

## Sizzling Iron Skillet-Roasted

Mussels* . . . small	15.99	. . . . medium	25.99	. . . . large	44.99
Shrimp . . . . small	15.99	. . . . medium	25.99	. . . . large	44.99
Mussels & Shrimp* . . . . .	medium	25.99	. . . . large	44.99	
Combo* mussels, shrimp & crab . . . . .					69.99
Super Combo* mussels, shrimp & crab . . . . .					109.99
Double Mussels & Crab* . . . . .					69.99
Double Mussels & Whole Crab* . . . . .					109.99
Double Shrimp & Crab* . . . . .					69.99
Double Shrimp & Whole Crab* . . . . .					109.99
Crab Feast (for the table) . . . . .					189.99

## Tasty Appetizers

<b>Epi Bread</b> with butter . . . . .	2.99
<b>Garlic Bread</b> . . . . .	8.99
<b>Cheese Bread</b> with melted raw milk white cheddar cheese . . . . .	9.99
<b>Bruschetta</b> with tomatoes, garlic, basil . . . . .	9.99
<b>Oysters*</b> GF . . . . . (6) 22.99 . . . . dozen 42.99	
<b>Clam Chowder</b> . . . . . cup 9.99 . . . . bowl 12.99	
<b>Crab Crostini</b> with smoked salmon & avocado evoo drizzle . . . . .	24.99
<b>Crispy Crab Cakes</b> (all dungeness) (2) . . . . .	26.99
<b>Crab Cocktail</b> . . . . .	24.99
<b>Shrimp Cocktail</b> . . . . .	19.99
<b>Artichokes</b> (castroville) fried . . . . .	14.99
<b>Calamari*</b> onions & sweet peppers . . . . . small 16.99 . . . . large 19.99	
<b>French Fries</b> . . . . . small 8.99 . . . . large 9.99	

## Live Salads

<b>House</b> tomato, avocado, onions, croutons, evoo vinaigrette . . . . .	14.99
<b>Side House</b> . . . . .	9.99
<b>Caesar*</b> romaine, garlic croutons, shaved reggiano, pesto base, pinenuts . . . . .	15.99
<b>Side Caesar*</b> . . . . .	9.99
<b>Ranch</b> tomato, avocado, onions, croutons, ranch dressing . . . . .	15.99
<b>Romaine Wedge</b> pt. reyes blue cheese dressing & bacon GF. . . . .	15.99
<b>Beet</b> (organic) avocado, red onions, pine nuts, pt. reyes blue cheese. . . . .	15.99
<b>Panzanella</b> toy box tomatoes, onions, avocado, crostini, balsamic vinaigrette . . . . .	15.99
<b>Chilled Asparagus</b> pt. reyes blue cheese, pine nuts, evoo vinaigrette . . . . .	14.99
<b>Louie</b> tomato, onions, olives, asparagus, egg & avocado GF . . . . .	18.99
add crab 13.99 shrimp 8.99 chicken 6.99 smoked salmon 9.99	

## Wicked Wiches on Martin's Potato Bun

<b>The Dead Burger*</b> angus beef, grilled onions, cheese & catsup. . . . .	16.99
<b>Fishwich*</b> buttermilk-fried white fish fillet . . . . .	16.99
<b>Chickenwich</b> buttermilk-fried chicken breast filet . . . . .	16.99
<b>Phillywich</b> prime rib, caramelized onions, cherry peppers, white cheddar . . . . .	19.99
<b>Crabwich</b> (dungeness) avocado, cheddar, horseradish tomato vinaigrette . . . . .	24.99
<b>Crab Melt Sliders</b> on epi bread, avocado, red onions, cheese . . . . .	24.99
<b>Side of Fries</b> add 5.99	

## Unsurpastas

<b>Seafood Fettuccine*</b> black linguini, mussels, clams, shrimp, fish & cioppino . . . . .	38.99
<b>Crab Angel Hair Lasagna</b> . . . . .	29.99
<b>Choose Pasta</b> 19.99	
• <b>Spicy Tomato</b> basil, onion, shallot, cream, chili flakes sauce	
• <b>Garlic Noodles</b> fettuccine, parsley, garlic, paprika butter sauce	
• <b>Fettuccine Alfredo</b> Italian style Parmigiano Reggiano cream sauce	
<b>Add</b> •crab 13.99 •shrimp 8.99 •chicken 6.99	

**GRATUITY IS NOT INCLUDED**  
**Water on Request Only**

We are unable to provide separate checks.  
 We can, however, split checks evenly for up to six people.

