

DRAGGO'S



SEAFOOD RESTAURANT

By Drago Cvitanovich

**GLUTEN FREE &
SPECIAL DIET MENU**

DRAGO'S

DRAGO'S ORIGINAL CHARBROILED OYSTERS

Half Dozen Dozen

Request no bread on plate.

"The Single Best Bite of Food in Town."

RAW OYSTERS ON THE HALF SHELL

Half Dozen Dozen

Request no horseradish or cocktail sauce.

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.

APPETIZERS

BLACKENED GATOR BITES

Alligator tail meat seasoned and grilled.

Request blackened. No remoulade sauce.

EGGPLANT ROMANO

Eggplant topped with fresh grated cheeses and served with our seduction marinara sauce.

Request grilled.

SALADS

Request oil & vinegar with lemon, none of Drago's salad dressings are gluten free.

Add grilled chicken to any salad

Add grilled shrimp to any salad

CRABMEAT MEDITERRANEAN SALAD

Crisp romaine lettuce
topped with jumbo lump crabmeat.

Request no dressing.

small • large

SEARED TUNA & AVOCADO SALAD

Sliced tuna (very rare) served over avocado,
tomatoes, and mixed greens.

Request no aioli, no dressing.

LOBSTER SALAD

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

GRILLED SHRIMP SALAD

Jumbo Gulf shrimp, seasoned and
grilled, with cucumbers, tomatoes and
fresh mixed greens.

COBB SALAD

Chicken, bacon, cheddar cheese,
chopped hard-boiled egg, and fresh
mixed greens.

Request no bleu cheese.

SPRING SALAD

Fresh assorted greens tossed with
candied walnuts and cranberries.

Request no bleu cheese, no dressing.

small • large

SIDES

ROSEMARY POTATOES

SAUTEED CRAB MEAT ON ANY ENTREE

SAUTEED FRESH SPINACH

CHARBROILED CORN ON THE COB (NO AIOLI)

ASPARAGUS

While Drago's offers this menu as a courtesy to our guests, all of our food is prepared in the same kitchens and our restaurants are unable to guarantee that any item can be completely Gluten Free.

THE “MAINE” ATTRACTION

Add a petit filet (request no sauce) to any lobster \$9.95

MAINE LOBSTER

1 to 1 1/4 Pound

POUND-N-A-HALFER

1 1/2 to 1 3/4 Pounds

LARGE LOBSTER

2 to 2 1/4 Pounds

STUD LOBSTER

Ask your server for available sizes.

3 Pounds & up (priced per pound)

CHARBROILED MAINE LOBSTER

A Maine lobster charbroiled with garlic butter.

Served with potatoes

FISH

CATCH OF THE DAY

Our catch prepared one of our signature ways.

BAKED

Request sautéed fresh spinach and potatoes

CAJUN BAKED

Baked with Cajun seasoning, request sautéed fresh spinach and potatoes

MEDITERRANEAN

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

SEARED YELLOWFIN TUNA

Lightly seasoned and seared (very rare).

Served with asparagus and potatoes.

Request no aioli.

BLACKENED CATFISH

Catfish fillet coated with blackened seasoning and seared. Request spinach and potatoes.

BAKED SALMON

Seasoned and baked, served with baby arugula and potatoes. Substitute oil and vinegar for dressing.

OYSTER OR SHRIMP PLATTER

Request grilled with potatoes.

HOUSE SPECIALTIES

DRAGO'S MIXED GRILL

Half charbroiled Maine lobster, a petit filet, and blackened shrimp. Request no sauce or corn, substitute sautéed spinach.

SHRIMP SEDUCTION

Jumbo Gulf shrimp sautéed in our hot and spicy tomato sauce.

Request no pasta, substitute rice.

HERRADURA SHRIMP or OYSTERS

Shrimp or oysters sautéed with sun-dried tomatoes, pine nuts, and onions, deglazed with tequila and seasoned to perfection. Request no portabella mushroom, no pasta, substitute rice.

TWIN FILETS

Two petit filets served with asparagus and potatoes.
Request no sauce.

CHICKEN ROMANO

A cheese crusted chicken breast served with our seduction marinara sauce.
Request no pasta, substitute potatoes or rice.

DESSERTS

KEY LIME PARFAIT (NO COOKIE CRUMBS)

CRÈME BRULEE

CHEESECAKE (CRUST FREE)

VANILLA ICE CREAM

ICE CREAM SUNDAE (NO COOKIE CRUMBS)