



# menu *fresh today...*

## Appetizers

**Dungeness Crab & Artichoke Dip** 🦀  
Focaccia crostini  
15

**Spicy Fried Calamari**  
Chili oil, lime-cilantro chutney  
10

**Kimchee Beef\***  
Spicy-hot housemade kimchee  
12

**Tempura Prawns & Asparagus**  
Green tea salt, tempura sauce  
12

**Crab Rockefeller**  
Dungeness crab, creamed spinach, hollandaise  
16

**Colorado Lamb Riblettes**  
Spicy soy glaze, goma wakame salad  
13

**Steamed Edamame**  
Sea salt  
6

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

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

**Seared Ahi Tuna\***  
Wasabi, ginger, soy sauce  
14

**Fresh Oysters\***  
Ask your server for today's selections  
Market Price

**Steamed Clams & Mussels**  
Tasso (cajun spiced pork), saffron, garlic, tomato  
13

## Soups & Salads

**Northwest Seafood Chowder** 🦀  
Crab, shrimp, clams, smoked salmon  
cup 6 / bowl 8

**Whiskey Crab Soup** 🦀  
Whiskey, crab, sherry  
cup 7 / bowl 9

**Chandler's Seasonal Salad**  
Chef's seasonal preparations  
8

**Mixed Greens Salad**  
Choice of dressing  
6

**Caesar Salad**  
Reggiano Parmesan, garlic croutons 7  
add bay shrimp 10 🦀  
add Dungeness crab 12 🦀

**Steak Cobb Salad**  
Bleu cheese, bacon, roasted corn, eggs, tomato  
18

**Quiche du Jour** 🦀  
Mixed greens salad balsamic vinaigrette  
13

**Smoked Salmon Caesar**  
House-smoked salmon  
16

**Dungeness Crab and Bay Shrimp Louie** 🦀  
Asparagus, tomato, black olives, sliced egg,  
Louie dressing  
22

**Lobster Club Salad**  
Greens, avocado, tomato, bacon, sliced egg,  
spiced pecans, club dressing  
23

## Today's Market Selections

🦀 indicates seasonal crab currently available

**Dungeness Crab** 🦀  
Half crab, roasted fennel orzo, asparagus  
Choice of preparation: butter-roasted with garlic and spices,  
steamed with drawn butter  
28

**Bairdi Crab** 🦀  
Asparagus, Yukon Gold mashed potatoes,  
Asian cocktail sauce  
20

**Chandler's Cioppino**  
Scallops, prawns, clams, mussels, finfish,  
sherry tomato broth  
20

**Alaskan Red King Crab** 🦀  
Asparagus, Yukon Gold mashed potatoes,  
romesco sauce  
25

**Grilled Scallops\***  
Pear & Gorgonzola ravioli, wild mushrooms,  
broccoli, cream  
17

**Smoked Salmon Rigatoni**  
Vodka cream, roasted red peppers  
13

**Fish and Chips**  
Fresh true cod, coleslaw, tartar sauce  
16

**Chandler's Steak Sandwich\***  
Grilled steak, sautéed mushrooms, crispy onions  
16

**Fresh Clam Linguine**  
Garlic, fresh herbs, white wine, extra virgin olive oil  
15

**Grilled Tuna Wrap\***  
Basmati rice, pickled ginger, soy miso dressing,  
crisp greens  
15

**Dungeness Crab Club** 🦀  
Bacon, tomato, avocado, watercress,  
toasted whole wheat bread  
17

**Dungeness Crab Cakes** 🦀  
Fresh heart of palm salad, basmati rice,  
broccoli, sweet corn sauce  
one cake 19  
two cakes 27

**Hawaiian Ahi Tuna\***  
Chef's seasonal accompaniments  
21

**Chef's Featured Fish\***  
Chef's seasonal accompaniments  
23

**Alaskan King Salmon\***  
Chef's seasonal accompaniments  
25

**USDA Prime Filet Mignon\***  
6 oz. filet mignon, Yukon Gold  
mashed potatoes, veal jus  
27

**Lobster Mac & Cheese**  
Radiatore, 3 cheese lobster cream sauce  
19

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

### HAPPY HOUR

Join us for Happy Hour seven days a week  
from 3:30-6:30pm and 9-11pm  
Food, Beer, Wine, Martini Specials

### PRIVATE DINING ROOM

We have a beautiful Private Dining Room with a panoramic  
view. This room is great for business parties, birthdays, or  
any other celebration. Ask the front desk for details.

### BRUNCH

Chandler's Crabhouse offers brunch  
Saturday from 11-3pm & Sunday from 10-3pm.  
Enjoy Eggs Benedict or a Crab Omelette