

# 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** <sup>GF</sup>

"The Single Best Bite of Food in Town"

**HALF DOZEN \$15.95    DOZEN \$29.95**

**RAW OYSTERS ON THE HALF SHELL** \* <sup>GF</sup> ..... **HALF DOZEN \$14.95    DOZEN \$23.95**

**SALTY COAST RAW OYSTERS** \* <sup>GF</sup> ..... **EACH \$2.95**

minimum 3 oysters

## STARTERS & SMALL PLATES



**FLEUR DE LIS SHRIMP** ..... **\$15.95**

fried shrimp, spicy red pepper aioli

**TUNA WITH AIOLI\*** ..... **\$16.95**

sushi-grade raw tuna, soy vinaigrette,  
Cajun aioli

**FRIED GATOR BITES** ..... **\$16.95**

alligator tail meat, remoulade sauce

**CRABMEAT AU GRATIN DIP** ..... **\$21.95**

crabmeat au-gratin style, chips

**BOUDIN BALLS** ..... **\$12.95**

fried Cajun spicy pork & rice sausage

**ONION RINGS** <sup>V</sup> ..... **\$10.95**

freshly cut and lightly fried



**SPINACH DIP** ..... **\$14.95**

cheese, sautéed spinach, chips  
add blackened shrimp \$9.95  
add crabmeat \$12.95

**CRABMEAT GRILLED CHEESE** ..... **\$18.95**

crabmeat, mushrooms, American & Swiss  
cheese, sourdough bread, truffle cream dip

**CRAB CAKE** ..... **\$17.95**

seared crabmeat stuffing,  
jumbo lump crabmeat

**EGGPLANT ROMANO** <sup>V</sup> ..... **\$14.95**

fried eggplant, grated parmesan & romano  
cheese, spicy red pepper marinara sauce

## TACOS

**GRILLED SHRIMP** ..... **\$18.95**



**BLACKENED GATOR** ..... **\$18.95**

**MUSHROOM & SPINACH** <sup>VG</sup> ..... **\$15.95**

## GUMBOS & SALADS

**MAMA RUTH'S SEAFOOD GUMBO** ..... **CUP \$9.95    BOWL \$16.95**

**CAJUN CHICKEN & ANDOUILLE GUMBO** ..... **CUP \$8.95    BOWL \$14.95**



**CRABMEAT MEDITERRANEAN SALAD** <sup>GF</sup> ..... **SMALL \$13.95    LARGE \$24.95**

romaine lettuce, vinaigrette and Italian cheese-style dressing, jumbo lump crabmeat

**SEARED TUNA & AVOCADO SALAD\*** ..... **\$25.95**

rare tuna, Cajun aioli, avocado, tomato, red onion, mixed greens, soy vinaigrette



**LOBSTER ROMAINE WEDGE SALAD** <sup>GF</sup> ..... **\$35.95**

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** <sup>GF</sup> ..... **\$29.95**

oven baked, tomatoes, capers,  
herbs, spinach, potatoes

**GOLDEN FRIED CATCH** ..... **\$27.95**

battered and fried, French fries, cornbread



**FRIED CATCH ALMONDINE** ..... **\$29.95**

crispy fried, Almondine sauce,  
spinach, potatoes

**BAKED SALMON\*** ..... **\$28.95**

oven baked, Steen's glaze, spinach, potatoes

## FRIED SEAFOOD

**FRIED OYSTER PLATTER** ..... **\$28.95**

freshly shucked crispy fried oysters,  
French fries, onion rings

**FRIED SHRIMP PLATTER** ..... **\$29.95**

crispy fried jumbo Gulf shrimp,  
French fries, onion rings



SIGNATURE ITEM

<sup>GF</sup> GLUTEN FREE

<sup>V</sup> VEGETARIAN

<sup>VG</sup> 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

<b>MAINE LOBSTER</b> <sup>GF</sup> .....	<b>\$34.95</b>	 <b>LOBSTER MARCO</b> .....	<b>\$43.95</b>
1 to 1 ¼ lb steamed, potatoes, melted butter		stuffed with shrimp, mushrooms, cream sauce, angel hair pasta	

