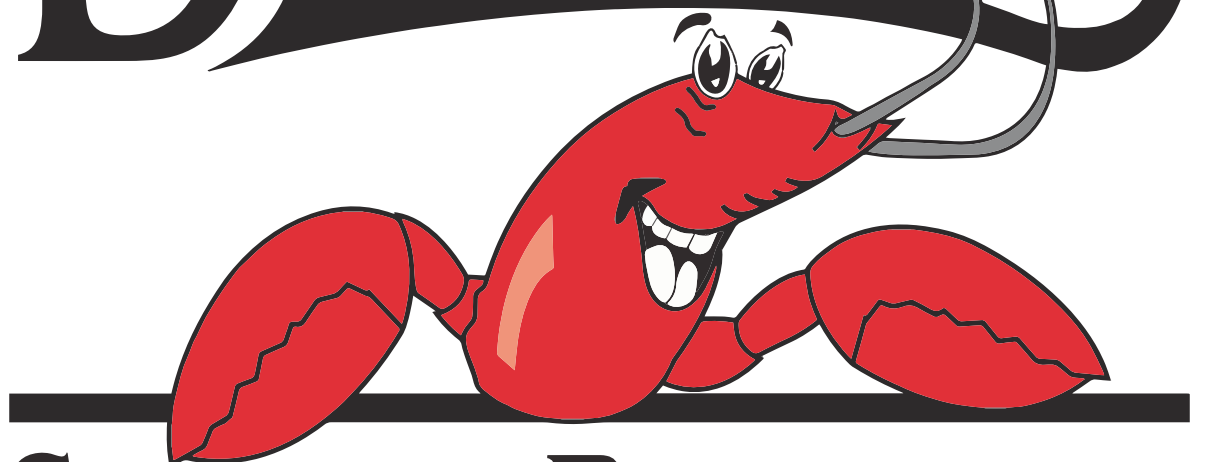


# DRAGO'S



## SEAFOOD RESTAURANT

**ORRA Forum Tour**

**Lunch**

**Tuesday, April 28, 2026**

Established in 1970 by Drago and Klara Cvitanovich, Drago's Restaurant began in Metairie, Louisiana, with a vision to offer high-quality, authentic Creole and seafood cuisine. The restaurant quickly gained acclaim for its exceptional seafood dishes, particularly its renowned charbroiled oysters, which have become a signature offering and a beloved local favorite.

**HOME**  
*of the*  
**ORIGINAL**  
**CHARBROILED**  
**OYSTER**

# DRAGO'S OYSTERS



## DRAGO'S ORIGINAL CHARBROILED OYSTERS <sup>GF</sup>

"The Single Best Bite of Food in Town"

HALF DOZEN \$15.95 DOZEN \$29.95

**RAW OYSTERS ON THE HALF SHELL\* <sup>GF</sup>** ..... HALF DOZEN \$14.95 DOZEN \$22.95

**SALTY COAST RAW OYSTERS\* <sup>GF</sup>** ..... EACH \$2.75

minimum 3 oysters

## STARTERS & SMALL PLATES

<b>FLEUR DE LIS SHRIMP</b> .....\$15.95	<b>SPINACH DIP</b> .....\$14.95
fried shrimp, spicy red pepper aioli	cheese, sautéed spinach, chips
<b>TUNA WITH AIOLI*</b> .....\$16.95	add blackened shrimp \$9.95
sushi-grade raw tuna, soy vinaigrette,	add crabmeat \$12.95
Cajun aioli	<b>CRABMEAT GRILLED CHEESE</b> .....\$18.95
<b>FRIED GATOR BITES</b> .....\$15.95	crabmeat, cremini mushrooms,
alligator tail meat, remoulade sauce	American & Swiss cheese,
<b>CRABMEAT AU GRATIN DIP</b> .....\$19.95	sourdough bread, truffle cream dip
crabmeat au-gratin style, chips	<b>CRAB CAKE</b> .....\$17.95
<b>BOUDIN BALLS</b> .....\$12.95	seared crabmeat stuffing,
fried Cajun spicy pork & rice sausage	jumbo lump crabmeat
<b>ONION RINGS <sup>V</sup></b> .....\$10.95	<b>EGGPLANT ROMANO <sup>V</sup></b> .....\$14.95
freshly cut and lightly fried	fried eggplant, grated parmesan & romano
	cheese, spicy red pepper marinara sauce

## TACOS

<b>GRILLED SHRIMP</b> .....\$18.95
<b>BLACKENED GATOR</b> .....\$18.95
<b>MUSHROOM &amp; SPINACH <sup>VG</sup></b> .....\$15.95

## GUMBOS & SALADS

<b>MAMA RUTH'S SEAFOOD GUMBO</b> ..... CUP \$8.95 BOWL \$15.95
<b>CAJUN CHICKEN &amp; ANDOUILLE GUMBO</b> ..... CUP \$8.95 BOWL \$14.95
<b>CRABMEAT MEDITERRANEAN SALAD <sup>GF</sup></b> ..... SMALL \$13.95 LARGE \$24.95
romaine lettuce, vinaigrette and Italian cheese-style dressing, jumbo lump crabmeat
<b>SEARED TUNA &amp; AVOCADO SALAD*</b> ..... \$24.95
rare tuna, Cajun aioli, avocado, tomato, red onion, mixed greens, soy vinaigrette
<b>LOBSTER ROMAINE WEDGE SALAD <sup>GF</sup></b> ..... \$35.95
romaine lettuce, ranch dressing, chopped bacon, bleu cheese crumbles, red & green onions
OTHER PROTEIN OPTIONS: filet medallions, chicken, catch of the day, blackened shrimp

## CATCH OF THE DAY

<b>MEDITERRANEAN CATCH <sup>GF</sup></b> ..... \$29.95	<b>FRIED CATCH ALMONDINE</b> ..... \$29.95
oven baked, tomatoes, capers,	crispy fried, Almondine sauce,
herbs, spinach, potatoes	spinach, potatoes
<b>GOLDEN FRIED CATCH</b> ..... \$26.95	<b>BAKED SALMON*</b> ..... \$28.95
battered and fried, French fries, cornbread	oven baked, Steen's glaze, spinach, potatoes

## FRIED SEAFOOD

<b>FRIED OYSTER PLATTER</b> ..... \$28.95	<b>FRIED SHRIMP PLATTER</b> ..... \$26.95
freshly shucked crispy fried oysters,	crispy fried jumbo Gulf shrimp,
French fries, onion rings	French fries, onion rings



SIGNATURE ITEM

<sup>GF</sup> GLUTEN FREE

<sup>V</sup> VEGETARIAN

<sup>VG</sup> VEGAN

\*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.