

# DRAGO'S OYSTERS

## DRAGO'S ORIGINAL CHARBROILED OYSTERS

"The Single Best Bite of Food in Town"

**HALF DOZEN \$13.95 DOZEN \$24.95**

**RAW OYSTERS ON THE HALF SHELL\* ..... HALF DOZEN \$12.95 DOZEN \$18.95**

\*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 ..... \$14.95**

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

## STARTERS & SMALL PLATES

**TUNA WITH AIOLI\* ..... \$14.95**

Sushi-grade raw tuna with a wasabi dressing, topped with our Cajun aioli.

**FLEUR DE LIS SHRIMP ..... \$14.95**

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

**ONION RINGS ..... \$9.95**

Freshly cut and lightly fried.

**GATOR TACOS ..... \$14.95**

Blackened alligator tail meat with arugula, pico de gallo, and Cajun aioli in soft taco shells.

**SPINACH DIP ..... \$13.95**

One of Drago's favorites! A blend of cheeses and sautéed spinach, served with tortilla chips.

**CRAWFISH MAC & CHEESE ..... \$12.95**

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

**BBQ SHRIMP ..... \$21.95**

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

**EGGPLANT ROMANO ..... \$11.95**

Fried eggplant topped with freshly grated cheeses and served with our Seduction marinara sauce.

**CRABMEAT AU GRATIN DIP ..... \$17.95**

Jumbo lump crabmeat served au-gratin style with tortilla chips.

**FRIED GATOR BITES ..... \$13.95**

Alligator tail meat seasoned and fried, served with a remoulade sauce.

**CRAWFISH MEATBALL ..... \$7.95**

Crawfish & Crabmeat stuffing topped with a spicy marinara and cream sauce.

**GATOR MAC & CHEESE ..... \$17.95**

Alligator tail meat 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 \$8.95 BOWL \$13.95**

**MAMA RUTH'S SEAFOOD GUMBO ..... CUP \$8.95 BOWL \$13.95**

**SHRIMP & CORN BISQUE ..... CUP \$8.95 BOWL \$13.95**

**HOUSE SALAD ..... \$4.95**

**CAESAR SIDE SALAD ..... \$5.95**

**SPRING SIDE SALAD ..... \$6.95**

**CRABMEAT MEDITERRANEAN SIDE SALAD ..... \$12.95**

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# HOUSE SPECIALTIES

## SEAFOOD PASTA ..... \$22.95

Shrimp and crabmeat in a delicate cream sauce served over angel hair pasta, topped with cheese.

## DR PEPPER GATOR RICE BOWL ..... \$23.95

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

## SHRIMP & EGGPLANT STACK ..... \$22.95

Slices of fried eggplant with sautéed shrimp stacked between each layer, then topped with a tomato cream sauce.

## BOUDIN STUFFED SHRIMP ..... \$24.95

Jumbo Gulf shrimp baked with a spicy Cajun sausage, served with corn maque choux.

## GRILLED SHRIMP PASTA ..... \$24.95

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

## DRAGO'S MIXED GRILL ..... \$32.95

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 \$9.95

## SHRIMP CREOLE ..... \$22.95

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

## OYSTER AND TASSO PASTA ..... \$26.95

Oysters and Tasso sautéed in a cream reduction sauce with garlic, butter and herbs, served over angel hair pasta.

## SHRIMP 'N' GRITS ..... \$25.95

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

## SHRIMP FETTUCCINI ..... \$23.95

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

# FRIED SEAFOOD

### FRIED OYSTER PLATTER

Mounds of our freshly shucked oysters stacked on a pile of French fries with onion rings.

**\$25.95**

### HALF & HALF PLATTER

Fried oysters and shrimp stacked on a pile of French fries with onion rings.

**\$24.95**

### FRIED SHRIMP PLATTER

Fresh jumbo shrimp, stacked on a pile of French fries with onion rings.

**\$23.95**

# ENTRÉE SALADS

## CRABMEAT MEDITERRANEAN SALAD ..... \$22.95

Crisp romaine lettuce tossed with a light vinaigrette and Italian cheese-style dressing, topped with jumbo lump crabmeat.

## GRILLED SHRIMP SALAD ..... \$19.95

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

## COBB SALAD ..... \$16.95

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

## SEARED TUNA & AVOCADO SALAD\* ..... \$21.95

Sliced tuna (very rare) drizzled with Cajun aioli, served over avocado, tomato and mixed greens tossed in a soy vinaigrette.

## SPRING SALAD ..... \$12.95

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

## WEDGE SALAD ..... \$13.95

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

Maximum 12 guests per table.

10.11.21

# THE MAINE ATTRACTION

## MAINE LOBSTER ..... \$25.95

1 to 1 ¼ Pound. Served with potatoes.

## LARGE LOBSTER ..... \$55.95

2 to 2 ¼ Pounds. Served with potatoes.

## STUFFING ..... \$10.95

Stuff any lobster with crabmeat dressing. Topped with au gratin sauce.

## LOBSTER MARCO ..... \$34.95

A Maine lobster stuffed with fresh sautéed shrimp and mushrooms in a delicate cream sauce over angel hair pasta.

## PETIT FILET ..... \$12.95

Add a petit filet to any lobster.

