

Sizzling Iron Skillet-Roasted

Mussels* small 15.99 medium 24.99 large 44.99
Shrimp small 15.99 medium 24.99 large 44.99
Mussels & Shrimp* medium 24.99 large 44.99
Combo* mussels, shrimp & crab 64.99
Super Combo* mussels, shrimp & crab 99.99
Double Mussels & Crab* 64.99
Double Mussels & Whole Crab* 99.99
Double Shrimp & Crab* 64.99
Double Shrimp & Whole Crab* 99.99
Crab Feast (for the table) 179.99

Nice Appetizers

Epi Bread with butter 1.99
Garlic Bread 6.99
Cheese Bread with melted raw milk white cheddar cheese 8.99
Bruschetta with tomatoes, garlic, basil 9.99
Oysters* GF (6) 19.99 dozen 38.99
Clam Chowder cup 9.99 bowl 11.99
Crab Crostini with smoked salmon & avocado evoo drizzle 23.99
Crispy Crab Cakes (all dungeness) (2) 24.99
Crab Cocktail 24.99
Shrimp Cocktail 19.99
Artichokes (castroville) fried 13.99
Calamari* onions & sweet peppers small 16.99 large 19.99
French Fries small 8.99 large 9.99

Live Salads

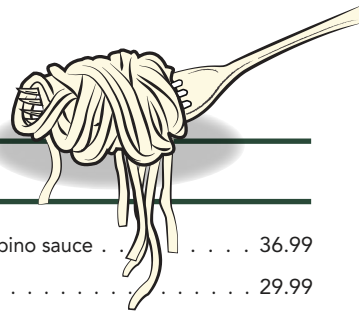
House tomato, avocado, onions, croutons, evoo vinaigrette 14.99
Side House 9.99
Caesar* romaine, garlic croutons, shaved reggiano 15.99
Side Caesar* 9.99
Romaine Wedge pt. reyes blue cheese dressing & bacon GF. 15.99
Beet (organic) avocado, red onions, pine nuts, pt. reyes blue cheese. 15.99
Panzanella toy box tomatoes, onions, avocado, crostini, balsamic vinaigrette 15.99
Chilled Asparagus pt. reyes blue cheese, pine nuts, evoo vinaigrette 14.99
Crab Louie tomato, onions, olives, asparagus, egg & avocado GF 29.99
Shrimp Louie 24.99
Crab & Shrimp Louie Louie 38.98
add crab 13.99 shrimp 8.99 chicken 6.99 smoked salmon 9.99

Wicked Wiches on Martin's Potato Bun

The Dead Burger* angus beef, grilled onions, cheese & catsup 16.99
Fishwich* buttermilk-fried white fish fillet 16.99
Chickenwich buttermilk-fried chicken breast filet 16.99
Phillywich prime rib, caramelized onions, cherry peppers, white cheddar 19.99
Crabwich (dungeness) avocado, cheddar, horseradish tomato vinaigrette 24.99
Crab Melt Sliders on epi bread, avocado, red onions, cheese 24.99
Side of Fries add 4.99

Unsurpastas

Seafood* black linguini, mussels, clams, shrimp, fish & cioppino sauce 36.99
Crab Angel Hair Lasagna 29.99
Crab Alfredo 29.99
Shrimp Alfredo 24.99
Chicken Alfredo 24.99
Garlic Noodles fettucine, parsley, garlic, paprika, butter sauce 19.99
add crab 13.99
add shrimp 8.99
add 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	66.99
1/2 Order 1+lb	39.99
Lotsa Crab 3+lbs (two share)	99.99
Too Two Crab (for three)	129.99
Crab Feast (four sharing)	179.99

Other Dead Things

Prime Rib* slow-roasted greater omaha packers' certified prime 44.99
lite cut 38.99
large cut 59.99
the slab 79.99
Prime Angus Ribeye Steak* in natural pan juices w/ rosemary & garlic (16 oz.) GF. 39.99
Prime Filet Mignon* (8 oz.) GF 49.99
Slow-Roasted Short Rib 39.99



Recently Demised Fish of the Day

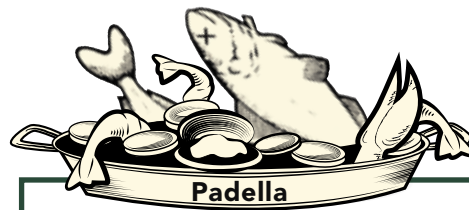
Choose Fish*	Sea Bass 32.99	Salmon 32.99	Basa 26.99	Branzino 32.99
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Choose Preparation

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



each served with crispy roasted potatoes & mixed vegetables



The Dead Fish Cioppino Stew* calamari, crab, mussels, clams, fish & shrimp 36.99
Shrimp Pescatore* 26.99
Steamed Clams* nduja, pancetta, calabrian chili sauce 26.99

Crab Enchilada double 24.99 single 17.99
Fish & Chips* 24.99

Little Rascal Menu (under 12) 9.99

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

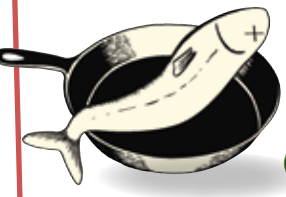
On The Side 9.99

- 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**

We Accept Visa, MasterCard, American Express,
Diner's Club, Carte Blanche, JCB, Discover & UnionPay



Brunch at the Fish

Sat, Sun & Holiday Mondays 12 – 3 **16.99**

TOO Eggs* Any Style (almost)

sunny side up, over easy, scrambled or poached with applewood smoked bacon, sliced coteghino sausage & crispy yukon gold potatoes

Italian Momlettes

with yukon gold potatoes & raw milk white cheddar cheese

Asparagus green onions

Italian Sausage Bacon green onions

Smoked Salmon capers & green onions

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)

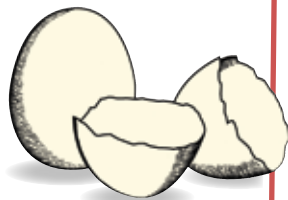
Sides

Egg* 2.99

Roasted Yukon Gold Potatoes 9.99

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.

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



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

Drink-Like-A-Fish Cocktails \$12.99

Strawberry Ramos Fish Fizz

Hot to Trout prosecco, blood orange mimosa cocktail

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 flipper with rum

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