----- ADD-ONS -----			
<b>CRABMEAT STUFFING</b> .....	<b>\$12.95</b>	<b>PETITE FILET</b> <sup>GF</sup> .....	<b>\$14.95</b>

## HOUSE SPECIALTIES

### CRAWFISH FEST

Louisiana crawfish tails served three ways - traditional étouffée, fried crawfish tails, crawfish mac & cheese, charbroiled corn on the cob  
**\$39.95**

### MAC DADDY TRIO


twin filet mignon, mushroom sauce, crawfish mac & cheese, half Maine lobster tail  
**\$49.95**

 <b>FISH SHRIMP &amp; GRITS</b> .....	<b>\$29.95</b>	 <b>SEAFOOD PASTA</b> .....	<b>\$30.95</b>
catch of the day, Gulf shrimp, spicy tomato cream sauce, grits		shrimp and crabmeat, delicate cream sauce, angel hair pasta	

<b>CRAWFISH ÉTOUFFÉE</b> .....	<b>\$25.95</b>	<b>SHRIMP &amp; EGGPLANT STACK</b> .....	<b>\$25.95</b>
Louisiana crawfish, Cajun stew, vegetables, rice		fried eggplant, sautéed shrimp, tomato cream sauce	

<b>SHRIMP RUTH</b> .....	<b>\$26.95</b>	<b>VEGAN JAMBALAYA</b> <sup>V, VG, GF</sup> .....	<b>\$22.95</b>
sliced tomatoes, jumbo shrimp, bordelaise, parmesan & romano cheese, buttered risotto, sautéed spinach		tomato, jalapeño, mushrooms, onion, cilantro, corn, rice	

<b>SHRIMP ‘N’ GRITS</b> .....	<b>\$27.95</b>	<b>GRILLED SHRIMP PASTA</b> .....	<b>\$26.95</b>
Gulf shrimp, spicy tomato cream sauce, grits		jumbo Gulf shrimp grilled, choice of Creole sauce or Alfredo sauce, angel hair pasta	

 <b>SHUCKEE DUCKEE</b> .....	<b>\$37.95</b>
twice-fried duck leg quarter, angel hair pasta, oysters, delicate cream sauce	

<b>KICKIN’ CHICKEN</b> .....	<b>\$23.95</b>	<b>BBQ SHRIMP</b> .....	<b>\$26.95</b>
crispy fried or pan-seared, French fries, cornbread		Gulf shrimp, New Orleans style BBQ sauce, French bread, potatoes	

 <b>SHORT RIB</b> <sup>GF</sup> .....	<b>\$38.95</b>	<b>RED BEANS &amp; RICE</b> .....	<b>\$19.95</b>
slow-cooked boneless beef rib, potatoes, sautéed spinach		tasso seasoned, Andouille sausage, rice, cornbread	

<b>TWIN FILET MIGNON*</b> .....	<b>\$45.95</b>	<b>BONELESS RIBEYE*</b> <sup>GF</sup> .....	<b>\$49.95</b>
duo of filet, Drago’s steak rub, sautéed spinach, potatoes		18oz, Drago’s steak rub, compound butter, potatoes	

## SIDES

<b>SAUTÉED SPINACH</b> <sup>V, GF</sup> .....	<b>\$5.95</b>	<b>ROSEMARY POTATOES</b> <sup>V, GF</sup> .....	<b>\$6.95</b>
<b>HOUSE CORNBREAD</b> <sup>V</sup> .....	<b>\$3.95</b>	<b>FRENCH FRIES</b> <sup>VG, GF</sup> .....	<b>\$5.95</b>
 <b>CHARBROILED CORN ON THE COB</b> <sup>V, GF</sup> .....	<b>\$6.95</b>	<b>SWEET POTATO FRIES</b> <sup>VG, GF</sup> .....	<b>\$6.95</b>
<b>SWEET CORN ON THE COB</b> <sup>V, GF</sup> .....	<b>\$5.95</b>	<b>MASHED POTATOES</b> <sup>V, GF</sup> .....	<b>\$5.95</b>
<b>ADD CRABMEAT TO ANY ENTRÉE</b> .....	<b>\$12.95</b>		



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