



menu *fresh today...*

appetizers

Dungeness Crab Cake 🍷
fresh hearts of palm salad, sweet corn sauce
13.95

California Roll 🍷
dungeness crab, avocado, cucumber, tobiko
12.95

Seared Ahi Tuna*
wasabi, ginger, soy sauce
14.95

Clams & Mussels
coconut-green curry broth
13.95

Kimchee Beef*
house made kimchee, pickled cucumbers
12.95

fresh oysters

ask your server for today's selections

soups & salads

Northwest Seafood Chowder 🍷
crab, shrimp, clams, smoked salmon
cup 5.50 / bowl 7.50

Whiskey Crab Soup 🍷
cup 6.50 / bowl 8.50

Caesar Salad
reggiano parmesan, garlic croutons
6.95
with bay shrimp or house-smoked salmon 10.95
with dungeness crab 11.95 🍷

Mixed Greens Salad
garlic croutons, balsamic vinaigrette,
bleu cheese, 1000 island or garlic ranch dressing
5.95

Chandler's Seasonal Salad
jonah crab meat, butter lettuce, beets, warm
goat cheese, pomegranate vinaigrette
9.95

Lobster Club Salad
greens, avocado, tomato, bacon, sliced egg,
spiced pecans, club dressing
19.95

Seafood Caesar 🍷
house-smoked salmon, dungeness crab,
bay shrimp
20.95

Jumbo Crab & Shrimp Louie 🍷
asparagus, tomato, black olives, sliced egg,
1000 island dressing
21.95

Broccolini with toasted garlic 4.95
Wild Mushroom Sauté with Pancetta 6.95
Sautéed bok choy with shiitake mushrooms 5.50

Featured Crab Selections

Chandler's Dungeness Crab & Artichoke Dip 🍷
15.95

King Crab Bites 🍷
one pound of bite size morsels, three dipping sauces
36.95

Chandler's Crab Tower 🍷
dungeness crab cake, dungeness crab legs,
jumbo lump crab cake
42.95

Chilled Tower* 🍷
dungeness crab legs, seared ahi tuna, california roll
39.95

Hot Tower 🍷
dungeness crab cake, spicy fried calamari,
kimchee beef
35.95

entrées

Dungeness Crab 🍷
half crab, roasted fennel orzo, grilled asparagus
27.95
*choice of preparation: butter-roasted with garlic and spices,
steamed with drawn butter,
chilled with dijon aioli*

Alaskan Red King Crab 🍷
grilled asparagus, yukon gold mashed potatoes
24.95

Rock Crab Pasta 🍷
pappardelle, rock crab leg meat, roasted beets,
wild mushrooms, swiss chard
18.95

Dungeness Crab Club 🍷
bacon, tomato, avocado, watercress,
toasted whole wheat bread
16.95

Chandler's Cioppino 🍷
dungeness crab, prawns, clams, mussels, finfish,
sherry tomato broth
19.95

Dungeness Crab and Cheddar 🍷
toasted english muffin, white cheddar
16.95

Dungeness Crab Cakes 🍷
fresh hearts of palm salad, basmati rice, broccolini,
sweet corn sauce
22.95

East Coast, West Coast Crab Cakes 🍷
dungeness crab cake, jumbo lump
blue crab cake, corn salsa
23.95

Jumbo Lump Blue Crab Cake 🍷
grain mustard sauce
19.95

Crab Cocktail Combo 🍷
dungeness crab legs trio of sauces
16.95

Tempura Roll*
salmon, tuna, asparagus, wasabi-cream cheese
12.95

Calamari
chili oil, lime-cilantro chutney
11.95

Tempura Prawns & Asparagus
green tea salt, tempura sauce
12.95

Tarantula Roll 🍷
soft shell blue crab, sriracha mayo, serrano peppers
12.95

today's market selections

Smoked Salmon Rigatoni
vodka cream, roasted red peppers
12.95

Wild Alaskan Coho Salmon*
grilled polenta cake, local berries,
blueberry puree
23.95

Alaskan Halibut *
brussels sprouts, roasted potato, hazelnuts,
sherry cream sauce
26.95

Chandler's Steak Sandwich*
grilled steak, sautéed mushrooms, crispy onions
15.95

Fresh Clam Linguine
garlic, fresh herbs, white wine,
extra virgin olive oil
14.95

Scallops & Prawns*
spinach angel hair, warm heirloom tomato gazpacho,
fresh mozzarella
18.95

Fish and Chips
fresh true cod, coleslaw, tartar sauce
15.95

Grilled Tuna Wrap*
sticky rice, pickled ginger, soy miso dressing,
crisp greens
14.95

Dungeness Crab Quiche 🍷
artichoke, asparagus, parmesan cheese
12.95

on the side...

Truffle Fries 8.95
Wild Mushroom Risotto 6.50
Dungeness crab hash 8.50 🍷
Rosemary-Roasted Yukon Gold Potatoes 4.95

Grilled Asparagus 7.95
Sweet Potato Mash 4.95
Yukon Gold Mashed Potatoes 5.50

** Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.*

seasonal crab (peak season)

Red King "Bristol Bay" (Oct.-Jan.) 🍷 Bairdi Snow (Feb.-March) 🍷 Jonah (Jan.-Dec.) 🍷 Texas Stone Crab Claws (April-Oct.)
Red King "Norton Sound" (July-Aug.) Golden King "Dutch Harbor" (Aug.-Sept.) Florida Stone Crab Claws (Oct.-March) Florida Blue (Jan.-Dec.) 🍷
Opilio Snow (Jan.-April) Washington Dungeness (Dec.-March) 🍷 Texas Soft Shell Blue (April-Sept.) 🍷 Australian Spanner (Feb.-Nov.)