Sizzling Iron Skillet-Roasted

Shrimp ............................................. medium 19.99  large 39.99
Mussels & Shrimp* ................................ medium 19.99  large 39.99
Combo* mussels, shrimp & crab ........ 49.99
Super Combo* mussels, shrimp & crab .. 89.99
Double Mussels & Crab* .................. 49.99
Double Mussels & Whole Crab* ......... 64.99
Double Shrimp & Crab* ................. 49.99
Double Shrimp & Whole Crab* ......... 64.99
Crab Feast (for the table) .............. 129.99

Nice Appetizers

Garlic Bread ..................................... 6.99
Cheese Bread with melted raw milk white cheddar cheese .. 8.99
Bruschetta with tomatoes, garlic & basil .... 9.99
Oysters* GF ..................................... each 3.29
Clam Chowder .................................. cup 9.99  bowl 12.99
Clam Chowder .................................. cup 8.99  bowl 10.99
Crab Crostini with smoked salmon & avocado evoo drizzle .. 18.99
Crabby Crab Cakes (all clungeness) (2) ....... 18.99
Crab Cocktial .................................... 17.99
Shrimp Cocktail ................................ 16.99
Artichokes (castroville) fried ............. 11.99
Calamari* lemons & sweet peppers .... small 15.99  large 19.99
French Fries ..................................... small 8.99  large 9.99

Live Salads

House  tomato, avocado, onions, croutons, evoo vinaigrette .... 12.99
Caesar* romaine, garlic croutons, shaved reggiano .... 13.99
Iceberg Wedge  pit: nyes blue cheese dressing & bacon GF .. 12.99
Panzanella  tomato, onions, avocado, crostini, balsamic vinaigrette .... 13.99
Beef  (organ) blue cheese, hearts of palm, red onions & toasted almonds .... 13.99
Crab Louie  tomato, red onions, olives, beets, asparagus, egg & avocado GF .... 26.99
Shrimp Louie .................................... 22.99
Crab & Crab Louie Louie .................. 34.99


Wicked Super Slider Wiches

The Dead Burger* angus beef, grilled onions, double cheese, pickle & catup ... 14.99
Fishwich* buttermilk-battered fried white fish fillet .... 14.99
Chicken Cheesesteak  grilled onions & sweet peppers .... 14.99
French Dipwich .................................. 16.99
Phillywich prime rib with grilled onions, cherry peppers & cheese .... 16.99
Crabwich Melt  with avocado, red onions & cheese ...... 18.99

Side of Crispy Potatoes & Veggies, Fries, Clam Chowder or Salad .... add 4.99

Unsurpastas

Garlic Chicken Fettucine in a cacciatorne black olive tomato sauce .... 25.99
Seafood* black lingui, clams, mussels, shrimp, fsh & cioppino sauce .... 32.99
Shrimp  fresh black lingui, pancetta & onions in a spicy red pepper oil .... 23.99
Clams* fresh black lingui, garlic parsley shallot sauce .... 26.99
Fettucine  spicy pancetta, onion & red pepper sauce ...... 19.99
Crab Angel Hair Lasagna ..................... 24.99

Garlic Noodles  fettuccine, parsley, garlic, paprika, butter sauce .... 15.99

add crab 11.99  add shrimp 7.99  add chicken 6.99

Recently Demised Fish of the Day


Choose Preparation
- spicy cioppino sauce
- garlic lemon caper sauce
- olive oil poached
- garlic, parley, paprika, butter sauce

each served with potatoes, onions, yams, olives & mixed vegetables &
acini di pepe pasta with sun-dried tomatoes & snap peas

The Dead Fish Cioppino* clams, mussels, fish & shrimp ... 32.99 49.99 89.99
Shrimp, Mussels & Clams* in a spicy cioppino sauce ... 26.99 39.99 59.99
side of crispy potatoes, yams, onions, corn, garlic & black olives add 4.99

Sand Dabs* capers, fresh lemon .... 25.99
Crab Enchilada .................................. single 15.99  double 22.99
Fish & Chips .................................... 22.99
Shrimp & Chips .................................. 22.99

Other Dead Things

Prime Rib* slow-roasted greater omaha packers certified angus beef ...... 39.99

Roasted Pork Osso Buco  crispy pork Shank .... 29.99
Braised Boneless Short Rib  angus beef in it's natural juices GF .... 29.99
Filet Mignon* in natural pan juices with rosemary & garlic (box) GF .... 39.99

Kettle Baked Chicken
with parsley, sage, rosemary & thyme

crispy potatoes, yams, onions, corn, garlic & black olives

Dead or Alive (Surf for your Turf)

Half Crab ....................................... add 27.99
Whole Crab ..................................... add 39.99
Shrimp .......................................... add 13.99

