

CHANDLERS®

PRIME STEAKS • FINE SEAFOOD

SEAFOOD QUALITY STATEMENT

Today we still source all of our Pacific seafood through my long-term relationships with fishermen and fish brokers in Hawaii and Alaska. Our seafood is shipped jet-fresh directly to our kitchen within 24 hours of being caught, bringing you the freshest Pacific seafood available. Enjoy! - *Rex*

SWORDFISH

Grilled Hawaiian swordfish with roasted bell peppers, olives and capers, served with asparagus and citrus-zested jasmine rice. 32.

HAWAIIAN AHI TUNA

No. 1+ sashimi grade Ahi tuna pan-seared rare and served sliced on wasabi mashed potatoes with a sake, soy and ginger sauce, roasted garlic, shiitake mushrooms and watercress salad. 39.

SEA BASS

Pan-seared Chilean sea bass set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sautéed asparagus. 36.

ORA KING SALMON

Sesame seed crusted King salmon set on rice vermicelli noodles and sugar snap peas served with a tamarind, ginger and chili soy sauce. 35.

• SHELLFISH SPECIALTIES •

DAY BOAT SCALLOPS

Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce. 36.

FISHMARKET SALAD

Prawn shrimp, Dungeness crab, bay scallops and bay shrimp set on organic romaine lettuce with tomato, avocado and famous Nick's Fishmarket Green Goddess dressing. 29.

PACIFIC LOBSTER TAIL

8 oz Australian rock lobster tail broiled and served with asparagus, Hollandaise and pommes frites. 43.

SURF AND TURF

Aussie tail and petite filet mignon. 72.

LIVE MAINE LOBSTER

Jet Fresh whole Maine lobsters steamed and dressed. Served with clarified butter and pommes frites. When available. Market Price.

OCEAN ROSE ABALONE

Santa Barbara farm raised abalone steaks sautéed in meunière butter, lemon and parsley, served with citrus-zested jasmine rice and fresh sautéed asparagus. 95.

BOUILLABAISSE A LA MAISON

A true classic French seafood stew of lobster, crab, scallops, prawns, clams, mussels and fresh filet of fish steamed to order in a saffron lobster broth and accompanied by toasted rouille. 43.

Easter Prixé Fixe

THREE COURSE MENU 43.

A complete, three-course dinner. Includes choice of Lobster Bisque Soup, Soup du Jour, Mixed Green Salad or Wedge Salad, Entrée and Dessert.

Prime Rib

Slowly roasted prime rib served medium rare to medium with creamed horseradish, beef au jus, and Chandler's smashed potatoes.

Fishmarket Salad

Mexican white prawns, dungeness crab, bay scallops and bay shrimp set on organic romaine lettuce with tomato, avocado and Chef Luis' house-made Green Goddess dressing.

Halibut

Pan seared Alaskan Halibut set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sautéed asparagus.

Veal Piccata

Scallopini cuts of fresh veal in a lemon, butter and caper sauce; served with sundried tomato risotto and broccolini.

Double Lamb Chop

Pan seared, oven roasted lamb chops served with apple mint chutney, potatoes au gratin and fresh baby carrots.

Duck Two Ways

Seared duck breast and duck leg confit served on red cabbage and apple slaw with a port wine reduction and mascarpone polenta.

Your choice of dessert: Fromage Blanc Cheesecake or The Bomb