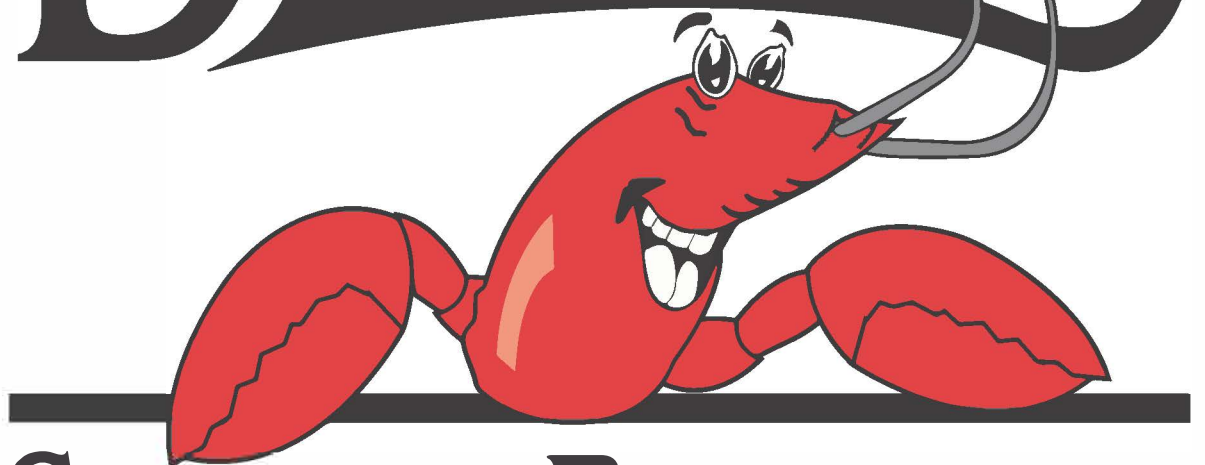


# DRAGO'S



## 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**..... EACH

\$3.95 minimum 3 oysters

## STARTERS & SMALL PLATES



-  **FLEUR DE LIS SHRIMP** .....\$18.95  
fried shrimp, spicy red pepper aioli
- TUNA WITH AIOLI\*** .....\$19.95  
sushi-grade raw tuna, soy vinaigrette,  
Cajun aioli
- FRIED GATOR BITES** .....\$19.95  
alligator tail meat, remoulade sauce
- CRABMEAT AU GRATIN DIP** .....\$25.95  
crabmeat au-gratin style, chips
- BOUDIN BALLS** .....\$16.95  
fried Cajun spicy pork & rice sausage
- ONION RINGS V**.....\$12.95  
freshly cut and lightly fried

-  **SPINACH DIP** .....\$18.95  
cheese, sauteed spinach, chips  
add blackened shrimp..... \$14.95  
add crabmeat..... \$16.95
- CRABMEAT GRILLED CHEESE** .....\$20.95  
crabmeat, mushrooms, American & Swiss  
cheese, sourdough bread, truffle cream dip
- CRAB CAKE** .....\$22.95  
seared crabmeat stuffing,  
jumbo lump crabmeat
- EGGPLANT ROMANO V**.....\$16.95  
fried eggplant, grated parmesan & romano  
cheese, spicy red pepper marinara sauce

## TACOS

- GRILLED SHRIMP** .....\$21.95
-  **BLACKENED GATOR** .....\$21.95
- MUSHROOM & SPINACH\*VG**.....\$18.95

## GUMBOS & SALADS

- MAMA RUTH'S SEAFOOD GUMBO** ..... CUP \$ 11.95 BOWL \$19.95
  - CAJUN CHICKEN & ANDOUILLE GUMBO** ..... CUP \$10.95 BOWL \$17.95
  -  **CRABMEAT MEDITERRANEAN SALAD\*GF**.....SMALL \$16.95 LARGE \$30.95  
romaine lettuce, vinaigrette and Italian cheese-style dressing, jumbo lump crabmeat
  - SEARED TUNA & AVOCADO SALAD\*** ..... \$31.95  
rare tuna, Cajun aioli, avocado, tomato, red onion, mixed greens, soy vinaigrette
  -  **LOBSTER ROMAINE WEDGE SALAD\*GF** ..... \$42.95  
romaine lettuce, ranch dressing, chopped bacon, bleu cheese crumbles, red & green onions
- OTHER PROTEIN OPTIONS: filet medallions, chicken, catch of the day, blackened shrimp

## CATCH OF THE DAY

- MEDITERRANEAN CATCH\*GF**..... \$33.95  
oven baked, tomatoes, capers,  
herbs, spinach, potatoes
-  **FRIED CATCH ALMONDINE** ..... \$32.95  
crispy fried, Almondine sauce,  
spinach, potatoes
- GOLDEN FRIED CATCH** .....\$32.95  
battered and fried, French fries, cornbread
- BAKED SALMON\*** ..... \$33.95  
oven baked, Steen's glaze, spinach, potatoes

## FRIED SEAFOOD


- FRIED OYSTER PLATTER**..... \$31.95  
freshly shucked crispy fried oysters,  
French fries, onion rings
- FRIED SHRIMP PLATTER** .....\$34.95  
crispy fried jumbo Gulf shrimp,  
French fries, onion rings

 SIGNATURE ITEM      **GF** GLUTENFREE      **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.

# 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, jalapeño, 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



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