



menu *fresh today...*



Father's Day Brunch

Adults \$29.99

Housemade Buttermilk Scones

Honey butter & raspberry preserves

Starters

Fresh Strawberries with Honey Yogurt

Or

Chandler's House Salad with Bay Shrimp

Or

Whiskey Crab Soup

Or

Northwest Seafood Chowder

Entrees

served with O'Brien potatoes

Dungeness Crab Omelette

Or

Dungeness Crab Quiche

Or

Market House Corned Beef Hash *

Or

Classic Eggs Benedict *

Or

Vegetarian Omelette

Or

King Salmon

Or

Grilled Alaskan Halibut

Or

Dungeness Crab and Shrimp Louie

Or

Dungeness Crab Cakes

KID'S BRUNCH

Choice of Starter, French Toast,
Scrambled Eggs & Bacon

*Children 6-10 - \$9.99

SPECIAL BRUNCH

French Toast, Scrambled Eggs
& Strawberries

*Children 5 & Under Free

Fresh Oysters

1/2 dozen.....15.00

1 dozen.....30.00

Appetizers

Kimchee Beef*

house made kimchee, pickled cucumbers
11.99

Seared Ahi Tuna*

wasabi, ginger, soy sauce
13.99

California Roll*

wasabi, ginger, soy sauce
12.99

Seattle Roll*

wasabi, ginger, soy sauce
11.99

Dungeness Crab Cake

hearts of palm salad, sweet corn sauce
12.99

Dungeness Crab Cocktail

dungeness crab legs, trio of sauces
16.99

Soup & Salad

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 6.99
with bay shrimp 10.99
with dungeness crab 11.99

Entrées

Dungeness Crab 29.99 half /45.99 whole

steamed, grilled asparagus,
yukon gold mashed potatoes,

Alaskan Bairdi Crab 33.99

steamed, grilled asparagus, yukon gold mashed potatoes,
asian cocktail sauce

Alaskan King Crab Legs 54.99

center cut sections

Filet Mignon* 39.99

8 oz., center cut

New York Steak* 46.99

14 oz., thick cut

Bone-in Ribeye Steak* 41.99

16 oz., intense flavor

Crab Combo Dinner 55.99

king crab leg, half dungeness crab

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