



# CHANDLER'S CRABHOUSE

*Prime Steaks & Seafood*

## *Dinner Fresh Sheet*

### **Seared Scallop Appetizer\***

Weatherwane scallops, grilled mushrooms,  
parsnip puree, truffle oil

14

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### **Seasonal Salad**

Baby spinach, boiled egg,  
diced mango, sliced almonds,  
warm bacon dressing

7

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### **Alaskan Halibut\***

Grilled, apricot, blueberry and ricolha  
sacata salsa, sticky black rice

34

### **Halibut Cheeks\***

Seared, piccata style,  
Yukon Gold mashed potatoes

32

### **Hawaiian Ahi Tuna\***

Grilled, warm potato salad,  
English peas,  
reduced balsamic vinegar

26

### **Alaskan King Salmon\***

Grilled, roasted Pablano  
mashed potato, spicy corn relish

35

### **Soft Shell Blue Crab\***

Pan-fried, garlic, tomato, parsley, olive oil

26

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



## Appetizers

**Dungeness Crab Cake 14**  
Fresh heart of palm salad, sweet corn sauce

**Dungeness Crab Leg Cocktail 17**  
Dungeness crab legs, mustard dipping sauce

**Dungeness Crab & Artichoke Dip 16**  
Fococcia crostini

**Tempura Prawns & Asparagus 13**  
Green tea salt, tempura sauce

**California Roll 14**  
Dungeness Crab, cucumber, avocado, Tobiko

**Steamed Clams & Mussels 14**  
Tasso (cajun spiced pork), saffron, garlic, tomato

**Tarantula Roll 15**  
Soft shell crab, avocado, sliced  
Serrano peppers

**Hot Tower Combo\* 36**  
Kimchee beef, crab cake, 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

**Yellowtail Usuzukuri\* 15**  
Mixed greens, Tobiko, Ponzu

**Cold Tower Combo\* 40**  
California roll, seared Ahi tuna,  
Dungeness Crab legs

## 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**  
**Broccolini with Toasted Garlic 5**

**Truffle Fries 9**  
**Fire Roasted Vegetables 7**  
**Lobster Mac & Cheese 16**



## 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, steamed or chilled  
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

## 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