT MEDITERRANEAN SALAD \$26.99

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

GF SEARED TUNA & AVOCADO SALAD* \$24.99

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

GF GARDEN SALAD \$12.99

Avocado and fresh mixed greens garnished with grape tomatoes and cucumber, served with dressing of your choice.

Add Grilled Chicken \$6.95 Add Grilled Shrimp \$9.95 Add Baked Salmon \$11.95

ROMAINE WEDGE SALAD \$15.99

Wedge of Romaine lettuce topped with our ranch dressing, chopped bacon and bleu cheese crumbles.

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THE MAINE ATTRACTION

GF MAINE LOBSTER **MKT**
1 to 1 ¼ Pound. Served with potatoes.

PETIT FILET **\$17.99**
Add a petit filet to any lobster.

STUFFING **\$12.99**
Stuff any lobster with crabmeat dressing. Topped with au-gratin sauce.

LOBSTER MARCO **MKT**
1 to 1 ¼ pound Maine lobster stuffed with fresh sautéed shrimp and mushrooms in a delicate cream sauce over angel hair pasta.

CATCH OF THE DAY

GF MEDITERRANEAN CATCH **\$28.99**
Baked with tomatoes, capers and herbs, served with sautéed spinach and potatoes.

GF BAKED SALMON* **\$28.99**
Seasoned and baked, served with sautéed spinach and potatoes. Topped with Steen's glaze.

GF CAJUN BAKED CATCH **\$28.99**
Baked with Cajun seasoning, served with sautéed spinach and potatoes.

LAGNIAPPE ENTRÉES

GF TWIN FILETS **\$38.99**
Two petite filets topped with a mushroom sauce served with broccoli and potatoes.

GF BONE-IN RIBEYE **\$49.99**
16oz ribeye seasoned with Drago's Sizzlin' Steak Rub and topped with compound butter. Served with potatoes.

GF BONELESS SHORT RIB **\$36.99**
A very tender, slow-cooked short rib served with potatoes and gravy.

DEEP FRIED KICKIN' CHICKEN **\$22.99**
Deep fried boneless chicken breast, served with French fries, cornbread and collard greens.

RED BEANS & RICE **\$19.99**
Red beans seasoned with Tasso. Served with rice and Andouille sausage.

PAN SEARED KICKIN' CHICKEN **\$22.99**
Pan seared boneless chicken breast, served over pasta in a seasoned Alfredo sauce.

EGGPLANT PARMESAN **\$19.99**
Slices of fried eggplant topped with our Seduction marinara sauce and Mozzarella cheese served over angel hair pasta.

BOARDWALK BURGER **\$18.99**
lettuce, tomato, onion, and pickles served with French fries

SIDES

GF ROSEMARY POTATOES **\$5.99**
MASHED POTATOES **\$5.99**
FRENCH FRIES **\$5.99**
RED BEANS & RICE **\$7.99**

GF BROCCOLI **\$5.99**
GF SAUTÉED SPINACH **\$5.99**
GF SOUTHERN STYLE GREENS **\$5.99**

SAUTÉED CRABMEAT **\$14.99**
Add to any entrée
CORN MAQUE CHOUX **\$5.99**
CORNBREAD (2) **\$3.99**

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DESSERTS

HOT BROWNIE A LA MODE		\$14.99	
BREAD PUDDING WITH ICE CREAM	\$12.99	BREAD PUDDING	\$10.99
CHEESECAKE	\$9.99	APPLE COBBLER	\$11.99
VANILLA ICE CREAM	\$6.99	CREME BRULEÉ	\$9.99
ICE CREAM SUNDAE	\$8.99		

SPECIALTY COCKTAILS

\$15.00

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

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

BEVERAGES \$3

LEMONADE

COCA-COLA

SPRITE

HI-C FRUIT PUNCH

DIET COKE

DR. PEPPER

GOLD PEAK ICED TEA

ABITA ROOT BEER \$5