



STARTERS

SIZZLING IRON SKILLET-ROASTED

- 11. Mussels or 13. Shrimp sm 8.95 med 13.95 lg 21.95
- 15. Mussels, Shrimp & Crab combo 34.95
- 12. Double Mussels & Double Shrimp 26.95
- 15. Double Mussels or Double Shrimp & Crab 34.95
- 25. Double Mussels or Double Shrimp & Double Crab . . 49.95

TUREENS

- 42. All Crab Cioppino sm 19.95 med 34.95 lg 49.95
- 43. Garlic Steamed Clams sm 14.95 med 25.95 lg 35.95
- 44. Shrimp Pescatore sm 8.95 med 13.95 lg 21.95
- 54. Dead Fish Stew sm 19.95 med 34.95 lg 49.95

APPETIZERS

- 1. Garlic Bread 2.95
- 2. Garlic Bread w/ melted cheese 4.95
- 3. Bruschetta w/ cherry tomatoes, garlic & basil 7.95
- 4. Crab Chowder Bowl 7.95 s. Cup 4.95
- 6. Crab Cocktail 9.95
- 7. Dungeness Crab Cakes 10.95
- 8. Popcorn Calamari sm 8.95 med 13.95 lg 19.95
- 10. Fried Castroville Artichokes 7.95
- 17. Artichoke Spinach Fontina Fondue 8.95 w/ crab 11.95
- 70. Garlic French Fries sm 4.95 med 7.95 lg 10.95

LIVE SALADS

- 20. Mixed Baby Greens w/ ginger oil dressing 7.95
- 21. Caesar whole uncut romaine & shaved grana 8.50
- 22. Crab Caesar 14.95
- 23. Hot Popcorn Calamari Caesar 13.95
- 25. Spinach Chicken w/ cherry tomatoes, olives, pinenuts, Maui onions & Maytag bleu cheese. 11.95
- 26. Sundried Cranberries, apples, caramelized walnuts & spring lettuce in a raspberry vinaigrette 8.50
- 24. Shrimp Luigi 17.95
- 27. Seafood Colossal - shrimp, crab & calamari. 24.95

Add On's

w/ crab 645 shrimp 4.95 chicken 3.50 bleu cheese 175

PASTAS

- 30. Crab Angel Hair Lasagna 14.95
- 31. Crab Alfredo 14.95
- 32. Bolognese - hearty tomato meat sauce 11.95
- 34. Risotto w/ chicken, artichoke & olives. 13.95
- 35. North Beach Lasagna 12.95
- 37. Garlic Noodles 7.95
- 39. Clams w/ Garlic Shallot Sauce (white or red) 15.95

We accept Visa, MasterCard, American Express, Diner's Club, Carte Blanche and Discover

Nonna's World Famous
Killer Crab®

Dungeness Crab Roasted in our Secret Garlic Sauce

- 52. 1/2 Order 1 plus lb. 19.95
- 50. The Whole Crab 2 plus lbs. 34.95
- 53. 3 lbs. (2 Share) 49.95
- 51. Crab Feast (4 Sharing) 100.00

RECENTLY DEMISED FISH OF THE DAY

- 54. Dead Fish Stew - mussels, shrimp, calamari & crab . . 19.95
- 55. Seared Scallops 16.95
- 56. Salmon w/ lemon butter sauce 17.95
- 57. Sea Bass in a lite curry brodetto 17.95
- 58. Halibut w/ beurre blanc soy ginger glaze 18.95
- 59. Hawaiian Sunfish Filet w/ seaweed sauté 14.95
- 40. Crab Enchilada 14.95
- 46. Fish & Chips 12.95

OTHER DEAD THINGS

Prime Rib 100% USDA Certified Prime, Midwestern corn fed beef

- 68. The Slab 39.95
- 67. Large Cut 29.95
- 66. Medium Cut 22.95
- 65. Lite Cut 16.95
- 60. Rib Eye Steak w/ rosemary & garlic (Medium only) . . 18.95
- 61. Seared Filet Mignon w/ natural pan juices 29.95
- 62. Petit Filet Mignon w/ natural pan juices 17.95
- 64. Braised Boneless Short Rib 16.95

DEAD OR ALIVE

- 91. Prime Rib & Lasagna 25.95
- 92. Prime Rib & Crab 34.95
- 93. Prime Rib & Shrimp 29.95
- 94. Lasagna & Crab 29.95
- 95. Lasagna & Shrimp 21.95
- 96. Petit Filet & Lasagna 25.95
- 97. Petit Filet & Crab 34.95
- 98. Petit Filet & Shrimp 29.95

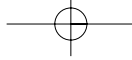
(Medium Cut add 6.00, Large Cut add 14.00)
(Large Filet add 13.00)

RUSTIC PIZZAS

small 7.95 medium 11.95 large 15.95

- 171. Margherita - tomatoes, garlic, basil & mozzarella
- 172. Quattro Formaggi
- 173. Basil Pesto mozzarella & cherry tomatoes
- 174. Chopped Caesar & mozzarella
- 176. Pepperoni, mozzarella & tomato sauce
- 177. Bell Pepper, Onion, Zucchini, Eggplant & Mozzarella
- 178. Sausage w/ tomato & fontina
- 179. Crab Pizza w/ mozzarella, tomato & green onions

A service charge of 18% will be added for parties of eight or more.