## Nonna's World Famous


### KILLER CRAB®



Roasted in our  
 Secret Garlic Sauce

Whole Dungeness Crab 2+lbs . . . . .	69.99
1/2 Order 1+lb . . . . .	39.99
Lotsa Crab 3+lbs (two share) . . . . .	109.99
Too Two Crab (for three) . . . . .	139.99
Crab Feast (four sharing) . . . . .	189.99

## Other Dead Things

<b>Prime Rib*</b> slow-roasted greater omaha packers' certified prime	
 regular cut . . . . .	45.99
lite cut . . . . .	39.99
large cut . . . . .	59.99
the slab . . . . .	79.99
<b>Cowboy Ribeye Steak*</b> in natural pan juices w/ rosemary & garlic (16 oz.) GF. . . . .	39.99
<b>Filet Mignon*</b> (8 oz.) GF . . . . .	49.99
<b>Slow-Roasted Short Rib</b> . . . . .	39.99
<b>Roasted Chicken</b> Italian herbs & spices . . . . .	29.99
<b>Authentic Italian Angus Beef Enchilada</b> onions, cioppino sauce . . . . .	22.99

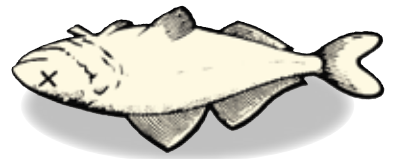
## Recently Demised Fish of the Day

### Choose Fish\*

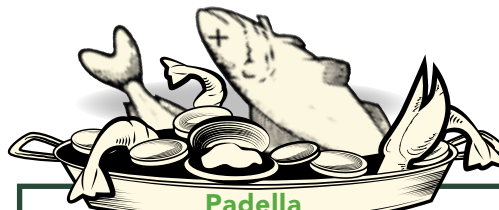
<b>Sea Bass</b> 34.99	<b>Salmon</b> 34.99	<b>Basa</b> 29.99	<b>Branzino</b> 34.99
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### Choose Preparation

- spicy cioppino sauce
- garlic lemon caper sauce
- olive oil poached, garlic, fresh herbs
- garlic, parsley, paprika, butter sauce



each served with crispy roasted potatoes & mixed vegetables and acini



<b>Padella</b>	
<b>The Dead Fish Cioppino Stew*</b> calamari, crab, mussels, clams, fish & shrimp . . . . .	38.99
<b>Shrimp Pescatore*</b> . . . . .	26.99
<b>Steamed Clams*</b> nduja, pancetta, calabrian chili sauce . . . . .	26.99

<b>Crab Enchilada</b> . . . . . double 25.99 . . . . single 17.99	
<b>Fish &amp; Chips*</b> . . . . .	25.99

## Little Rascal Menu (under 12) . . . . . 9.99

- Fish & Chips\***
- Fettuccine Alfredo**
- Chicken Tenders & Fries**
- Pasta Butter Cheese Sauce**

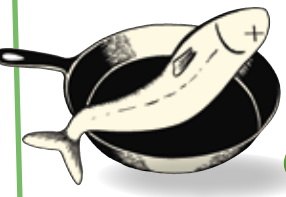
## On The Side . . . . . 9.99

- French Fries**
- Creamed Spinach** GF
- Yukon Gold Potatoes, Mashed with Zucchini** GF
- Steamed Vegetables**
- Crispy Roasted Potatoes & Mixed Vegetables**

## Desserts . . . . . 9.99

- Super Sundae** walnuts, dark chocolate sauce & whipped cream
- Cheesecake du Jour**
- Tiramisu**
- Torta Della Nonna** lemon-scented custard cake
- Chocolate Mousse Bomb**
- Salted Caramel Vanilla Crunch Cake**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Brunch at the Fish

Sat, Sun & Holiday Mondays 12 – 3 **17.99**

## TOGO Eggs\* Any Style (almost)

sunny side up, over easy, scrambled or poached with applewood smoked bacon, sliced coteghino sausage & crispy tri-color potatoes

## Italian Momlettes

with crispy tri-color potatoes & raw milk white cheddar cheese

**Asparagus** green onions

**Italian Sausage Bacon** green onions

**Smoked Salmon** capers & green onions

**Spinach**

**Crab** (dungeness) green onions (add 13.99)

## Really Good Copper Pan Cake

**Fresh Blueberries** with maple butter

## Nonna's Pantry

**Italian Benedict** with coteghino sausage & bacon

**Crab Benedict** (add 13.99)

**Crab Cake Benedict** (add 13.99)

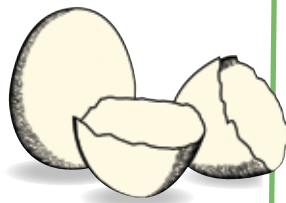
**Crab Enchilada** with 2 eggs (add 7.99)

## Sides

**Egg\*** . . . . . 2.99

**Applewood Smoked Bacon** . . . . . 9.99

**Sliced Coteghino Sausage** . . . . . 9.99



# A Dead Fish Story

Who would name a restaurant

"The Dead Fish"?

