



Appetizers

Dungeness Crab Cake
Fresh heart of palm salad, sweet corn sauce 13

Steamed Edamame
Sea salt 6

Dungeness Crab & Artichoke Dip
Blue corn tortilla chips 14

Tempura Prawns & Asparagus
Green tea salt, tempura sauce 12

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

Combo Tower*
Kimchee beef, crab cake, calamari 36

Spicy Fried Calamari
Chili oil, lime-cilantro chutney 11

Kimchee Beef*
Spicy-hot housemade kimchee 13

Crab Rockefeller
Dungeness crab legs, creamed spinach, hollandaise 14

Seared Ahi Tuna*
Wasabi, ginger, soy sauce 12

Half-Shell Oysters*
Ask your server for today's local selection *Market Price*

Dungeness Crab Leg Cocktail
Dungeness crab legs, mustard-dipping sauce 16

Soups & Salads

Whiskey Dungeness Crab Soup
An original house recipe 8 / 10

Mixed Greens Salad
Choice of dressing 6

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

Caesar Salad*

Reggiano Parmesan,
garlic croutons 6

Seafood Toppings*

add bay shrimp 3
add house-smoked salmon 4
add Dungeness crab 5

Chandler's Northwest Clam Chowder
Razor and Surf clams, sweet corn, cream,
potatoes, bacon 7 / 9

Chandler's Seasonal Salad
Chef's seasonal preparations 7

Dungeness Crab and Shrimp Louie
Asparagus, tomato, black olive
sliced egg and Louie Dressing 26

Sides, Vegetables and Sauces

Chandler's Famous Dungeness Crab Mac and Cheese 12

Dungeness Crab Hash 12
Truffle Fries 7
Yukon Gold Mashed Potatoes 5
Broccolini with Toasted Garlic 5
Fire Roasted Vegetables 6
Wild Mushroom Sauté with Pancetta 6

Oscar Style Steak Topping*
Crab, Spinach and Béarnaise Sauce 10
Béarnaise Sauce 4
Peppercorn Brandy Sauce 4
Grain Mustard Sauce 4

Vegetarian Menu – Ask your server for our chef inspired Vegetarian Menu

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

Chef: Kevin Rohr

General Manager: Robert Onstad



Live Dungeness Crab

Chandler's features live Dungeness Crab year round.
We serve more Dungeness Crab than anyone in Seattle.
We offer Half or Whole, Steamed, Chilled or
Garlic-butter Roasted. Market Price.

Seasonal Crab

Chandler's Crabhouse "World's Best" Dungeness Crab Cake

Served with a hearts of palm salad. Dressed table side with a trio of sauces 40

Chandler's Steamer Basket*

Half a steamed Dungeness crab, King crab leg, crab dumplings, mixed baby vegetables 52

Alaskan Bairdi Crab*

Grilled asparagus, Yukon Gold
mashed potatoes, Asian cocktail sauce 34

Alaskan King Crab Legs*

Mashed potatoes, grilled asparagus,
drawn butter, romesco sauce 56

Chandler's Crab Platter*

A whole steamed Dungeness crab, Two King crab legs

Grilled asparagus, orzo salad 100

Serves 2 guests

Shellfish and Fresh Seafood

See tonight's fresh sheet for additional seafood selections.

Wild Caught Atlantic Lobster Tail*

Oven roasted 9 oz. tail, Yukon Gold
mashed potatoes, asparagus 39

Pan Fried Oysters*

Curried cracker meal, cucumber and
radish salad over basmati rice 23

Grilled Alaskan Weathervane Scallops*

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

Chandler's Cioppino*

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

Steaks, Chops and Chicken

Roasted "Hill Farm" Pork Chop

White cheddar grits and grain mustard Demi 22

Pan-Roasted Half Chicken

Preserved lemon, goat cheese, chermoula sauce 27

Painted Table Organic Flat Iron Steak*

8 oz., Rosemary mustard seed marinated 27

New York Steak*

12 oz. 32

Filet Mignon*

8 oz., Center cut 35

All of our steaks are served with Yukon Gold mashed potatoes.

Create a Combination

Half a Dungeness Crab Market Price
Alaskan King Crab Leg 22

Wild Caught Atlantic Lobster Tail 9oz. 29
Dungeness Crab Cake 13