

## STARTERS

### **CHIPS & QUESO \$5**

GREEN CHILE QUESO WITH TORTILLA CHIPS

### **FRIED CAJUN FROG LEGS \$10**

WITH HONEY CITRUS & CHILE GARLIC SAUCES

### **SHRIMP COCKTAIL \$13**

BOILED & SPICED GULF SHRIMP WITH OUR SIGNATURE  
HORSERADISH-COCKTAIL SAUCE

### **CRISPY CALAMARI \$11**

LIGHTLY BREADED WITH LEMON PEPPER & FRIED SERVED WITH  
MARINARA & CAJUN REMOULADE

### **FRIED MAC & CHEESE BITES \$7**

SEAFOOD MAC & CHEESE FRIED WITH PANKO BREAD CRUMBS

### **CATFISH BITES \$6**

BREADED AND FRIED CATFISH PIECES SERVED WITH OUR HOUSE  
MADE TARTAR SAUCE

### **DFG ONION RINGS \$6**

WITH CAJUN REMOULADE SAUCE

### **FISH FRITTERS \$6**

FRIED CATFISH FRITTERS WITH CHILE GARLIC SAUCE

### **COCONUT SHRIMP \$13**

DEEP FRIED GULF SHRIMP ROLLED IN COCONUT  
WITH CAPTAIN MORGAN RUM SAUCE

### **APPETIZER PLATTER \$19**

THREE FRIED SHRIMP, CRISPY CALAMARI, TWO FISH FRITTERS, TWO FROG LEGS & GREEN CHILE QUESO

## FRESH GULF OYSTERS

### **FRIED OYSTERS \$13**

HAND BATTERED & DEEP FRIED OYSTERS WITH CAJUN REMOULADE SAUCE

### **OYSTERS ON THE HALF SHELL**

**\$15 – DOZEN**

**\$8– ½ DOZEN \$1.50 – INDIVIDUAL**

RAW OYSTERS SERVED WITH OUR SIGNATURE HORSERADISH-COCKTAIL SAUCE

### **OYSTERS SAN MIGUEL \$11**

SEVEN BROILED OYSTERS TOPPED WITH OUR HOUSE MADE CILANTRO PESTO  
SAUCE AND PARMESAN CHEESE  
**ADD SHRIMP FOR JUST \$2!**

### **OYSTERS GILHOOLEY \$11**

SEVEN BROILED OYSTERS TOPPED WITH BREAD CRUMBS, PARMESAN  
CHEESE & OUR HOUSE MADE DEAD FISH HOT SAUCE  
**ADD SHRIMP FOR JUST \$2!**

GILHOOLEY'S IS A SMALL TOWN RESTAURANT AND BAR IN SAN LEON, TEXAS. IT IS A BLUE COLLAR PLACE IN A BLUE COLLAR TOWN AND WAS ONE OF MY MOTHER'S FAVORITE PLACES TO DINE ON THE TEXAS COAST. SHE LOVED THE SIGN OVER THE FRONT DOOR THAT SAID "NO DOGS AND NO CHILDREN – THIS IS NOT A FAMILY RESTAURANT". I TOOK HER THERE ON HER 80<sup>th</sup> BIRTHDAY SO SHE COULD ENJOY WHAT SHE CONSIDERED THE BEST OYSTERS ON THE PLANET. IF YOU EVER GET TO GALVESTON BAY DON'T MISS THE CHANCE TO VISIT THE ORIGINAL GILHOOLEY'S, BUT WHILE YOU ARE HERE, THIS IS OUR VERSION OF THIS GREAT TEXAS COASTAL CLASSIC. OYSTERS SAN MIGUEL IS WHAT WE THINK WOULD HAVE HAPPENED IF GILHOOLEY HAD BEEN BORN IN MEXICO.

