

SOUPS & SALADS

SPICY CREOLE GUMBO cup 6 | bowl 8.5

MAINE LOBSTER BISQUE cup 7 | bowl 9.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5

CAESAR SALAD grated parmigiano-reggiano croutons, asiago cheese crisp 7

HEIRLOOM TOMATO SALAD arugula, mozzarella, basil ice cream, balsamic glaze 8.5

STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion, reggiano parmesan 7.5

SOUP & SALAD choice of soup and starter salad 12.5

FRESH OYSTERS* \$3 EACH

BLUE POINT (Delaware Bay) | FIRE RIVER (New Brunswick)

WELLFLEET (Cape Cod | POWDER POINT (Massachusetts)

WIANNO (Cape Cod) | LITTLE SHEMOGUE (New Brunswick)

STARTERS

GRILLED ARTICHOKE WITH GARLIC PARMESAN SAUCE 8

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallions sm. 8 | lg. 12

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 10.5

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 8.5 | lg. 12.5

PRINCE EDWARD ISLAND MUSSELS white wine and garlic sm. 8.5 | lg. 14

LOBSTER TAMALES corn, roasted poblano, cilantro, avocado crema 11

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 12.5

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 12

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 10.5

SAUTÉED SHRIMP SCAMPI with garlic butter 11

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 13

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws sm. 53 (serves 2-3) | lg. 93 (serves 4-6)

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36

POWER LUNCH COMBOS 13

Served with a bowl of soup or starter salad

SMOKED SALMON FLATBREAD | ROASTED DUCK FLATBREAD

TEMPURA SHRIMP SUSHI ROLL | SPICY TUNA SUSHI ROLLS

½ JUMBO LUMP CRAB MELT | SOUTHWEST SHRIMP WRAP

ACHIOTE FISH TACO | ½ TURKEY CLUB | LOBSTER TAMALES

POWER LUNCH ENTREES 18

Served with a bowl of soup or starter salad

LOBSTER MAC N' CHEESE white truffle bread crumbs

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, endive, bacon mustard vinaigrette

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black beans, dried banana, roasted chili vinaigrette

SEARED SEA SCALLOPS lemon asparagus risotto, fennel salad, basil oil, balsamic reduction

ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's top of the catch.

TODAY'S FRESH FISH

Served with choice of two seasonal sides

ATLANTIC SALMON (Canada) 16

BARRAMUNDI (Australia) 19

FRIED CATFISH (Mississippi) 14

RAINBOW TROUT (Palmyra, WI) 18

SEARED WHITEFISH (Lake Superior) 16

STEAKS & COMBOS

Served with choice of two seasonal sides

10 oz. PRIME ANGUS BEEF TOP SIRLOIN 29

6 oz. CENTER CUT FILET 31

4 oz. CENTER CUT FILET with your choice of the following 30

SEARED GEORGES BANK SCALLOPS

JUMBO LUMP CRAB CAKE

PANKO FRIED SHRIMP

GRILLED ATLANTIC SALMON

SANDWICHES choice of chef's vegetable or french fries

ACHIOTE FISH TACOS avocado, chipotle crema, tortilla, mango, jicama 12.5

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 12.5

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 11.5

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 12

MESQUITE GRILLED SALMON applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country bread 13.5

CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, egg bun 11 | add bacon \$1

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 13.5

BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 11.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano-reggiano, croutons, asiago crisp 12 | grilled salmon 15

GRILLED SALMON PANZANELLA spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 16

LOBSTER COBB SALAD lobster, watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, egg, sweet potato shoestrings, tarragon ranch dressing 19.5

TUNA NICOISE* char-crusted tuna, mixed greens, roasted potatoes, haricot vert, olives, tomato, fennel, garlic parmesan dressing 18.5

ENTRÉES

PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 15.5

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama lime salad, pico de gallo 15

MAPLE PLANKED SALMON bourbon glaze, whipped yukon gold potatoes, green beans with pecans 16

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 25

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 26

JOYCE FARMS MESQUITE GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 18

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DEVON
SEAFOOD + STEAK

GENERAL MANAGER Katie Wysocki
EXECUTIVE CHEF Tony Hargrove

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS AND OTHER ARTISAN PURVEYORS

We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms – Piedmont, NC

Foley Fish – Boston, MA

Creekstone Farms – Arkansas City, KS

Artisan Specialty Foods – Lyons, IL

Burgers' Smokehouse – California, MO

Halperns' – Atlanta, GA

Tea Forte – Concord, MA

Hawaiian Fresh Seafood – Honolulu

Fever-Tree – London, England

Meyer Ranch - Western Montana

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.

SEASONAL SIDES

CREAMED CORN WITH BURGERS' BACON ZUCCHINI, CORN, TOMATO, BASIL RAGOUT

GRILLED ASPARAGUS

APPLE & CELERY ROOT SLAW

PAPRIKA FRIES

CHEF'S VEGETABLE SELECTION

PARMESAN-HERB ROASTED YUKON GOLD POTATOES
LOBSTER MAC N' CHEESE (ADD \$4)