# CATCH OF THE DAY

## MEDITERRANEAN CATCH ..... \$26.95

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

## CAJUN BAKED CATCH ..... \$25.95

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

## GOLDEN FRIED CATCH ..... \$25.95

Battered and fried, served with French fries, collard greens and cornbread.

## BAJA MAHI ..... \$23.95

Mahi-Mahi filet seasoned and seared, served over pasta salad with ripe avocado and a citrus vinaigrette.

## BAKED SALMON\* ..... \$26.95

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

# LAGNIAPPE ENTRÉES

## GRILLADES & GRITS ..... \$27.95

A New Orleans classic! Pulled tender veal with caramelized onions in a rich gravy served with grits.

## RED BEANS & RICE ..... \$19.95

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

## EGGPLANT PARMESAN ..... \$18.95

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

## TWIN FILETS ..... \$32.95

Two petite filets served with broccoli and potatoes.

## BONE-IN RIBEYE ..... \$38.95

16oz ribeye seasoned with Drago's Sizzlin' Steak Rub and served with potatoes.

## BONELESS SHORT RIB ..... \$30.95

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

## DEEP FRIED KICKIN' CHICKEN ..... \$18.95

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

## PAN SEARED KICKIN' CHICKEN ..... \$18.95

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

# SIDES

ROSEMARY POTATOES .... \$4.95

MASHED POTATOES ..... \$4.95

FRENCH FRIES ..... \$4.95

SWEET POTATO FRIES .... \$5.95

RED BEANS & RICE ..... \$7.95

SAUTÉED CRABMEAT ..... \$11.95

Add to any entrée

BROCCOLI ..... \$4.95

SAUTÉED SPINACH ..... \$4.95

SOUTHERN STYLE ..... \$4.95  
GREENS

CHARBROILED CORN ON .. \$5.95  
THE COB

SWEET CORN ON THE ..... \$4.95  
COB

CORN MAQUE CHOUX .... \$4.95

CORNBREAD (2) ..... \$3.95

An 18% gratuity will be added to parties of 8 or more.

# LUNCH

SERVED 11 AM TO 3 PM

<b>MAINE LOBSTER</b> .....	<b>\$25.95</b>	<b>FRIED SHRIMP LUNCH</b> .....	<b>\$18.95</b>
Served with potatoes.		Served with French fries and a vegetable.	
<b>HALF STUFFED LOBSTER</b> .....	<b>\$18.95</b>	<b>FIRE HOUSE BURGER</b> .....	<b>\$15.95</b>
Served with a vegetable.		Cheese, diced onion and hickory smoked sauce. Served with French fries, lettuce, tomato and pickles.	
<b>FRIED OYSTER LUNCH</b> .....	<b>21.95</b>		
Served with French fries and a vegetable.			

# LUNCH SOUP & SALAD COMBO

SERVED 11 AM TO 3 PM

A CUP OF SOUP OR GUMBO WITH

<b>HOUSE SALAD</b> .....	<b>\$10.95</b>
<b>CAESAR SIDE SALAD</b> .....	<b>\$11.95</b>
<b>SPRING SIDE SALAD</b> .....	<b>\$13.95</b>
<b>CRABMEAT MEDITERRANEAN SIDE SALAD</b> .....	<b>\$17.95</b>

# PO-BOYS

SERVED WITH FRENCH FRIES

<b>OYSTER PO-BOY</b> .....	<b>\$21.95</b>	<b>BBQ SHRIMP PO-BOY</b> .....	<b>\$19.95</b>
<b>SHRIMP PO-BOY</b> .....	<b>\$19.95</b>	<b>FRIED SHRIMP REMOULADE PO-BOY</b> .....	<b>\$19.95</b>
<b>ROAST BEEF PO-BOY</b> .....	<b>\$19.95</b>	<b>FIRE HOUSE BURGER</b> .....	<b>\$15.95</b>

# CHILDREN'S MENU

12 & UNDER ONLY

<b>FRIED SHRIMP</b> .....	<b>\$10.95</b>
Served with French fries.	
<b>FRIED CHICKEN FINGERS</b> .....	<b>\$9.95</b>
Served with French fries.	
<b>GRILLED CHICKEN FINGERS</b> .....	<b>\$9.95</b>
Served with French fries.	
<b>HAMBURGER</b> .....	<b>\$10.95</b>
Served with French fries.	
<b>ALFREDO PASTA</b> .....	<b>\$10.95</b>
with spiral pasta.	

# DESSERTS

<b>I-SCREAM FIREBALL</b> .....	<b>\$13.95</b>		
Ice Cream pie with chocolate chunks. Topped with Fireball cinnamon whiskey and caramel.			
<b>HOT BROWNIE A' LA MODE</b> .....	<b>\$13.95</b>		
<b>BREAD PUDDING</b> .....	<b>\$9.95</b>	<b>BREAD PUDDING WITH ICE CREAM</b> .....	<b>\$11.95</b>
<b>APPLE COBBLER</b> .....	<b>\$10.95</b>	<b>VANILLA ICE CREAM</b> .....	<b>\$6.95</b>
<b>CREME BRULEÉ</b> .....	<b>\$9.95</b>	<b>ICE CREAM SUNDAE</b> .....	<b>\$8.95</b>
<b>CHEESECAKE</b> .....	<b>\$9.95</b>		

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