-JIM HIGHTOWER

## GREENS

### **SHRIMP REMOULADE SALAD \$12**

WITH MIXED GREENS & TOMATOES

### **GRILLED SALMON SALAD \$16**

MIXED GREENS WITH TOMATOES, ONION, CUCUMBER, CARROTS,  
FETA CHEESE & BACON VINAIGRETTE DRESSING

### **STEAK SALAD \$18**

MIXED GREENS WITH TOMATOES, BLEU CHEESE CRUMBLES,  
CUCUMBER & BACON VINAIGRETTE DRESSING

### **CHOPPED CHICKEN SALAD \$12**

MIXED GREENS WITH TOMATOES, ONION,  
CUCUMBER & BACON VINAIGRETTE DRESSING

### **GRILLED CHICKEN CAESAR \$12**

WITH PARMESAN & CROUTONS

### **GARDEN SALAD \$5**

MIXED GREENS WITH TOMATOES, CUCUMBERS, RED ONION & CROUTONS

### **DRESSING CHOICES**

RANCH, BLEU CHEESE, 1000 ISLAND, HONEY MUSTARD, CREAMY CAESAR, BACON VINAIGRETTE, OIL & VINEGAR

## CUPS & BOWLS

### **SAUSAGE GUMBO \$5/\$7**

ANDOUILLE SAUSAGE & CHICKEN IN A TRADITIONAL DARK ROUX  
OVER RICE TOPPED WITH GREEN ONIONS

### **SEAFOOD GUMBO \$7/\$9**

OUR SAUSAGE GUMBO TOPPED WITH A  
SHRIMP & CRAWFISH MEDLEY & GREEN ONIONS

### **CRAWFISH ETOUFFEE \$5/\$7**

SPICY CAJUN STEW WITH VEGETABLES, CRAWFISH & DIRTY RICE TOPPED WITH GREEN ONIONS

## PASTA

### **DFG SIGNATURE CAJUN PASTA \$12**

OUR SIGNATURE PASTA WITH SEAFOOD, CHICKEN & VEGGIES IN A RICH CAJUN CREAM SAUCE

### **DFG SEAFOOD MAC & CHEESE \$12**

A FOUR CHEESE BLEND WITH SEAFOOD & VEGGIES TOPPED WITH BREAD CRUMBS

### **CHICKEN & SPINACH PASTA \$13**

PASTA IN AN ALFREDO CREAM SAUCE TOSSED WITH SPINACH & MUSHROOMS AND TOPPED WITH GRILLED CHICKEN BREAST

### **SHRIMP & GRITS \$15**

OUR SIGNATURE CREAMY GRITS WITH SHRIMP, BACON, SAUSAGE, VEGETABLES & CAJUN SAUCE

ALL PASTAS SERVED WITH GARLIC BREAD  
ADD GRILLED OR BLACKENED SHRIMP \$6  
ADD GRILLED OR BLACKENED CHICKEN \$3

## BETWEEN BREAD

### **DEAD FISH TACOS \$7**

GRILLED, FRIED OR BLACKENED CATFISH WITH PICO DE GALLO & COLESLAW

### **DEAD SHRIMP TACOS \$9**

GRILLED, FRIED OR BLACKENED SHRIMP WITH PICO DE GALLO & COLESLAW

### **TURKEY AVOCADO SANDWICH \$11**

TURKEY, SWISS CHEESE, GREENS, AVOCADO AND PORT DIJON AIOLI ON A BRIOCHE BUN

### **Po Boy Sandwich**

**CATFISH \$10 SHRIMP \$12 OYSTER \$16**

SERVED WITH LETTUCE, TOMATO, ONION & CAJUN REMOULADE

### **THE PERFECT BURGER \$8**

LETTUCE, TOMATO & ONION

### **CHIPOTLE BBQ BURGER \$10**

CHEDDAR, BACON, LETTUCE, TOMATO, ONION, CHIPOTLE BBQ SAUCE & OUR FRIED ONION RINGS

### **THE AVOCADO BURGER \$10**

LETTUCE, TOMATO, AVOCADO & PICO DE GALLO

### **THE MUSHROOM SWISS BURGER \$10**

MUSHROOMS, SWISS & SAUTÉED ONIONS

### **THE PATTY MELT \$10**

OUR FAVORITE TOAST, BEEF, SAUTÉED ONIONS & SWISS

ADD CHEDDAR, SWISS, AMERICAN CHEESE, BACON OR JALAPENOS FOR \$1 EACH  
ALL BURGERS & SANDWICHES ARE SERVED WITH FRIES

## A LA CARTE

**FRENCH FRIES \$3**

**HUSHPUPPIES \$2**

**SEASONAL VEGETABLES \$3**

**MASHED POTATOES \$3**

**SMASHED POTATOES \$3**

**LOADED BAKED POTATO \$4**

**COLESLAW \$2**

**DIRTY RICE \$2**

**CORN CASSEROLE \$4**

## KIDS

**DFG GRILLED CHEESE SANDWICH \$4**

**MINI PATTY MELT \$6**

**GRILLED OR FRIED CATFISH \$6**

**GRILLED OR FRIED CHICKEN \$6**

**GRILLED OR FRIED SHRIMP \$6**

**FRIED SEAFOOD MAC & CHEESE BITES \$6**

**KID'S BEVERAGE \$1**

ALL KIDS ITEMS ARE SERVED WITH A CHOICE OF FRIES, VEGGIES OR MASHED POTATOES

