

Sizzling Iron Skillet-Roasted

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|---|--------|----------------|---------------|---------------|--------|
| Mussels* . . . small | 14.99 | medium | 24.99 | large | 34.99 |
| Shrimp small | 14.99 | medium | 24.99 | large | 34.99 |
| Mussels & Shrimp* | medium | 24.99 | large | 34.99 | |
| Combo* mussels, shrimp & crab | | | | | 59.99 |
| Super Combo* mussels, shrimp & crab | | | | | 89.99 |
| Double Mussels & Crab* | | | | | 59.99 |
| Double Mussels & Whole Crab* | | | | | 89.99 |
| Double Shrimp & Crab* | | | | | 59.99 |
| Double Shrimp & Whole Crab* | | | | | 89.99 |
| Crab Feast (for the table) | | | | | 139.99 |

Tasty Appetizers

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| Epi Bread with butter | 2.29 |
| Garlic Bread | 9.99 |
| Cheese Bread with melted raw milk white cheddar cheese. | 9.99 |
| Bruschetta with tomatoes, garlic, basil | 9.99 |
| Oysters* GF (6) 22.99 dozen 42.99 | |
| Clam Chowder cup 9.99 bowl 13.99 | |
| Crab Crostini with smoked salmon & avocado evoo drizzle (2) 19.99 x 8.99 | |
| Crab & Spinach Fondue with crostini. | 19.99 |
| Crispy Crab Cakes (all dungeness) (2) | 26.99 |
| Crab Cocktail (all dungeness) | 19.99 |
| Shrimp Cocktail | 19.99 |
| Artichokes (castroville) fried | 14.99 |
| Calamari* onions & sweet peppers small 16.99 large 22.99 | |
| French Fries small 8.99 large 9.99 | |

Live Salads

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| House tomato, avocado, onions, croutons, evoo vinaigrette | 15.99 |
| Caesar* romaine, garlic croutons, shaved Reggiano | 15.99 |
| 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 |
| Chopped Radicchio romaine, fresh lemon, almonds, Pt. Reyes blue cheese extra virgin olive oil dressing | 16.99 |
| Spinach Kalamata olives, sweet onion, bacon bits, toasted almonds, Pt. Reyes blue cheese, whole grain mustard vinaigrette | 15.99 |
| Louie tomato, onions, olives, beets, egg & avocado GF | 18.99 |
| add Dungeness crab 13.99 shrimp 8.99 chicken 6.99 smoked salmon 8.99 | |
| "It's All About The Crab" Salad Dungeness crab on a bed of shredded lettuce, Arbequina extra virgin olive oil drizzle & French sea salt. | 34.99 |

Wicked Wiches

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| The Dead Burger* angus beef, grilled onions, cheese, catsup | 15.99 |
| Fishwich* buttermilk-fried white fish fillet, Caesar coleslaw | 15.99 |
| Chickenwich buttermilk-fried chicken breast, Caesar coleslaw | 15.99 |
| Soft Shell Crabwich buttermilk-fried with Caesar coleslaw | 15.99 |
| Phillywich prime rib, caramelized onions, cherry peppers, cheddar on epi bread | 15.99 |
| French Dipwich prime rib, au jus dipping sauce on epi bread | 22.99 |
| Crabwich (Dungeness) avocado, cheddar, pickled onions, jalapeño | 22.99 |
| Crab Melt Sliders on epi bread, avocado, red onions, cheese | 22.99 |

Side of Fries add 5.99

Unsurpastas

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| Fettuccine Alfredo italian style parmigiano reggiano cream sauce | 24.99 |
| Olive Alfredo parmigiano reggiano, red pepperflakes, alici caper sauce | 24.99 |
| Tomato Alfredo parmigiano reggiano basil, onion, shallot, cream sauce | 24.99 |
| Garlic Noodles fettuccine, parsley, garlic, parmigiano sauce | 24.99 |
| add Dungeness crab 13.99 shrimp 8.99 chicken 6.99 | |
| Seafood Black Linguini* calamari, crab, mussels, clams, fish, shrimp, cioppino sauce. | 39.99 |
| Crab Angel Hair Lasagna | 29.99 |

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.
We are not responsible for lost or stolen items.

