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## Small Plates

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| <b>CALAMARI</b><br>Crispy-fried, spicy aioli   | 13 |
| <b>CRAB ROCKEFELLER* (GF)</b><br>Dungeness crab legs, creamed spinach, bacon, hollandaise                                  | 18 |
| <b>SPICY POKE JICAMA WRAPS*</b><br>Sesame soy vinaigrette, toasted macadamia nuts, fresno chiles, green onion, mango purée | 16 |
| <b>STEAMED MUSSELS*</b><br>Roasted plum tomato, chorizo, pale ale, garlic  | 14 |
| <b>WORLD'S BEST DUNGENESS CRAB CAKE</b><br>Seasonal accompaniments   | 18 |
| <b>CRAB &amp; ARTICHOKE DIP (GF)</b><br>Blue corn tortilla chips   | 18 |
| <b>POPCORN SHRIMP</b><br>Sriracha chili sauce, lemon aioli   | 14 |
| <b>OYSTERS ON THE HALF SHELL*</b><br>Fresh shucked local oysters, spicy cocktail sauce, horseradish, mignonette            | MP |
| <b>SEARED AHI*</b><br>Spicy seasoned, seared rare, wasabi, pickled ginger, soy sauce                                       | 18 |

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## Soups & Salads

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| <b>MIXED GREENS SALAD (V)</b><br>Organic spring mix, choice of dressing   | 8       |
| <b>SEAFOOD CAESAR</b><br>Crab, shrimp, smoked salmon  | 28      |
| <b>CLASSIC CAESAR SALAD</b><br>Parmigiano-Reggiano, garlic croutons<br><i>Add to the top of any salad – Bay shrimp 4   House-smoked salmon 5   Dungeness crab 12</i>                          | 8       |
| <b>DUNGENESS CRAB &amp; BAY SHRIMP LOUIE (GF)</b><br>Organic spring mix, asparagus, tomato, black olives, sliced egg, Louie dressing  | 26      |
| <b>NORTHWEST CLAM CHOWDER (GF)</b><br>Ocean clams, sweet corn, cream, potatoes, bacon   | 8   13  |
| <b>CHANDLER'S SIGNATURE WHISKEY DUNGENESS CRAB SOUP</b><br>Lobster stock, whiskey, Dungeness crab, sherry  | 10   15 |
| <b>CLAM CHOWDER &amp; SALAD COMBO</b><br>Your choice: cup of Northwest clam chowder and Caesar salad or mixed greens salad  | 15      |

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## Sandwiches, Burgers & Tacos

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| <b>FISH TACOS* (GF)</b><br>Fresh seasonal fish, house-made slaw sriracha mayonnaise, served with a living Bibb lettuce salad                    | 16 |
| <b>DUNGENESS CRAB CLUB</b><br>Bacon, tomato, avocado, watercress, toasted whole wheat bread   | 22 |
| <b>PAINTED HILLS BURGER (1/2LB.)*</b><br>Local and grass-fed beef, Beecher's cheddar, bacon, pickled jalapeño, spicy mayo                       | 16 |
| <b>CHANDLER'S CRAB MELT</b><br>Fresh crab salad, sliced tomatoes, bacon, Beecher's cheddar, slaw, pickle, Schwartz Brothers Bakery Organic Roll | 23 |

*Chandler's Crabhouse includes a 20% service charge on each guest check.  
Chandler's Crabhouse retains the full service charge and compensates  
team members in the form of wages, commissions and benefits.*



## Featured Seafood

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| <b>NEAH BAY SABLEFISH*</b>  | 32 |
| Herb-crusting crisp skin, beet braised black caviar lentils, sautéed chard, balsamic drizzle                        |    |
| <b>AHI TUNA*</b>  | 28 |
| Sesame seed crust, seared rare, soy honey mustard sauce, sautéed vegetables, Calrose rice, smoky bonito vinaigrette |    |
| <b>QUEEN CHARLOTTE ISLAND SALMON* (GF)</b>  | 30 |
| Creamy polenta, chanterelle mushrooms, pork-belly ragout, lemon beurre blanc  |    |
| <b>SEA SCALLOPS* (GF)</b>   | 30 |
| Pan-seared, harvest mash, purple cauliflower, Romanesco, gremolata  |    |

## Entrées

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| <b>CIOPPINO*</b>  | 36 |
| Scallops, prawns, clams, mussels, finfish, sherry tomato broth  |    |
| <b>STEAK CHANDLER'S*</b>  | 24 |
| Seared USDA Prime tenderloin medallions, Dungeness crab, sautéed spinach, Béarnaise sauce, Yukon Gold mashed potatoes |    |
| <b>DUNGENESS CRAB MAC &amp; CHEESE</b>  | 22 |
| Dungeness crab, radiatore, 3 cheese lobster cream sauce   |    |
| <b>FISH &amp; CHIPS</b>   | 17 |
| Fresh true cod, tempura batter, panko-breaded, tartar sauce   |    |
| <b>WILD MUSHROOM RISOTTO (V)</b>  | 20 |
| Locally sourced wild mushrooms in season, Parmesan-Reggiano, fresh herbs  |    |

## Today's Crab Selections

*Chandler's is famous for serving sustainable local Dungeness crab year round, celebrated for being the sweetest crabmeat.  
All crab entrées served with orzo salad and grilled asparagus.*

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| <b>DUNGENESS CRAB</b>   | MP |
| Sustainably fished, never frozen with roasted fennel orzo, asparagus<br>Choice of preparation: butter-roasted with garlic and spices, steamed with drawn butter |    |
| <b>ALASKAN KING CRAB</b>  | 32 |
| Asparagus, Yukon Gold mashed potatoes, romesco sauce  |    |
| <b>ALASKAN BAIRDI CRAB</b>  | 23 |
| Grilled asparagus, Yukon Gold mashed potatoes, Hoisin cocktail sauce  |    |
| <b>WORLD'S BEST DUNGENESS CRAB CAKE</b>   | 44 |
| Half-pound crab cake, Calabrian chili aioli, chive oil  |    |



*Smart Catch is a chef-driven sustainable seafood program created to increase sustainable seafood consumption and support environmentally sustainable fishing practices. Our commitment as a Smart Catch restaurant means that we are working toward a goal of purchasing at least 90 percent sustainable seafood.*

Please alert your server to any food allergies. (V) Vegetarian (GF) Gluten-Free

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