

DEVON

SEAFOOD GRILL

General Manager Harry Weckerly
Executive Chef Jitendra Gulgule

FRESH SHUCKED OYSTERS*

Bluepoint (Chesapeake Bay, VA) 2.00 each
Chop Tank Sweets (Maryland) 2.25 each
Island Creek (Duxbury Bay, MA) 2.50 each
Beau Soleil (New Brunswick) 2.75 each

TODAY'S FRESH FISH

All fish is served grilled unless otherwise stated. Choice of whipped yukon gold potatoes, lemon-asparagus risotto, lobster mac n' cheese (add \$1.95), chef's seasonal vegetables or grilled asparagus.

ATLANTIC SALMON 13.95
(Canada)

MAHI-MAHI 15.95
(Costa Rica)

WORDFISH 17.95
(Hawaii)

SEARED COD 17.95
(Georges Bank)

SEARED WALU 18.95
(Hawaii)

BLACK GROUPER 19.95
(Florida)

SEARED MONCHONG (POMPHRET) 19.95
(Hawaii)

SEARED OPAH 19.95
(Hawaii)

SEARED AHI 21.95
(Hawaii)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger sm. 7.25 | lg. 9.50

LOBSTER TAMALE corn, roasted poblano, cilantro, avocado crema 8.50

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 6.95

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 8.25 | lg. 10.50

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 8.25

SHRIMP COCKTAIL cocktail sauce, creole remoulade 14.00

ROASTED DUCK FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette 7.50

BLUE HILL BAY MUSSELS white wine and garlic sm. 8.25 | lg. 11.95

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 10.95

STEAMED LITTLENECK CLAMS white wine and garlic 12.50

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 9.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.50

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 10.95

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive tapenade 8.95

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 11.50

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 39.00 (serves 3 - 5)

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER 6.50 | **SPICY CREOLE GUMBO** 6.50 | **MAINE LOBSTER BISQUE** 7.50

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 6.50

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 6.50

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 6.00

ROASTED CRIMSON BEETS gorgonzola, pears, candied walnuts, watercress, walnut vinaigrette 5.95

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 10.50 | with grilled salmon 13.50

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 13.95

CHAR CRUSTED SEARED TUNA SALAD* romaine, asparagus, english cucumbers, yukon gold potatoes, lemon yogurt dressing 14.50

GEORGES BANK SEA SCALLOP & SHRIMP SALAD baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 15.95

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18.50

BRUNCH SPECIALTIES

OSCAR QUICHE crab cake, asparagus, hollandaise, fruit compote 14.00

WILD MUSHROOM QUICHE with baby greens, pine nuts, balsamic vinaigrette, mixed berries 11.50

RANCHERO OMELET andouille, chiles, pepper jack, cilantro, pico de gallo, griddle cakes 11.00

COUNTRY OMELET canadian bacon, peppers, red onions, potatoes, mushrooms, tomatoes, fontina, provolone, griddle cakes 10.50

CRAB & SPINACH OMELET jumbo lump crabmeat, baby spinach, red onion, asparagus, tomatoes, griddle cakes 13.50

EGGS BENEDICT potato griddle cakes, fruit compote 11.00

STEAK & WILD MUSHROOM QUICHE tomatoes, field greens in balsamic vinaigrette 16.00

SALMON BENEDICT poached eggs, seared atlantic salmon, english muffin, hollandaise 14.50

FRENCH TOAST NAPOLEAN cinnamon raisin bread, caramelized bananas, honey butter, mixed berries, maple syrup 11.00

SANDWICHES on Le Bus bread served with french fries and cole slaw

GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 9.95

SMOKED TURKEY applewood bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 9.50

TILLAMOOK CHEDDAR BURGER ½ lb creek stone farms black angus beef, lettuce, tomato, egg bun 9.75 add bacon 75¢

GRILLED SALMON applewood smoked bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 12.50

ENTRÉES

BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 12.95

VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 14.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, chef's seasonal vegetables 21.50

PAN ROASTED CHICKEN BREAST chive gnocchi, wild mushrooms, fennel, marsala and sage demi glace, balsamic glaze 14.50

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, chef seasonal vegetable 27.50

LOBSTER MAC N' CHEESE white truffle bread crumbs, grilled asparagus 14.95

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, sautéed spinach 23.95

PLEASE JOIN US FOR
SUNDAY BRUNCH EVERY
WEEK FROM 11 – 2

* 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.