



Appetizers

Dungeness Crab Cake 13.95
hearts of palm salad, sweet corn sauce

Blue Crab Cake 19.95
east coast-style, grainy mustard sauce

Dungeness Crab Leg Cocktail 16.95
trio of sauces

Dungeness Crab & Artichoke Dip 15.95
chandler's original

Tempura Prawns and Asparagus 12.95
green tea salt

Steamed Clams and Mussels 13.95
coconut-green curry broth

Hot Tower Combo* 35.95
crab cake, calamari and kimchee beef

American Caviar 49.95
buckwheat blini and sour cream

Spicy Fried Calamari 11.95
chili oil, lime-cilantro chutney

Kimchee Beef* 12.95
marinated, grilled, spicy-hot housemade kimchee

Crab Rockefeller 17.95
dungeness crab, creamed spinach, hollandaise

Seared Ahi Tuna* 14.95
wasabi, ginger and soy

Half-Shell Oysters Market Price
six or twelve, selection varies

King Crab Bites 36.95
one pound, on ice, three sauces

Chilled Tower Combo* 39.95
crab legs, seared tuna and california roll

Sushi

Tempura Roll* 10.95
salmon, tuna, asparagus, wasabi-cream cheese

California Roll 12.95
dungeness crab, avocado, cucumber, tobiko

Tarantula Roll* 12.95
soft-shell crab, sriracha, serrano peppers

Seattle Roll 11.95
smoked salmon, asparagus, scallions, cream cheese

Chandler's Hand Roll 10.95
crispy freshwater eel, cucumber, spicy sauce

Yellowtail Sashimi* 12.95
ponzu, avocado, sweet onions

Soups & Salads

Northwest Seafood Chowder 6.50/9.50
crab, shrimp, clams, smoked salmon

Mixed Greens Salad 6.95
choice of dressing

Chandler's Seasonal Salad 9.95
Jonah crab meat, butter lettuce, beets,
warm goat cheese, pomegranate vinaigrette

Whiskey Crab Soup 7.50/10.50
world famous!

Caesar Salad 7.95
reggiano parmesan, garlic croutons

with bay shrimp 10.95
with house-smoked salmon 10.95
with dungeness crab 12.95

Dungeness Crab and Bay Shrimp Louie 25.95
crisp greens, asparagus, tomatoes, black olives, sliced egg, 1000 island dressing

Vegetables & Sides

Broccolini with Toasted Garlic 4.95

Sweet Potato Mash 6.95

Brussels Sprouts in Sherry Cream 7.95

Yukon Gold Mashed Potatoes 4.95

Baby Bok Choy 4.95

Truffle Fries 8.95

Wild Mushroom Risotto 6.95

Rosemary-Roasted Yukon Gold Potatoes 4.95

Wild Mushroom Sauté with Pancetta 6.95

Dungeness Crab Hash 8.95

Join us for brunch Saturday & Sunday 10:00am – 3:00pm Our Private Dining Room is available for groups up to 28

Chef: Kevin Rohr

General Manager: Michael Johnson



Crab & Lobster

Dungeness Crab 29.95 half/45.95 whole
butter-roasted with garlic, steamed or chilled

Alaskan Bairdi Crab 33.95
steamed crab, grilled asparagus, yukon gold
mashed potatoes, asian cocktail sauce

Alaskan King Crab Legs 55.95
center-cut sections

Australian Lobster Twin Tails 65.95
butter-broiled twin tails

Dungeness Crab Cakes 33.95
sweet corn sauce, hearts of palm salad, basmati rice

East/West Crab Cakes 39.95
best of both worlds, dungeness and blue crab,
served with mustard sauce

Crab Combo Dinner 56.95
king crab leg, half dungeness crab

Jumbo Alaskan King Crab Clusters 79.95
yukon gold mashed potatoes

Steaks

All steaks served with yukon gold mashed potatoes

USDA Prime

Filet Mignon* 39.95
8 oz., center cut

Chandler's Filet Mignon* 53.95
13 oz., chargrilled to perfection

Bone-in Ribeye Steak* 42.95
16 oz., intense flavor

Steak & Crab* 66.95
8 oz., filet mignon and king crab

Wagyu

New York Steak* 46.95
14 oz., thick cut

Flat Iron Steak* 35.95
8 oz., intense flavor

Peppercorn Crusted New York Steak* 49.95
14 oz., thick cut, au poivre sauce

Steak & Lobster* 78.95
thick cut new york steak and Australian lobster tail

Create your own combination of surf and turf

Select any of the above steaks and pair with your favorite seafood for the following additional price

King Salmon	29.95	Alaskan king crab leg	27.95
½ Dungeness Crab	24.95	Australian lobster tail	32.95
Jumbo lump blue crab cake	15.95	Dungeness crab cake	14.95

Fresh Fish & House Specialties

Alaskan Halibut* 35.95
brussel sprouts, roasted potato, hazelnuts,
pancetta, sherry cream sauce

Hawaiian Ahi Tuna* 29.95
oshitashi, cucumber wakame salad, sticky rice,
hoisin vinaigrette

Alaskan Coho Salmon* 34.95
cauliflower purée, chanterelle mushrooms,
shaved fennel-arugula salad

Alaskan King Salmon* 37.95
grain mustard spaetzle,
braised cabbage, huckleberry demi

Grilled Scallops and Prawns* 31.95
wasabi gnocchi, Japanese eggplant,
spicy soy cream

Pan-Roasted Half Chicken 26.95
preserved lemon, goat cheese,
charmoula sauce

Chandler's Cioppino 32.95

dungeness crab, prawns, clams, mussels and finfish, with sherry-tomato broth

Desserts

Signature Key Lime Pie 7.95
graham cracker-pecan crust, sweetened cream

Banana Cream Pie 7.95
vanilla wafer-pecan crust, caramel sauce

Crème Brulee 7.95
caramelized custard, seasonal berries

Valrhona Chocolate Brownie 7.95
flourless, served warm, vanilla bean ice cream

Seasonal Fruit Crisp 7.95
warm streusel topping, caramel sauce

Olympic Mountain Ice Cream and Sorbet 4.95
daily flavors

12 Layer Chocolate Cake 9.95
hot fudge sauce

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