

APPETIZERS

LOBSTER MAC & CHEESE

Generous chunks of sweet Maine lobster meat and spiral pasta blended with a creamy cheddar cheese sauce. Lightly topped with garlic herbed bread crumbs.

SPINACH DIP

A blend of cheeses and sautéed spinach, served with chips.

DRAGO'S ORIGINAL CHARBROILED OYSTERS

Half Dozen Dozen

RAW OYSTERS*

Half Dozen Dozen

*There may be a risk 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.

FLEUR DE LIS SHRIMP

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

FRIED GATOR BITES

Farm raised alligator tail meat seasoned and fried, served with a remoulade sauce.

GUMBOS & SOUPS

SHRIMP & CORN BISQUE

cup • bowl

SEAFOOD GUMBO

cup • bowl

CHICKEN & ANDOUILLE

SAUSAGE GUMBO

cup • bowl

SPRING SALAD

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

ENTRÉE SALADS

CRABMEAT MEDITERRANEAN SALAD

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

WEDGE SALAD

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

DRAGO'S SPECIALTIES

Add House Side Salad to any entrée

MAINE LOBSTER

Whole, fresh lobster boiled our own special way.
Chick • Pound-N-A-Halfer • Large

LOBSTER EMPIRE

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

LOBSTER MARCO

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

Add a petit filet to any lobster Stuff any lobster with crabmeat au gratin and dressing
Add sautéed crabmeat to any entrée

CATCH OF THE DAY

CAJUN BAKED

Our fresh fish baked with Cajun seasoning, served with collard greens and potatoes.

BOUDIN STUFFED

SHRIMP

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

SEAFOOD PASTA

Shrimp and crabmeat in a delicate cream sauce, served over angel hair pasta with a sprinkle of Parmesan and Romano cheeses.

SHRIMP 'N' GRITS

WITH TASSO

Jumbo Gulf shrimp and Tasso in a spicy butter cream sauce. Served with grits and topped with fresh rosemary.

CATFISH PLATTER

Catfish strips lightly battered and fried, served with French fries.

OYSTER PLATTER

Freshly shucked oysters fried and stacked on a pile of French fries.

SHRIMP PLATTER

Fresh Gulf shrimp, fried and stacked on a pile of French fries.

OYSTER OR SHRIMP

PO-BOY

Freshly shucked oysters or fresh Gulf shrimp, fried and piled on dressed French bread.

PASTA JAMBALAYA

Chicken, pork, and Andouille sausage in a hearty Cajun sauce tossed with spiral pasta, derived from the traditional jambalaya.

RED BEANS & RICE

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

CHICKEN ROMANO

A cheese crusted chicken breast, sautéed and served over angel hair with our seduction marinara sauce.

BONELESS SHORT RIB

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

DESSERTS

HOT BROWNIE A LA MODE

CHEESECAKE

BREAD PUDDING

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