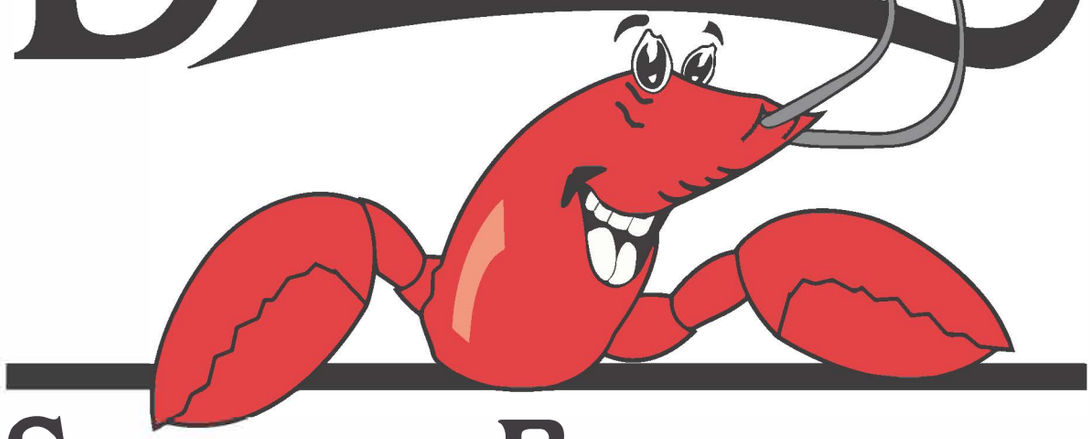
DRAGO'S



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 $17.95 DOZEN $33.95

RAW OYSTERS ON THE HALF SHELL***GF** ••••••••••••••••••••• HALF DOZEN $16.95 DOZEN $30.95
SALTY COAST RAW OYSTERS* **GF**••••••••••••••••••••

THE MAINE ATTRACTION

MAINE LOBSTER*GF $41.95
1 to 1 ¼ lb steamed, potatoes, melted butter

LOBSTER MARCO $51.95
stuffed with shrimp, mushrooms, cream sauce, angel hair pasta

---------ADD-ONS---------

CRABMEAT STUFFING $14.95

PETITE FILET*GF $23.95

HOUSE SPECIALTIES

CRAWFISH FEST
Louisiana crawfish tails served three ways - traditional etouffee, 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 $56.95

FISH, SHRIMP & GRITS $30.95
catch of the day, Gulf shrimp, spicy tomato cream sauce, grits

CRAWFISH ETOUFFEE $32.95
Louisiana crawfish, Cajun stew, vegetables, rice

SHRIMP RUTH $28.95
sliced tomatoes, jumbo shrimp, bordelaise, parmesan & romano cheese, buttered risotto, sauteed spinach

SHRIMP 'N' GRITS $34.95
Gulf shrimp, spicy tomato cream sauce, grits

SHUCKEE DUCKEE $41.95
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 RIBB..... $42.95
slow-cooked boneless beef rib, potatoes, sauteed spinach

TWIN FILET MIGNON* $50.95
duo of filet, Drago's steak rub, sauteed spinach, potatoes

SEAFOOD PASTA $36.95
shrimp and crabmeat, delicate cream sauce, angel hair pasta

SHRIMP & EGGPLANT STACK.....$28.95
fried eggplant, sauteed shrimp, tomato cream sauce

VEGAN JAMBALAYA*VG GF.....$25.95
tomato, jalapeiio, mushrooms, onion, cilantro, corn, rice

GRILLED SHRIMP PASTA 31.95
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 $21.95
tasso seasoned, Andouille sausage, rice, cornbread

BONELESS RIBEYE*GF $54.95
18oz, Drago's steak rub, compound butter, potatoes

SIDES

SAUTEED SPINACH.....$6.95

HOUSE CORNBREAD V.....$6.95

CHARBROILED CORN ON THE COB GF V..$7.95

SWEET CORN ON THE COB V GF.....$6.95

ROSEMARY POTATOES V $7.95

FRENCH FRIES VG GF..... $6.95

SWEET POTATO FRIES VG GF.....$7.95

MASHED POTATOES GF V.....$6.95

ADD CRABMEAT TO ANY ENTRÉE.....$16.95

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.**

Wine List

By The Glass

CHARDONNAY

	6oz	Btl
Chateau St. Michelle	$12	$46
Kendall Jackson	$15	$58
Chateau St Jean	$12	$46
Sonoma Cutrer	$16	$62