## SEAFOOD

### **MAHI MAHI \$18**

GRILLED OR BLACKENED WITH PINEAPPLE SALSA SERVED OVER DIRTY RICE AND VEGETABLES WITH CILANTRO LIME SAUCE

### **CREOLE WHISKEY SALMON \$20**

GRILLED TO MEDIUM RARE AND SERVED OVER DIRTY RICE, VEGETABLES WITH OUR SIGNATURE CREOLE WHISKEY SAUCE

### **BEER BATTERED COD & CHIPS \$12**

ATLANTIC COD WITH FRIES, HUSHPUPIES, COLESLAW & TARTAR

### **SNAPPER \$20**

GRILLED OR BLACKENED SERVED OVER DIRTY RICE & VEGETABLES

### **CHICKEN FRIED SNAPPER \$20**

BREADED AND FRIED SNAPPER WITH CILANTRO PESTO CREAM SAUCE SERVED OVER DIRTY RICE & VEGETABLES

### **SMOTHERED SNAPPER \$20**

SEARED SNAPPER TOPPED WITH CRAWFISH ETOUFFEE OVER DIRTY RICE AND VEGETABLES

### **CATFISH DINNER \$13**

TWO CATFISH FILETS GRILLED, FRIED OR BLACKENED SERVED WITH FRIES, HUSHPUPIES, COLESLAW & TARTAR

### **GULF SHRIMP DINNER \$19**

EIGHT SHRIMP GRILLED, FRIED OR BLACKENED SERVED WITH FRIES, HUSHPUPIES, COLESLAW & COCKTAIL SAUCE

### **SHRIMP & CATFISH DINNER \$15**

FOUR SHRIMP & A CATFISH FILET GRILLED, FRIED OR BLACKENED SERVED WITH FRIES, HUSHPUPIES, COLESLAW & TARTAR

### **SOUTHERN FRIED PLATTER \$20**

CATFISH, SHRIMP & OYSTERS SERVED WITH FRIES, HUSHPUPIES, COLESLAW, COCKTAIL, REMOULADE & TARTAR SAUCES

### **SHRIMP PLATTER FOUR WAYS \$25**

GRILLED, FRIED, BLACKENED & COCONUT GULF SHRIMP SERVED WITH FRIES, HUSHPUPIES, COLESLAW & COCKTAIL SAUCE

**SUBSTITUTE FOR FRIES, VEGETABLES OR RICE:**

**LOADED BAKED POTATO \$3**

**SIDE GARDEN, CAESAR OR WEDGE SALAD \$3**

## STEAKS & CHOPS

ALL STEAKS TOPPED WITH HOUSE MADE GARLIC BUTTER

### **8 OZ TENDERLOIN FILET \$24**

SERVED WITH A RED WINE & MUSHROOM CREAM SAUCE, MASHED POTATOES & VEGETABLES

### **12 OZ RIBEYE \$23**

SERVED WITH MASHED POTATOES, VEGETABLES & HORSERADISH CREAM SAUCE

### **BIG STEAK BIG SHRIMP \$29**

A 12 OZ RIBEYE & FOUR GRILLED SHRIMP SERVED WITH SMASHED POTATOES, VEGETABLES & HORSERADISH CREAM SAUCE

### **DFG PORK CHOP \$16**

A GIANT PORK CHOP SERVED WITH MASHED POTATOES & VEGETABLES WITH YOUR CHOICE OF: CREOLE WHISKEY OR RED WINE CREAM & MUSHROOM

### **CHICKEN FRIED STEAK \$13**

HAND BREADED & FRIED TOP SIRLOIN SERVED WITH WHITE GRAVY, MASHED POTATOES & VEGETABLES

### **TEXAS CHICKEN FRIED STEAK \$18**

A DOUBLE PORTION OF OUR CHICKEN FRIED STEAK SERVED WITH WHITE GRAVY, MASHED POTATOES & VEGETABLES

**ADD TO ANY ITEM:**

**FOUR SHRIMP (GRILLED, FRIED OR BLACKENED) \$6**

**SUBSTITUTE FOR A SIDE:**

**LOADED BAKED POTATO \$3**

**SIDE GARDEN, CAESAR OR WEDGE SALAD \$3**

## CHICKEN

### **CHICKEN FRIED CHICKEN \$13**

HAND BATTERED CHICKEN BREAST SERVED WITH HOUSE MADE WHITE GRAVY, MASHED POTATOES & VEGETABLES

### **TEXAS CHICKEN FRIED CHICKEN \$18**

A DOUBLE PORTION OF OUR CHICKEN FRIED CHICKEN SERVED WITH WHITE GRAVY, MASHED POTATOES & VEGETABLES

### **NEW ORLEANS CHICKEN \$15**

A GRILLED CHICKEN BREAST COVERED IN OUR CAJUN CREAM SAUCE WITH CRAWFISH & SHRIMP SERVED WITH MASHED POTATOES AND VEGETABLES