Nonna's World Famous

KILLER CRAB®

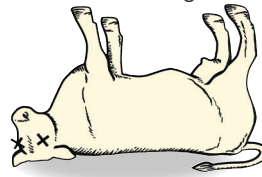


Roasted in our
Secret Garlic Sauce

| | |
|--|--------|
| Whole Dungeness Crab 2+lbs | 49.99 |
| 1/2 Order 1+lb | 34.99 |
| Lotsa Crab 3+lbs (two share) | 84.99 |
| Too Two Crab (for three) | 96.99 |
| Crab Feast (four sharing). | 139.99 |

Other Dead Things

Prime Rib* slow-roasted greater omaha packers' certified prime



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|-----------------------|-------|
| regular cut | 49.99 |
| lite cut | 39.99 |
| large cut | 69.99 |
| the slab | 89.99 |

Cowboy Ribeye Steak* in natural pan juices w/ rosemary & garlic (16 oz.) GF 44.99

Filet Mignon* (8 oz.) GF 49.99

Slow-Roasted Short Rib 39.99

Roasted Chicken italian herbs & spices 29.99

Authentic Italian Angus Beef Enchilada onions, cioppino sauce 19.99

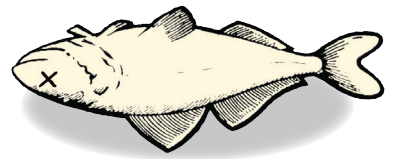
Recently Demised Fish of the Day

Choose Fish*

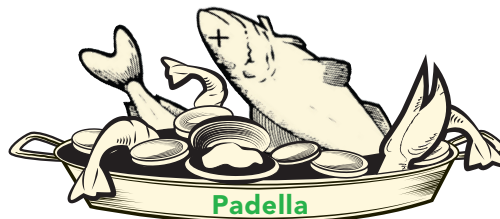
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| Sea Bass 32.99 | Salmon 32.99 | Basa 29.99 | Branzino 32.99 |
|-----------------------|---------------------|-------------------|-----------------------|

Choose Preparation

- spicy cioppino sauce
- garlic lemon caper sauce
- olive oil poached, garlic, fresh herbs
- garlic, parsley, paprika, butter sauce
- sun-dried tomato, olives, alici, red pepper caper sauce



each served with crispy roasted mixed vegetables & potatoes and acini



The Dead Fish Cioppino Stew* calamari, crab, mussels, clams, fish & shrimp. 39.99

Steamed Clams* 26.99

Crab Enchilada double 26.99 single 16.99

Fish & Chips* 26.99

Shrimp & Chips* 19.99

Little Rascal Menu (under 12)

Fish & Chips* 9.99

Fettuccine Alfredo 9.99

Chicken Tenders & Fries 9.99

Shrimp & Chips* 9.99

On The Side

French Fries. 9.99

Creamed Spinach GF 9.99

Yukon Gold Potatoes, Mashed with Zucchini GF 9.99

Steamed Vegetables. 9.99

Crispy Roasted Mixed Vegetables & Potatoes. 9.99

Acini Di Pepe Pasta in a garlic sauce 9.99

Desserts

Super Sundae walnuts, dark chocolate sauce & whipped cream 9.99

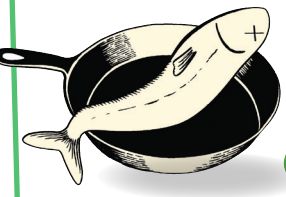
Cheesecake du Jour 9.99

Tiramisu 9.99

Torta Della Nonna lemon-scented custard cake 9.99

Chocolate Mousse Bomb 9.99

Salted Caramel Vanilla Crunch Cake 9.99



Brunch at the Fish

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

TOO 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

Mixed Vegetables

Artichoke

Italian Sausage Bacon green onions

Smoked Salmon capers & green onions

Spinach

Crab (Dungeness) green onions (extra charge 12.99)

Really Good Copper Pan Cake

Fresh Blueberries with maple butter

Nonna's Pantry

Italian Benedict with coteghino sausage & bacon

Crab Benedict (extra charge 12.99)

Crab Cake Benedict (extra charge 12.99)

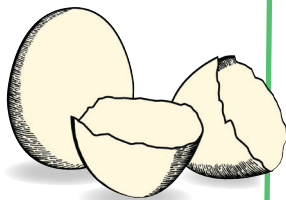
Crab Enchilada with 2 eggs (extra charge 7.99)

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.