The chef explains:

When I was a boy growing up in Italy, I loved to watch my Nonna (grandma) work in the kitchen. The catch of the day—be it calamari, crab or a variety of fresh fish—was magic in Nonna's able hands.

Now my Nonna was a little Italian grandma with a big Italian heart. Friends, neighbors, even the local fishermen all knew, if you made your way to Nonna's when you smelled that wonderful fish cooking, you'd be welcome to a plate.

With so many people clamoring for her cooking, Nonna couldn't be bothered with small details. She never followed a recipe—she just stirred and sampled. And she never remembered the names of the fish she used!!

Whenever I would ask, "Nonna, what kind of fish is this?" she would shrug her shoulders and smile – "IT'S A DEAD FISH!!" Everyone laughed and had a great time.

With fond memories of my Nonna,  
I welcome you to THE DEAD FISH.

We cannot guarantee that the food served in this restaurant is suitable for patrons with severe allergies. Food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, seafood and shellfish.

GF - Free of gluten ingredients; however, our kitchen is not gluten free.

@thedeadfisrestaurant @thedeadfish @thedeadfisrestaurant



20050 SAN PABLO, CROCKETT CA  
510.787.DEAD (3323)

## Drink-Like-A-Fish Cocktails \$12.99

**Strawberry Ramos Fish Fizz** vodka, vanilla cream

**Hot to Trout Aperol Spritz** prosecco sparkling wine, soda

**Cold Fish Sangria** red wine, lemon, lime & orange juices

**Bloody Shark** vodka, tomato juice & house spices

**Aunt Chovie's Moscow Mule** vodka, fresh lime juice & ginger beer

**Big Tuna Blood Orange Margarita** tequila, blood orange juice

**Clam Up Basil Martini** vodka, fresh basil, lime & a touch of sugar

**Crabby Mood Martini** vodka, peach schnapps, orange & cranberry juice

**Nemo's Nitto Mojito** rum, fresh lime juice, fresh muddled mint & soda

**Fish Breath** rum, pineapple & coconut cream

**Red Herring Moscow Mojito** vodka & muddled mint

**Flipper** non-alcoholic smoothie with strawberry vanilla cream \$7.99

**Sting Ray Blackberry Lemon Drop** vodka, blackberry liqueur, lemon juice, triple sec

**Bottle \$25.99 Decanted 1/2 Bottle \$18.99 Glass \$9.99**

319 - **White Zinfandel** . . . . .beringer, california

317 - **Chablis** . . . . .emerald glen, paso robles

217 - **Burgundy** . . . . .emerald glen, paso robles

**Bottle \$39.99 Decanted 1/2 Bottle \$24.99 Glass \$13.99**

320 - **Sparkling Wine** . . . . .avissi prosecco, italy

342 - **Pinot Grigio** . . . . .candoni, veneto

322 - **Sauvignon Blanc** . . . . .honig, napa

336 - **Reisling** . . . . .st. michelle, washington

326 - **Chardonnay** . . . . .bargetto, central coast

327 - **Rosé** . . . . .sophia coppola, monterey

328 - **Moscato D'Asti** . . . . .ruffino, italy

220 - **Chianti** . . . . .tiziano, italy

223 - **Merlot** . . . . .bargetto, central coast

275 - **Pinot Noir** . . . . .meiomi, california

269 - **Malbec** . . . . .chento, argentina

215 - **Cabernet** . . . . .kenwood jack london, sonoma

236 - **Zinfandel** . . . . .coppola director's cut, dry creek valley

234 - **Cabernet** . . . . .hess select, north coast

**Bottle \$49.99**

331 - **Pinot Grigio** . . . . .santa margherita, italy

347 - **Chardonnay** . . . . .patz & hall, sonoma coast

278 - **Merlot** . . . . .markham, napa valley

**Bottle \$69.99**

350 - **Chardonnay** . . . . .jordan, alexander valley

262 - **Pinot Noir** . . . . .belle glos, monterey

277 - **Cabernet** . . . . .mt. veeder, napa

**Bottle \$99.99**

360 - **Champagne** . . . . .veuve clicquot, france

264 - **Cabernet** . . . . .jordan, alexander valley

**Corkage ~ No Charge**

**Bottled Beer \$7.99**

**Corona, Guinness, Coors Edge** (non-alcoholic)

**Draft Beer \$7.99 Large \$8.99 Litre \$10.99**

**Anchor Steam  
805 Ale  
Lagunitas IPA**

**Coors Light  
Stella Artois  
Trumer Pilsner**

**Non-Alcoholic Beverages \$4.99**

**Cock 'n Bull Ginger Beer**

**Weinhard Root Beer**

**Weinhard Orange Cream Soda**

**Coke, Diet, Sprite  
Lemonade, Juices, Milk  
Strawberry Lemonade**