

DRAGGIO'S



SEAFOOD RESTAURANT

by Drago Cvitanovich

LUNCH

SERVED 11 A.M. - 4:00 P.M.

•Maine Lobster Served with Salad	\$19.45
Daily Lunch Special Served with Salad	\$14.45
Daily Lunch Fish Special Served with Baked Potato, Vegetable & Salad	\$18.45
Fried Oyster Lunch Served with French Fries & Salad	\$15.45
Fried Shrimp Lunch Served with French Fries & Salad	\$15.45
Fried Catfish Lunch Served with French Fries & Salad	\$12.45
*Grilled Chicken Served with Penne Pasta and Salad	\$14.45
Stuffed Crab Lunch Served with Baked Potato, Vegetable & Salad	\$12.45
*Veal Cutlet Lunch Served with Angel Hair Pasta & Salad	\$15.45
Shrimp Linguini Served with Salad	\$16.45
Crawfish Etouffee (Seasonal substitute - Shrimp) Served with Salad	\$16.45
Red Beans & Rice Served with Salad.	\$14.45
Grilled Chicken Lunch Served with Baked Potato, Vegetable & Salad.	\$14.45
Half Stuffed Lobster Served with Vegetable & Salad.	\$15.45

*Wheat Pasta Available Upon Request *Larger Sizes Available

SANDWICHES & PO-BOYS

Shrimp Po-Boy Served with French Fries	\$14.45
Oyster Po-Boy Served with French Fries	\$14.45
Catfish Po-Boy Served with French Fries	\$12.45
BBQ Shrimp Po-Boy Served with French Fries	\$15.45
Portabella and Spinach Burger Served with Sweet Fries	\$11.45

CHILDREN'S MENU

Fried Shrimp Served with French Fries.	\$8.45
Fried Catfish Served with French Fries.	\$8.45
Alfredo Pasta	\$8.45
Grilled Chicken Fingers Served with French Fries	\$8.45
Fried Chicken Fingers Served with French Fries	\$8.45

DESSERTS

Hot Brownie a la Mode	\$10.45
Cheesecake	\$8.45
Carrot Cake.	\$8.45
Apple Cobbler.	\$9.45
Pecan Gobbler.	\$9.45
Bread Pudding.	\$6.45
Crème Bruleé	\$7.45
Vanilla Ice Cream	\$5.45
Spumoni Ice Cream	\$5.45
Ice Cream Sundae.	\$7.45
Cappuccino.	\$6.45
Espresso.	\$5.45

DRAGO'S SPECIALTIES

BBQ DRUMFISH

Drumfish filet, lightly seasoned with fresh herbs, butter, and garlic grilled over an open flame. Served with fresh crabmeat and shrimp dressing, then topped with a crabmeat cream sauce.

\$22.45

CATCH OF THE DAY

Our fresh fish, seasoned and served with fresh vegetables and a baked potato with seafood sauce.

\$22.45

SHRIMP & EGGPLANT STACK

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

\$20.45

CRESCENT CITY SHRIMP

Large Gulf shrimp seasoned with fresh herbs and spices, served the "New Orleans Way" with French bread and a baked potato.

\$21.45

GRILLED SHRIMP PASTA

Fresh Gulf shrimp, lightly seasoned and grilled, with angel hair pasta and Creole sauce. Garnished with fresh Parmesan and Romano cheese.

\$21.45

SEAFOOD PASTA

Shrimp and crabmeat cooked in a delicate cream sauce with angel hair pasta and sprinkled with fresh Parmesan and Romano cheese.

\$19.45

MUSSELS

Fresh mussels charbroiled in butter garlic sauce. Served with french fries.

\$ 19.45

VEAL CUTLET

Baby veal paneed, served with angel hair pasta and marinara sauce.

\$20.45

PORTOBELLA AND BEEFTIPS

Marinated portobella mushroom sautéed with USDA prime filet tips. Served with baked potato and vegetables.

\$30.45.