AL ZAMPA SANDWICHS

Served with Garlic French Fries

- 151. Butcher's Burgers w/ ground chuck & cheddar cheese . 9.95
- 152. 40 Clove Garlic Chicken. 8.95
- 154. French Dip w/ 100% USDA certified prime rib 13.95
- 156. Dungeness Crab Melt 14.95

IRON SKILLET OMELETTES

- 130. Raw Milk White Cheddar Cheese 7.95
- 152. Tuscan w/ tomato meat sauce 8.95
- 134. Eggplant, Zucchini, Yellow Squash & Bell Pepper . . . 8.95
- 136. Dungeness Crab w/ celery & green onions 13.95

NONNA'S BEST

- 161. Breakfast Pizza - two eggs, bacon & potatoes 12.95
- 165. Fresh Berries & Mascarpone Pizza 8.95
- 166. Yogurt Sundae w/ granola, sundried cranberries, walnuts & fresh fruit 8.95

SIDES

- 70. Garlic French Fries sm 4.95 med 7.95 lg 10.95
- 72. Fresh Fruit Compote sm 3.95 lg 6.95
- 73. Pesto Mashed Potatoes 4.95
- 74. Roasted Seasonal Vegetables 4.95
- 75. Sautéed Spinach w/ Garlic 5.95
- 77. Corn Chowder Cup 2.95 Bowl 5.95

818. Moscow Mojito 4.95

vodka, fresh chopped mint, lime & soda

Dead Fish Story

Who would name a restaurant "The Dead Fish"?
 Chef Andrea Froncillo 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 may have a funny name,
 but we are dead serious about our food.**



DRINK LIKE A FISH COCKTAILS

- 552. Bloody Shark Vodka, Dead Fish Tomato Mix 6.50
- 560. Appletini Vodka & Apple Pucker 6.50
- 550. Hot to Trout Coffee, Brandy & Whipped Cream 6.50
- 551. Red Herring Champagne, Cranberry Juice & OJ 10.00
- 553. Mermaid Blended Strawberries, Tequila & Lime Juice . . 6.50
- 554. Fish Breath Tequila, Midori & O.J. 6.50
- 555. Crabby Mood Vodka, Peach Schnapps & Cranberry . . . 6.50
- 556. Fish Out of Water Vodka, Cranberry & Lime Juice . . . 6.50
- 557. Piranha Vodka, Orange Cream Soda & Grenadine 6.50
- 559. Flipper Non-alcoholic "Mermaid" 4.50

CHAMPAGNE

- 320. Domaine Chandon (Yountville) split 10.00
- 322. Prosecco di Conegliano (Italy) 27.00
- 323. Anderson Valley Roederer Estate Brut 39.00
- 324. Veuve Cliquot (France) 69.00
- 325. Dom Perignon (France) 175.00

WHITE WINE

- 303. Pinot Grigio La Castella (Alto Adige) 7.00 . . 22.00
- 307. Fumé Blanc St. Jean (Sonoma) 7.00 . . 24.00
- 309. Sauvignon Blanc Groth (Napa) 8.00 . . 28.00
- 319. Chardonnay Clos du Bois (Geyserville) 8.00 . . 25.00
- 329. Chardonnay Sonoma Cutrer (Sonoma) 11.00 . . 34.00
- 333. Chardonnay Acacia (Carneros) 12.00 . . 37.00
- 341. White Zinfandel Robert Mondavi (Woodbridge) . 6.00 . . 19.00

RED WINE

- 204. Chianti Colavecchio (Tuscany) 7.00 . . 22.00
- 208. Merlot Domaine St. George (California) 7.00 . . 21.00
- 210. Merlot Firestone (Santa Ynez Valley) 8.50 . . 29.00
- 212. Pinot Noir Olivet Lane Estate (Russian River) . . 8.00 . . 27.00
- 216. Zinfandel Ravenswood (St. Helena) 8.00 . . 26.00
- 226. Cabernet Sauvignon Beaulieu Vineyards (Napa) . . 9.00 . . 29.00
- 228. Cabernet Sauvignon Sterling (Vintners Collection) 11.00 . . 35.00
- 232. Cabernet Sauvignon Jordan (Alexander Valley) 62.00
- 234. Barolo Costa di Bussia (Piedmont) 49.00
- 236. Brunello di Montalcino Canalicchio (Tuscany) 65.00

BOTTLED BEER 3.75

- 603. Corona
- 605. Cutter (Non-alcoholic)
- 608. Guinness

DRAFT BEER 2.75

Large 4.50 Pitcher 19.00

- 651. Anchor Steam
- 652. Fat Tire Amber Ale
- 654. Budweiser
- 655. Coors Light
- 656. Hefeweizen
- 657. Heineken

