

DEVON

SEAFOOD GRILL

GENERAL MANAGER Scott Siemianowski
EXECUTIVE CHEF Scott Carroll

FRESH OYSTERS* \$3 EACH

CAPE MAY SALTS (Cape May)

WIANNO (Massachusetts)

BEAU SOLEIL (New Brunswick)

STARTERS

LOBSTER CORN DOGS lobster tail, battered, fried on a stick just like a corn dog, only much fancier, served with spicy beer mustard 17

CORNBREAD(ED) SHRIMP white bbq sauce, espellette pepper rouille, cherry peppers 12

BIG EYE TUNA POKE sea kelp, pea shoots, macademia nuts, yuzu-avacado mayo, ginger candy, 7-spice wonton chips, micro greens 15

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 9 | lg. 13

STEAMED LITTLENECK CLAMS white wine and garlic 14

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm 9.5 | lg. 14

BLUE HILL MUSSELS white wine and garlic sm. 10 | lg. 15

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 13

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 19

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 13

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11.5

CHARCUTERIE & CHEESE BOARD Prosciutto Di Parma, Rosette De Lyon, Lonza Pomegranate, Smoked Maple Cheddar, Manchego, Landaff, with mustards, pickles, grilled bread 19

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 9

SPICY CREOLE GUMBO 9

MAINE LOBSTER BISQUE 10

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 8

BRIE, ENDIVE & PISTACHIO SALAD red leaf & bibb lettuce, watercress, Belgian endive, radish, crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 9

SOUP & SALAD choice of soup and starter salad 14

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 13

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 17

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 20

TUNA NICOISE* char-crusted tuna, mixed greens, roasted potatoes, haricot vert, olives, tomato, fennel, garlic parmesan dressing 18

SANDWICHES

Served with seasonal side or french fries

ACHIOTE FISH TACOS avocado, cilantro sour cream, corn tortilla, mango, jicama 13.5

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 13.5

GRILLED CHICKEN applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, brioche bun 12

CREEK STONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, brioche bun 12 | add bacon \$1

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 15

BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 13

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

All fish is served grilled unless otherwise stated.

Choice of two seasonal sides. (Add \$4 lobster mac n' cheese)
RAINBOW TROUT 15 (Carolina)

ATLANTIC SALMON 20 (Canada)

SEARED TUNA 25 (Thailand)

SWORDFISH 22 (Block Island)

SEARED SCALLOPS 21 (Georgia Banks)

BARRAMUNDI (Malaysia) 23

ENTRÉES

PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 17

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

JOYCE FARMS GRILLED HALF CHICKEN herb roasted potatoes, grilled asparagus 19

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, grilled asparagus 33

LINGUINE WITH CLAMS la quercia prosciutto, white wine, garlic, cherry peppers, olive oil 19

ALMOND CRUSTED TILAPIA orange buerre blanc, grilled asparagus, seasonal berries 17

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 28

SEASONAL SIDES

GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW | BRUSSELS SPROUTS W/ CRISPY PROSCIUTTO
ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT
CURRIED CAULIFLOWER "STEAK" W/ WHITE TRUFFLE POLONAISE

FRIES | GEECHIE BOY GRITS GRATIN | LEMON ASPARAGUS RISOTTO
WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED YUKON GOLD POTATOES

LOBSTER MAC-N-CHEESE (ADD \$4)

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.

*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

BRUNCH COCKTAILS

BLOODY MARY 7

MIMOSA Domaine Ste. Michelle Brut, orange juice 7

DOMAINE STE. MICHELLE BRUT 11

CANTINE MASCHIO PROSECCO BRUT 11.5

BLUEBERRY ROSEMARY LEMONADE Stoli Blueberi vodka, muddled fresh blueberry + rosemary sprig, house-made lemonade 11

BRUNCH SPECIALTIES

SMOKED SALMON & POTATO LATKE smoked salmon over crisp potato pancake, caper, red onion, watercress, sour cream 12

BELGIAN WAFFLES mixed berries, nutella whipped cream, Vermont maple syrup 12

STEAK & EGGS grilled flat iron steak, poached eggs, asparagus, foyot sauce, home fried potatoes 17

EGGS BENEDICT poached eggs, Canadian bacon, english muffin, hollandaise, home fried potatoes 15, with smoked salmon 15

OMELET choice of three: tomato, red bell pepper, bacon, spinach, mushroom, onion, white cheddar with home fried potatoes and berries 13

EGGS ANY STYLE two eggs, Burgers' smokehouse applewood bacon, toasted country white, home fried potatoes 11

CHICKEN AND WAFFLES pecan waffle, lemon shallot butter, fried chicken tenders, maple syrup 14

BRUNCH ADDITIONS

BISCUITS AND GRAVY split cheddar and peppercorn biscuits with sausage gravy 6

FRIED TO ORDER DOUGHNUTS cinnamon sugar doughnuts with apple caramel, kahlua chocolate, raspberry "jelly" 6