

# DRAGO'S OYSTERS

## GF DRAGO'S ORIGINAL CHARBROILED OYSTERS

"The Single Best Bite of Food in Town"

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

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.

**OYSTERS VOISIN** ..... **\$14.99**

Fried Louisiana oysters, creamed spinach, bacon, bordelaise sauce and extra cheese topped on toasted French bread medallions.

## 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** ..... **\$11.99**

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

**ONION RINGS** ..... **\$9.99**

Freshly cut and lightly fried.

**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.

**BBQ SHRIMP** ..... **\$21.99**

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

**CRABMEAT AU GRATIN DIP** ..... **\$21.99**

Crabmeat served au-gratin style with tortilla chips.

**EGGPLANT ROMANO** ..... **\$10.99**

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 MAC & CHEESE** ..... **\$14.99**

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

## GUMBOS, SOUPS & SIDE SALADS

**CHICKEN & ANDOUILLE SAUSAGE GUMBO** ..... **CUP \$7.99 BOWL \$11.99**

**MAMA RUTH'S SEAFOOD GUMBO** ..... **CUP \$8.99 BOWL \$13.99**

**SHRIMP & CORN BISQUE** ..... **CUP \$7.99 BOWL \$12.99**

GF **HOUSE SALAD** ..... **\$6.99**

**CAESAR SIDE SALAD** ..... **\$7.99**

**SPRING SIDE SALAD** ..... **\$7.99**

**CRABMEAT MEDITERRANEAN SIDE SALAD** ..... **\$13.99**

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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.

**DR PEPPER GATOR RICE BOWL ..... \$24.99**

Alligator sautéed in a Louisiana-Style Dr Pepper sauce. Served over rice.

**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.

**GRILLED SHRIMP PASTA ..... \$25.99**

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

**GF DRAGO'S MIXED GRILL ..... \$42.99**

Half of a Maine lobster, a petit filet, and blackened shrimp with a light Cajun cream sauce, served with corn maque choux and potatoes.

• ADD SAUTÉED CRABMEAT \$12.99

**SHRIMP CREOLE ..... \$24.99**

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

**SHRIMP 'N' GRITS ..... \$26.99**

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

**SHRIMP FETTUCINI ..... \$24.99**

Shrimp tossed in an Alfredo sauce served over Fettucini, topped with cheese & green onions.

## 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.

**\$29.99**

**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 GRILLED SHRIMP SALAD ..... \$23.99**

Jumbo Gulf shrimp, seasoned and grilled, with cucumbers, tomatoes and fresh mixed greens, served with dressing of your choice.

**GF COBB SALAD ..... \$21.99**

Chicken, bacon, bleu cheese, cheddar cheese, chopped hard-boiled egg, and fresh mixed greens, served with dressing of your choice.

**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.

**SPRING SALAD ..... \$13.99**

Fresh assorted greens tossed with candied walnuts, cranberries, bleu cheese, and a sweet and spicy cane vinaigrette.

**WEDGE SALAD ..... \$15.99**

Wedge of iceberg lettuce topped with our creamy bleu cheese dressing, chopped bacon and extra bleu cheese crumbles.

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# THE MAINE ATTRACTION

**GF MAINE LOBSTER ..... \$34.99**  
1 to 1 ¼ Pound. Served with potatoes.

**GF LARGE LOBSTER ..... \$64.99**  
2 to 2 ¼ Pounds. Served with potatoes.

**STUFFED MAINE LOBSTER ..... \$42.99**  
1 to 1 ¼ pound Maine lobster stuffed with crabmeat dressing and topped with au-gratin

**LOBSTER MARCO ..... \$42.99**  
1 to 1 ¼ pound Maine lobster stuffed with fresh sautéed shrimp and mushrooms in a delicate cream sauce over angel hair pasta.

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

# CATCH OF THE DAY

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

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

**BAJA MAHI ..... \$26.99**  
Mahi-Mahi filet seasoned and seared, served over cold pasta salad with ripe avocado and a citrus vinaigrette.

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

# LAGNIAPPE ENTRÉES

**GF TWIN FILETS ..... \$36.99**  
Two petite filets served with broccoli and potatoes.

**GF BONELESS SHORT RIB ..... \$34.99**  
A very tender, slow-cooked short rib served with potatoes and gravy.

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

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

**GF BONE-IN RIBEYE ..... \$48.99**  
16oz Ribeye seasoned with Drago's Sizzlin' Steak Rub and served with roasted potatoes.

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

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

# 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 ..... \$5.99**  
**GREENS**

**SAUTÉED CRABMEAT .... \$14.99**  
Add to any entrée

**CORN MAQUE CHOUX .... \$5.99**  
**CORNBREAD (2) ..... \$3.99**

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# DESSERTS

<b>I-SCREAM FIREBALL</b> .....	<b>\$13.99</b>
Ice Cream pie with chocolate chunks. Topped with Fireball cinnamon whiskey and caramel.	
<b>HOT BROWNIE A' LA MODE</b> .....	<b>\$13.99</b>
<b>BREAD PUDDING</b> .....	<b>\$10.99</b>
<b>APPLE COBBLER</b> .....	<b>\$9.99</b>
<b>CREME BRULEÉ</b> .....	<b>\$8.99</b>
<b>ICE CREAM SUNDAE</b> .....	<b>\$8.99</b>
<b>BREAD PUDDING WITH ICE CREAM</b> .....	<b>\$12.99</b>
<b>CHEESECAKE</b> .....	<b>\$9.99</b>
<b>VANILLA ICE CREAM</b> .....	<b>\$5.99</b>

# 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

**MICHELOB ULTRA**

**MICHELOB ULTRA PURE GOLD**

**BUD LIGHT**

**STELLA ARTOIS**

**MODELO**

**KARBACH CRAWFORD BOCK**

**URBAN SOUTH PARADISE PARK**

**LAGER**

**URBAN SOUTH LIME**

**CUCUMBER GOSE**

**GNARLY BARLEY JUCIFER IPA**

**GOLDEN ROAD MANGO CART**

# DOMESTIC BOTTLED BEER

\$5.00

**BUD LIGHT**

**BUDWEISER**

**COORS LIGHT**

**MICHELOB ULTRA**

**MILLER LITE**

**YUENGLING**

# PREMIUM BOTTLED BEER

\$6.00

**ABITA AMBER**

**ABITA PURPLE HAZE**

**BLUE MOON**

**CANEBRAKE**

**CORONA EXTRA**

**CORONA PREMIER**

**DOS EQUIS**

**HEINEKEN**

**PACIFICO**

**SHINER BOCK**

**STELLA CIDRE**

# BEVERAGES \$3

**LEMONADE**

**HI-C FRUIT PUNCH**

**GOLD PEAK ICED TEA**

**COCA-COLA**

**DIET COKE**

**ABITA ROOT BEER \$5**

**SPRITE**

**DR. PEPPER**