### **FRIED CHICKEN CONFIT \$10**

HAND BATTERED CONFIT FRIED CHICKEN SERVED WITH MASHED POTATOES & VEGETABLES

## DESSERTS

### **TEXAS CHEESECAKE \$5**

TOPPED WITH CARAMEL, CHOCOLATE & STRAWBERRY SAUCES

### **KEY LIME PIE \$5**

TOPPED WITH CARAMEL SAUCE

### **BROWNIE SUNDAE \$5**

TOPPED WITH ICE CREAM, CARAMEL SAUCE & CHOCOLATE SAUCE

### **SEASONAL FRUIT COBBLER \$5**

TOPPED WITH ICE CREAM & CARAMEL SAUCE

### **TRES LECHES CAKE \$4**

TOPPED WITH SEASONAL FRUIT, STRAWBERRY & CARAMEL SAUCES

### **SCOOP OF VANILLA \$2**

## WINE LIST

### WHITE WINE

**NOBILO SAUVIGNON BLANC \$7/\$21**

**BERINGER WHITE ZINFANDEL  
\$5/\$15**

**CHATEAU STE MICHELLE RIESLING  
\$6/\$21**

**INDIGO EYES CHARDONNAY  
\$6/\$18**

**KENDALL JACKSON CHARDONNAY  
\$9/\$30**

**RUFFINO PINOT GRIGIO  
\$6/\$18**

**KORBEL BRUT (175 ML) \$5  
J ROGET BRUT (SPARKLING) \$6/\$22**

### RED WINE

**DRUMHELLER MERLOT  
\$8/\$24**

**ALTOSUR MALBEC  
\$9/\$27**

**COLUMBIA CREST CABERNET SAUVIGNON  
\$9/\$27**

**MURPHY GOODE RED BLEND \$8/\$24**

**LOVE NOIR PINOT NOIR  
\$8/\$24**

**INDIGO EYES PINOT NOIR  
\$6/\$18**

## DRAFT BEERS

### DOMESTIC

**BUD LIGHT  
MILLER LITE  
MICHELOB ULTRA**

### IMPORT

**DOS XX  
SHINER BOCK  
BLUE MOON  
GOOSE ISLAND IPA**

## REFILLABLE BEVERAGES

COKE, DIET COKE, SPRITE, MINUTE MAID LEMONADE, DR PEPPER,  
BARQ'S ROOT BEER, ICED TEA (SWEET & UNSWEET)

### **ADD ANY OF THE FOLLOWING FLAVORS TO YOUR TEA OR LEMONADE:**

STRAWBERRY \$1  
PEACH \$1  
RASPBERRY \$1  
MIXED BERRY \$1  
MANGO \$1  
(REFILLS \$1 EACH)

## FOR THE ROAD

**GUMBO BY THE LITER**

**SAUSAGE GUMBO \$12**

**SEAFOOD GUMBO \$16**



**PLEASE ENJOY FREE WIFI THROUGHOUT OUR FACILITIES**

**FOLLOW US ON FACEBOOK TO SEE OUR DAILY SPECIALS  
[FACEBOOK.COM/DEADFISHGRILL/](https://www.facebook.com/DEADFISHGRILL/)**

**VISIT OUR WEBSITE FOR OUR LIVE MUSIC CALENDAR  
[WWW.DEADFISHGRILL.COM](http://WWW.DEADFISHGRILL.COM)**

**WE LOOK FORWARD TO HOSTING YOUR NEXT EVENT OF ANY SIZE  
PLEASE ASK TO SPEAK WITH OUR BANQUET MANAGER TODAY  
FOR PRICING, MENUS AND AVAILABILITY**

**DON'T FORGET TO TRY OUR UNIQUE MENUS:**

**LUNCH  
TUESDAY – FRIDAY  
11 AM – 4 PM**

**DINNER  
TUESDAY – THURSDAY  
4 PM – 9 PM  
FRIDAY  
4 PM – 10 PM  
SATURDAY  
2 PM – 10 PM  
SUNDAY  
2 PM – 9 PM**

**BRUNCH  
SATURDAY & SUNDAY  
10 AM – 2 PM**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*PLEASE ALERT YOUR FOOD SERVER OF ANY ALLERGIES PRIOR TO ORDERING.

\*WE ARE NOT RESPONSIBLE FOR ANY INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR INGREDIENTS.

\*TO ENSURE EXCELLENT SERVICE: PLEASE, NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE

\*GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

\*PLEASE TALK TO A PERSON, NOT A MACHINE. IF THERE IS ANYTHING WRONG WITH YOUR EXPERIENCE PLEASE SPEAK TO A  
MANAGER AND WE WILL DO OUR LEVEL BEST TO ENSURE YOUR VISIT IS PERFECT