

Appetizers

Spinach Dip

A blend of cheeses and sautéed spinach, served with tri-colored tortilla chips.

\$11.45

Eggplant Romano

Fried eggplant topped with fresh grated cheeses, served with marinara sauce.

\$9.45

Shrimp & Corn Bisque

\$7.45/\$11.45

Drago's Original Charbroiled Oysters

Half Dozen \$11.45

Dozen \$17.45

Raw Oysters

Half Dozen \$8.45

Dozen \$12.45

Crab Claws

Fresh Louisiana crab fingers lightly battered and fried.

\$11.45

Soups & Gumbo Seafood Gumbo

\$7.45/\$11.45

Crab Cake

Crabmeat & shrimp blended together, topped with crabmeat au gratin.

\$10.45

Fleur de Lis Shrimp

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

\$12.45

Chicken & Andouille Sausage Gumbo

\$7.45/\$11.45

Salads

Grilled Chicken

Lightly seasoned chicken slices served over your choice of spinach or mixed greens & dressing of your choice.

\$14.45

Crabmeat Mediterranean

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

sm \$7.45 • lg \$18.45

Caesar

Crisp romaine tossed with our homemade croutons & dressing.

\$8.45

With grilled chicken

\$14.45

With blackened shrimp

\$16.45

Drago's Specialties

All entrees are served with a complimentary dinner salad.

Maine Lobster

Whole, fresh 1 to 1 1/4 lbs lobster boiled our special way.

\$19.45

Catch of the Day

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

\$22.45

Charbroiled Lobster

Maine lobster, charbroiled with garlic butter. Served with spinach risotto.

\$21.45

Stuffed Lobster

Maine lobster filled with fresh shrimp & crabmeat dressing, topped with crabmeat au gratin.

\$26.45

Grilled Shrimp Pasta

Shrimp lightly seasoned & grilled, served over angel hair pasta with Creole sauce.

\$21.45

Seafood Pasta

Shrimp & crabmeat cooked in a delicate cream sauce, served over angel hair pasta with a sprinkle of parmesan cheese.

\$19.45

Shrimp 'N Grits

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

\$22.45

Shrimp or Oyster Platter

Your choice of fresh jumbo shrimp or freshly shucked fried oysters, stacked on a pile of fries.

Oyster \$19.45

Shrimp \$20.45

Chicken Romano

Sautéed, cheese-crust chicken breast, served over penne pasta with marinara.

\$17.45

Red Beans & Rice

Our take on the New Orleans specialty, served with oysters brochette.

\$14.45

Shrimp or Oyster Po-Boy

Your choice of the two, served with fries.

\$14.45

Catfish Platter

Catfish strips lightly battered and fried, served with fries.

\$16.45

Ribeye Steak

Cooked on a flat iron grill. Seasoned 12 oz ribeye steak served with spinach risotto.

\$29.45

Desserts

Bread Pudding

\$6.45

Brownie A La Mode

\$10.45

Carrot Cake

\$8.45