Little Rascal Menu (under 12) 9.99

Fish & Chips*  Fettucine Sun-dried Tomato Alfredo
Grilled Cheesewich  Chicken Tenders & Fries

On The Side 9.99

French Fries  Creamed Spinach GF  Steamed Vegetables
Crispy Potato Veggie Mix  Mashed Potatoes GF
Acini de Pepe Pasta with Sun-dried Tomatoes & Snap Peas

GRATUITY IS NOT INCLUDED
**Brunch at the Fish**

Sat, Sun and Holiday Mondays 11 – 3 14.99

**TG&E Eggs* Any Style (almost)**
sunny side up, over easy, scrambled or poached
with Applewood Smoked Bacon, Sliced Cotechino Sausage and crispy yukon gold potatoes, onions, yams & veggies

**Italian Momlettes**
with yukon gold potatoes & raw milk white cheddar cheese
Artichoke: creamed artichoke hearts & spinach
Italian Sausage: bacon & green onions
Smoked Salmon: capers & green onions
Crab (dungeness) green onions (add 11.99)

**Really Good Copper Pan Cakes**
real maple syrup & butter with:
Plain
Fresh Blueberries, Strawberries & Chocolate Chips

**Nonna’s Pantry**
Italian Benedict with cotechino sausage & bacon
Crab Benedict (add 11.99)
Crab Cake Benedict (add 11.99)
Crab Enchilada with 2 eggs (add 5.99)

**Sides**
Egg* ........................................ 2.99
Roasted Yukon Gold Potatoes .............. 9.99
Applewood Smoked Bacon .............. 7.99
Sliced Cotechino Sausage .............. 7.99

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**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.

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**20 050 SAN PABLO, CROCKETT CA $10.787.DEAD (3323)**

**Drink-Like-A-Fish Cocktails**

Strawberry Ramos Fish Fizz ........................................ 11.99
Hot to Trout prosecco, blood orange mimosa cocktail .............. 11.99
Cold Fish Sangria red wine, lemon, lime & orange juices .............. 11.99
Bloody Shark vodka, tomato juice & house spices .............. 11.99
Aunt Chovie’s Moscow Mule stoli, fresh lime juice & ginger beer .............. 11.99
Big Tuna Blood Orange Margarita tequila, blood orange juice .............. 11.99
Clam Up Basil Martini vodka, fresh basil, lime & a touch of sugar .............. 11.99
Crabby Mood Martini vodka, peach schnapps, orange & cranberry juice .............. 11.99
Nemo’s Nitto Mojito rum, fresh lime juice, fresh muddled mint & soda .............. 11.99
Fish Breath rum, pineapple & coconut cream .............. 11.99
Red Herrings Moscow Mojito stockchaya vodka & muddled mint .............. 11.99
Flipper non-alcoholic smoothie with strawberry vanilla cream .............. 6.99
Sting Ray flipper with rum .............. 11.99

**Wine A Lot**

321 - White Zinfandel  woodbridge by robert mondavi
317 - Chablis  emerald glen, paso robles
217 - Burgundy  emerald glen, paso robles

300 - Sparkling Wine  alessi prosecco, italy
356 - Pinot Grigio  antinori santa cristina, sicily
322 - Sauvignon Blanc  honig, napa
336 - Reising  at. michelle, washington
326 - Chardonnay  bargetto, central coast
327 - Rosé  sophia coppola, monterey
328 - Moscato D’Asti  ruffino, italy
220 - Chianti  tenasi, italy
223 - Merlot  bargetto, central coast
275 - Pinot Noir  meconi, california
276 - Malbec  trepuce oak cask, argentina
234 - Cabernet  hear select, north coast

331 - Pinot Grigio  santa margherita, italy
346 - Chardonnay  patz & hall, sonoma coast
278 - Merlot  markham, napa valley
215 - Cabernet  kanewood jack londen, sonoma
236 - Zinfandel  coppola director’s cut, dry creek valley

**Bottle $59.99**
350 - Chardonnay  jordan, alexander valley
262 - Pinot Noir  belle glis, monterey
277 - Cabernet  mt. veeder, napa

**Bottle $99.99**
360 - Champagne  veuve clicquot, france
264 - Cabernet  jordan, alexander valley

**Bottle $299.99**
390 - Champagne  dom perignon, france

**Corkage ~ No Charge**

**Bottled Beer $6.99**
Corona, Guinness, Lagunitas IPA, Cutter (non-alcoholic)

**Draft Beer $6.99 ~ Large $7.99 ~ Litre $9.99**
Anchor Steam Coors Light
Fat Tire Amber Ale Stella Artois
Great White Trumer Pilsner

**Non-Alcoholic Beverages $4.49**

Cock ’n Bull Ginger Beer Coke, Diet, Sprite
Weinhard Root Beer Lemonade, Juices, Milk
Weinhard Orange Cream Soda Strawberry Lemonade

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