* 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

- STARFISH Espresso Martini** vodka, kahlua, espresso coffee \$9.99
- Strawberry Ramos Fish Fizz** vodka, vanilla cream \$9.99
- Hot to Trout Aperol Spritz** prosecco sparkling wine, soda \$9.99
- Cold Fish Sangria** red wine, lemon, lime & orange juices \$9.99
- Bloody Shark** vodka, tomato juice & house spices. \$9.99
- Aunt Chovie's Moscow Mule** vodka, fresh lime juice & ginger beer . . . \$9.99
- Big Tuna Blood Orange Margarita** tequila, blood orange juice . . . \$9.99
- Clam Up Basil Martini** vodka, fresh basil, lime & a touch of sugar. \$9.99
- Crabby Mood Martini** vodka, peach schnapps, orange & cranberry juice \$9.99
- Nemo's Nitto Mojito** rum, fresh lime juice, fresh muddled mint & soda. . \$9.99
- Fish Breath** rum, pineapple & coconut cream \$9.99
- Red Herring Moscow Mojito** vodka, lime juice & muddled mint. . . . \$9.99
- Sting Ray Blackberry Lemon Drop** vodka, lemon juice. \$9.99
- Flipper** non-alcoholic smoothie with strawberry vanilla cream \$7.99

Sparkling Wines

- 502 - **Freixenet Cordon Negro Brut (Split)** **13.99**
- 509 - **Gambino Cuvee Brut (Split)** **13.99**
- 508 - **Chandon Brut (Split)** **15.99**
- 301 - **Roederer Brut, Anderson Valley (750ml)** **59.99**
- 360 - **Champagne Veuve Clicquot, France (750ml)** **99.99**
- 320 - **Prosecco Avissi, Italy (750ml)** 39.99 **Glass 13.99**

Bottle \$29.99 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

- 336 - **Reisling** St. Michelle, Washington
- 342 - **Pinot Grigio** Candoni, Veneto
- 322 - **Sauvignon Blanc** Honig, Napa
- 326 - **Chardonnay** Bargetto, Central Coast
- 327 - **Rosé** Sophia Coppola, Monterey
- 328 - **Moscato D'Asti** Ruffino, Italy
- 220 - **Chianti** Tiziano, Italy
- 223 - **Merlot** Bargetto, Ventral Coast
- 269 - **Malbec** Chento, Argentina
- 236 - **Zinfandel** Coppola Director's Cut, Dry Creek Valley
- 275 - **Pinot Noir** Meiom, California
- 234 - **Cabernet** Hess Select, North Coast

Bottle \$49.99 Decanted 1/2 Bottle \$26.99 Glass \$15.99

- 344 - **Sauvignon Blanc** Groth, Napa
- 347 - **Chardonnay** Patz & Hall, Sonoma Coast
- 282 - **Pinot Noir** Bernardus, Santa Lucia Highlands
- 215 - **Cabernet** Kenwood Jack London, Sonoma

Bottle Only

- 350 - **Chardonnay** Jordan, Alexander Valley **59.99**
- 287 - **Pinot Noir** Hanzel "Sebella", Sonoma Coast **59.99**
- 264 - **Cabernet** Jordan, Alexander Valley **99.99**

Corkage ~ No Charge

Bottled Beer \$7.99

Corona, Guinness, Coors Edge (non-alcoholic)

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

- Sierra Nevada Ale** **Coors Light**
- 805 Ale** **Stella Artois**
- Lagunitas IPA** **Trumer Pilsner**

Non-Alcoholic Beverages \$4.99

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

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