



Appetizers

Dungeness Crab Cake 14

Fresh heart of palm salad, sweet corn sauce

20 Second Salmon* 14

Quick flash, fingerling potato salad, micro greens, herb oil

Dungeness Crab Leg Cocktail 17

Dungeness crab legs, mustard dipping sauce

Dungeness Crab & Artichoke Dip 16

Fococcia crostini

Tempura Prawns and Asparagus 13

Green tea salt, tempura sauce

Spicy Tofu 10

Edemame, goma wakame, kaware sprouts

Hot Tower Combo* 36

Kimchee beef, crab cake and calamari

Spicy Fried Calamari 12

Chili oil, lime-cilantro chutney

Kimchee Beef* 13

Spicy-hot housemade kimchee

Crab Rockefeller 16

Dungeness crab, creamed spinach, hollandaise

Seared Ahi Tuna* 15

Wasabi, ginger, soy sauce

Half-Shell Oysters *Market Price*

Ask your server for today's selection

Colorado Lamb Riblettes 13

Spicy soy glaze, goma wakame salad

Steamed Clams & Mussels 14

Tasso (cajun spiced pork), saffron, garlic, tomato

Soups & Salads

Caesar Salad 8

Reggiano Parmesan, garlic croutons

with bay shrimp 11

with house-smoked salmon 12

with Dungeness crab 13

Northwest Seafood Chowder 7 / 9

Crab, shrimp, clams,
smoked salmon

Mixed Greens Salad 7

Choice of dressing

Whiskey Crab Soup 8 / 10

Whiskey, crab, sherry

Dungeness Crab and Bay Shrimp Louie 26

Asparagus, tomato, black olives, sliced egg, Louie dressing

Vegetables & Sides

Sweet Potato Mash 7

Yukon Gold Mashed Potatoes 5

Broccoli with Toasted Garlic 5

Brussels Sprouts in Sherry Cream 8

Truffle Fries 9

Fire Roasted Vegetables 7

Lobster Mac & Cheese 16

Wild Mushroom Sauté with Pancetta 7

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



Crab & Lobster

Dungeness Crab

Butter-roasted with garlic, steamed or chilled
30 half / 46 whole

Alaskan Bairdi Crab

Steamed crab, grilled asparagus, Yukon Gold
mashed potatoes, asian cocktail sauce 34

Alaskan King Crab Legs

Center-cut sections
56

Crab Combo Dinner

King crab leg, half Dungeness crab
57

Dungeness Crab Cakes

Fresh heart of palm salad, basmati rice,
broccolini, sweet corn sauce 34

Australian Lobster Tail

Butter roasted 8 oz. tail, Yukon Gold
mashed potatoes, asparagus
one tail 45 two tails 75

Jumbo Alaskan King Crab Clusters

Yukon Gold mashed potatoes 79

Steaks

All steaks served with Yukon Gold mashed potatoes

USDA Prime

Filet Mignon*

8 oz., Center cut
39

Steak Chandler's*

8 oz., Center cut filet,
crab, béarnaise, spinach
48

New York Steak*

14 oz., Thick cut
47

Bone-in Ribeye Steak*

16 oz., Rich flavor
43

Combos

Steak & Crab*

6 oz., Petite filet mignon and King crab
59

Steak & Lobster*

6 oz., Petite filet, and Australian lobster tail
69

create your own surf 'n' turf, add the following to your steak choice:

Australian lobster tail	35	Dungeness crab cake	15
Alaskan King crab leg	28	½ Dungeness crab	25
Oscar Style	9	Brandy peppercorn sauce	4

House Specialties

Chandler's Cioppino

Scallops, prawns, clams, mussels and finfish,
with sherry-tomato broth
30

Pan-Roasted Half Chicken

Preserved lemon, goat cheese,
charmoula sauce
27

Fish & Chips

Fresh true cod, crisp French fries,
tartar sauce, coleslaw
19

Grilled Scallops*

Gorgonzola pear ravioli, wild mushrooms,
broccolini, sherry cream
30