SAVIGNON BLANC

Kim Crawford	$13	$50
Oyster Bay	$15	$58
St Francis	$12	$46
Whitehaven Malborough	$16	$62

PINOT GRIS/GRIGIO

Bolla	$10	$38
Ecco Damani	$13	$50
Santa Margherita	$18	$70

SPARKLING

Benvolio Prosecco	$10	$38
Wycliff	$8	$30

OTHER WHITES

Cavit Moscato	$11	$42
Chateau St Michelle Riesling	$13	$50
Decoy Rosé	$14	$54

CABERNET

	6oz	Btl
Bonanza	$13	$50
Joel Gott 815	$15	$58
Kenwood Yulupa	$13	$50
Louis Martini	$16	$62

MERLOT

Benziger	$13	$50
Frei Brothers	$16	$62
Wente Vineyard's	$13	$50

PINOT NOIR

ThreeThieves	$10	$38
Elouan	$15	$58
Meiomi	$14	$54
La Crema	$18	$70

OTHER REDS

Gascon Malbec	$14	$54
Coppola Claret	$14	$54
Caymus Conundrum	$15	$58
Prisoner Red Blend	$26	$100

By The Bottle

CHARDONNAY

Cakebread	$100
Ferrari Carano	$65
Duckhorn	$90
Landmark	$70
Decoy	$65

SAUVIGNON BLANC

Dry Creek	$55
Cakebread	$70

PINOT GRIS/GRIGIO

Fontana Candida	$35
King Estate	$55

OTHER WHITES

Castello del Poggio Moscato	$35
Dry Creek Chenin Blanc	$50
Moet & Chandon Champagne	$125
Roederer Estate Brut Champagne	$85

CABERNET

Josh Cellars	$50
Simi Alexander	$65
Daou	$62
Justin	$85
Faust	$135
Silver Oak AVV	$200

MERLOT

Decoy	$80

PINOT NOIR

Chateau St Jean	$40
Bell Glos Clark & Telephone	$90

OTHER REDS

Gascon Malbec	$50
Paraduxx Red Blend	$135
Prisoner Red Blend	$115

Desserts

HOT BROWNIE A LA MODE.....$14.99
BREAD PUDDING WITH ICE CREAM...$13.99
CHEESECAKE.....$10.99
VANILLA ICE CREAM.....$6.99

BREAD PUDDING.....$11.99
APPLE COBBLER.....$10.99
CREME BRULEÉ.....$9.99
ICE CREAM SUNDAE.....$9.99

Cocktails

ESPRESSO MARTINI
Ketel One Vodka, Espresso liqueur, served to perfection with coffee beans
$16

BAD HABIT
Captain Morgan Rum, lime, lemon, house made ginger syrup, chambord, luxardo liqueur
$15

KLARA 75
Sparkling, well gin, house made ginger syrup, lemon juice, creme de violette
$15

GHOSTED MARGARITA
Ghost tequila, triple sec, fresh lime juice, agave
$15

WAKE AND BACON OLD FASHIONED
House infused bacon bourbon, house made maple syrup, orange bitters, bacon
$16

TELL ME I'M PRETTY
Kettle One vodka, Domaine DeCanton, hibiscus syrup, lime
$16

SMOKESHOW
Mezcal, sage syrup, orange juice, lime
$15

BLUEBERRY MINT FIZZ
MOCKTAIL
Blueberry puree, lemon, mint, ginger beer (N/A)
$9

PARISH MULE
Kettle One vodka, Pama liquor, Chambord, basil syrup, lemon
$15

Beer on Tap $7

Rotating Season Draft (ask your server)
Urban South Paradise Park Lager
Karbach Crawford Bock
Bud Light
Stella Artois
Gnarly Barley Jucifer IPA
Golden Road Mango Cart
Michelob Ultra Pure Gold
Michelob Ultra
Modelo

Bottle Beer

$6 Domestic

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Yuengling

$7 Import/Premium

Abita Amber
Abita Purple Haze
Blue Moon
Canebrake
Corona Extra
Corona Premier
Dos Equis
Heineken
Pacifico
Shiner Bock
Stella Cidre
Heineken Zero N.A.