RIBEYE STEAK

Cooked on a flat iron grill. Seasoned ribeye steak served with spinach risotto.

\$29.45

TWIN FILETS

Two petite filets served with new potatoes and sautéed fresh spinach laced with bleu cheese.

\$29.45

CAJUN SURF AND TURF

Medallions of USDA prime filet blackened with shrimp and oysters, then topped with a Cajun cream sauce. Served with new potatoes

\$30.45

SEARED TUNA

Yellowfin tuna, lightly seasoned and seared (very rare) then drizzled with a Cajun aioli. Served with sautéed fresh spinach and new potatoes or over wheat pasta.

\$22.45

HERRADURA SHRIMP or OYSTER

Shrimp sautéed with sun-dried tomatoes, pine nuts and onions, deglazed with tequila and seasoned to perfection. Served with a grilled portobella mushroom.

\$22.45

SHRIMP 'N GRITS WITH TASSO

Fresh Gulf shrimp and Tasso in a seasoned butter cream sauce. Served with warm grits. Topped with fresh rosemary.

\$22.45

SHRIMP 'N PASTA FLORENTINE

Fresh jumbo shrimp, sautéed with sun-dried tomatoes, fresh spinach, and onions in a cognac sauce.

\$22.45

OYSTER PASTA

Freshly shucked oysters sautéed in garlic, butter and herbs in a cream reduction sauce with our fresh angel hair pasta.

\$20.45

RAVIOLI

A blend of four cheeses lightly dusted in bread crumbs and fried. Topped with a creamy crawfish sauce. (Seasonal substitute - Shrimp)

\$20.45

SHUCKEE DUCKEE

Blackened duck breast over linguini pasta with oysters and cream sauce.

\$21.45

GRILLED OR BLACKENED CHICKEN

Served with linguini and Alfredo sauce or vegetables and potato.

\$17.45

CHICKEN ROMANO

A cheese crusted chicken breast, sautéed and served over penne pasta with marinara sauce.

\$17.45

CHICKEN BORDELAISE

Chicken breast seasoned, then seared and served with penne pasta tossed with garlic, olive oil, and cheese.

\$17.45

DRAGO'S SALADS

SHRIMP CHOPPED SALAD

Boiled shrimp, blanched asparagus, hearts of palm, cucumbers, tomatoes and bleu cheese crumbles, tossed with a honey-based dressing, served ice-cold.
\$16.45

LOBSTER SALAD

De-shelled Maine lobster, with your choice of mixed greens or spinach.
\$19.45

PORTABELLA SPINACH SALAD

Fresh spinach tossed in a vinaigrette dressing, topped with a grilled portabella mushroom, fresh bleu cheese crumbles and diced bacon.
\$14.45
with fried oysters \$19.45

CAESAR

Crisp romaine tossed with our homemade croutons and dressing.
\$8.45
with shrimp \$16.45 with chicken \$14.45

CRABMEAT MEDITERRANEAN SALAD

Crisp romaine tossed with a light vinaigrette and Italian cheese-style dressing, then topped with jumbo lump crabmeat.
sm \$7.45 • lg \$18.45

GRILLED SHRIMP SALAD

Gulf shrimp, seasoned and grilled, with cucumbers, tomatoes and fresh mixed greens, served with dressing of your choice.
\$16.45

BUFFALO SALAD

Fried shrimp or chicken, Buffalo-style, served over mixed greens and tossed with bleu cheese dressing.
with shrimp \$16.45 with chicken \$14.45

SEARED TUNA & AVOCADO SALAD

Sliced tuna, avocado and tomatoes tossed in a soy vinaigrette, then drizzled with cajun aioli and served over spring mix.
\$18.45

LIVE MAINE LOBSTERS

Fresh whole lobster boiled our special way.
Served with salad and drawn butter.

