

# DRAGO'S OYSTERS

**GF DRAGO'S ORIGINAL CHARBROILED OYSTERS**

"The Single Best Bite of Food in Town"

**HALF DOZEN \$16.99    DOZEN \$27.99**

• OYSTERS AVAILABLE FOR DINNER DAILY AND SATURDAY AND SUNDAY BRUNCH ONLY. •

**GF RAW OYSTERS ON THE HALF SHELL\* ..... HALF DOZEN \$15.99    DOZEN \$22.99**

\*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 ..... \$15.99**

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 ..... \$21.99**

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

**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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**GF** This symbol indicates menu items that can be prepared without gluten containing ingredients. Please see your server for necessary substitutions and/or modifications. All of our food is prepared in the same kitchens and our restaurants are unable to guarantee that any item can be completely Gluten Free.

# 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 sausage, 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.

**<sup>GF</sup> STEAK & LOBSTER DINNER ..... \$39.99**

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.

**\$28.99**

**HALF & HALF PLATTER**

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

**\$31.99**

**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.

**<sup>GF</sup> 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.

**<sup>GF</sup> 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

1 to 1 ¼ Pound. Served with potatoes.

\$34.99
- STUFFED MAINE LOBSTER

1 to 1 ¼ pound Maine lobster stuffed with crabmeat dressing and topped with au-gratin

\$45.99

- LOBSTER MARCO

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

\$45.99
- PETIT FILET

Add a petit filet to any lobster.

\$17.99

# CATCH OF THE DAY

- GF

MEDITERRANEAN CATCH

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

\$28.99
- CAJUN BAKED CATCH

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

\$28.99

- GF

BAKED SALMON\*

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

\$28.99

# LAGNIAPPE ENTRÉES

- GF

TWIN FILETS

Two petite filets served with broccoli and potatoes.

\$36.99
- BONELESS SHORT RIB

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

\$34.99
- RED BEANS & RICE

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

\$19.99
- EGGPLANT PARMESAN

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

\$19.99
- BOARDWALK BURGER

lettuce, tomato, onion, and pickles served with French fries

\$18.99

- GF

BONE-IN RIBEYE

16oz ribeye seasoned with Drago's Sizzlin' Steak Rub and topped with compound butter. Served with potatoes.

\$48.99
- DEEP FRIED KICKIN' CHICKEN

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

\$22.99
- PAN SEARED KICKIN' CHICKEN

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

\$22.99

# SIDES

- GF

ROSEMARY POTATOES

\$5.99
- GF

BROCCOLI

\$5.99
- SAUTÉED CRABMEAT

Add to any entrée

\$14.99
- MASHED POTATOES

\$5.99
- GF

SAUTÉED SPINACH

\$5.99
- CORN MAQUE CHOUX

\$5.99
- FRENCH FRIES

\$5.99
- GF

SOUTHERN STYLE GREENS

\$5.99
- CORNBREAD (2)

\$3.99
- RED BEANS & RICE

\$7.99

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# DESSERTS

HOT BROWNIE A LA MODE .....		\$13.99	
BREAD PUDDING WITH ICE CREAM .....	\$12.99	BREAD PUDDING .....	\$10.99
CHEESECAKE .....	\$9.99	APPLE COBBLER .....	\$9.99
VANILLA ICE CREAM .....	\$5.99	CREME BRULEÉ .....	\$8.99
ICE CREAM SUNDAE .....	\$8.99		

# SPECIALTY COCKTAILS

\$14.00

- 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	MICHELOB ULTRA	STELLA ARTOIS
DOS EQUIS	MILLER LITE	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	