MAINE LOBSTER

1 to 1 1/4 Pounds
\$19.45

BIG LOBSTER

1 3/4 to 2 Pounds
\$36.45

JUMBO LOBSTER

2 1/4 to 2 1/2 Pounds
\$44.45

POUND-N-A-HALFER

1 1/2 to 1 3/4 Pounds
\$28.45

LARGE LOBSTER

2 to 2 1/4 Pounds
\$41.45

STUD LOBSTER

2 1/2 to 2 3/4 pounds
\$48.45

SUPER STUD LOBSTER

3 Pounds and up
Market Price

STUFFED LOBSTER

A 1 1/4 lb. whole Maine lobster filled with a fresh crabmeat and shrimp dressing and topped with crabmeat au gratin.
\$26.45

LOBSTER MARCO

A whole lobster stuffed with fresh sautéed shrimp and mushrooms, in a delicate cream sauce over angel hair pasta.
\$26.45

CHARBROILED

MAINE LOBSTER
A Maine lobster charbroiled with garlic butter. Served with spinach risotto.
\$26.45

LOBSTER EMPIRE

A whole lobster stuffed with fresh sautéed oyster and mushrooms, in a delicate cream sauce over angel hair pasta.
\$26.45

FRIED SEAFOOD

COMBO PLATTER

Shrimp, oysters, and catfish served with french fries.
\$21.45

OYSTER PLATTER

Mounds of our fresh shucked oysters on top of french fries.
\$19.45

SHRIMP PLATTER

Fresh jumbo shrimp, stacked on a pile of french fries.
\$20.45

CATFISH PLATTER

Catfish strips lightly battered and fried, served with french fries.
\$16.45

DRAGO'S OYSTERS

DRAGO'S ORIGINAL CHARBROILED OYSTERS

Half Dozen \$11.45 Dozen \$17.45

“The Single Best Bite of Food in New Orleans.”

RAW OYSTERS ON THE HALF SHELL

Half Dozen \$8.45 Dozen \$12.45

There may be a risk associated with consuming raw shellfish as is the case with other raw 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.

Gold Band (Post Harvest Treated) Half Dozen \$9.45

OYSTER BROCHETTE

Oysters wrapped in bacon on skewers, broiled then fried and served with our Jack Daniel's glaze and horseradish sauce.
\$13.45

OYSTERS ACADIANA

Oysters sautéed in a tasso cream sauce, served over a flat biscuit.
\$12.45

OYSTERS CREOLE

Oysters cooked in Drago's Creole sauce, topped with Feta cheese and served with French bread for dipping.
\$12.45

APPETIZERS

CRABMEAT AU GRATIN DIP

Jumbo lump crabmeat served au gratin-style with tortilla chips.
\$14.45

FLEUR DE LIS SHRIMP

Fried shrimp sautéed with peanuts and a spicy red pepper aioli.
\$12.45

SPINACH DIP

One of Drago's favorites! A blend of cheeses and sautéed spinach, served with tri-colored tortilla chips.
\$11.45

SHRIMP RUTH

Parmesan-crusting tomatoes topped with jumbo shrimp and bordelaise sauce.
\$11.45

SHRIMP FONDUE

Sautéed shrimp, mushrooms, onions and four cheeses served with bread for dipping.
\$14.45

CRAB CAKE

Crabmeat and shrimp blended together to form an old-fashioned crab cake topped with crabmeat au gratin.
\$10.45

EGGPLANT ROMANO

Fried eggplant topped with fresh grated cheeses and served with marinara sauce.
\$9.45

CRAB CLAWS

Fresh Louisiana crab fingers lightly battered and fried.
\$11.45

FRIED PORTABELLA STICKS

Strips of portabella mushroom, lightly battered and fried. Served with cajun aioli.
\$8.45

FRIED SQUID

Marinated and lightly fried.
\$9.45

ONION RINGS

Awesome rings stacked high.
\$7.45

GUMBO & SOUP

MAMA RUTH'S
SEAFOOD GUMBO
cup \$7.45 • bowl \$11.45

SHRIMP & CORN
BISQUE
cup \$7.45 • bowl \$11.45

CHICKEN & ANDOUILLE
SAUSAGE GUMBO
cup \$7.45 • bowl \$11.45