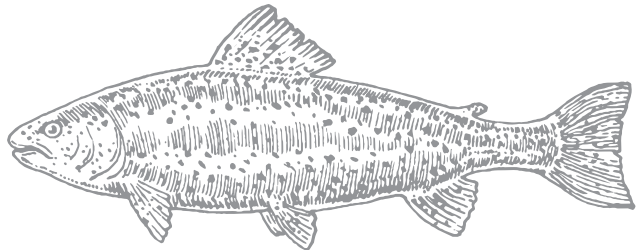


STARTERS

TUNA POKE sea kelp, pea shoots, macadamia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 15

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, Kalamata olive 12

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 14



ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 13
with grilled salmon 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

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

SEASONAL SIDES

GRILLED ASPARAGUS | LOBSTER MAC N' CHEESE *(add \$4)*

APPLE & CELERY ROOT SLAW | BUTTERNUT SQUASH RISOTTO

WHIPPED YUKON GOLD POTATOES | ROASTED CARROTS WITH HONEY

SRIRACHA BUTTER & CRYSTALIZED MINT

ROASTED CAULIFLOWER WITH BACON & ONION JAM

ROASTED BRUSSELS SPROUTS WITH PROSCIUTTO & WHOLE GRAIN MUSTARD

PARMESAN-HERB ROASTED YUKON GOLD POTATOES

BLUE HILL BAY MUSSELS white wine and garlic sm. 11 | lg. 15

MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, watercress, fries 14

CHARCUTERIE & CHEESE BOARD Prosciutto Di Parma, Rosetta De Lyon, Creminelli Bresaola, Smoked Maple Cheddar, Mangego, Landaff, with mustards, pickles, grilled bread 21

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 19

SOUPS & SALADS

SPICY CREOLE GUMBO 9

NEW ENGLAND CLAM CHOWDER 9

MAINE LOBSTER BISQUE 11

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

STRAWBERRY PISTACHIO SALAD field greens, sherry vinaigrette, red onion, parmigiano reggiano 8.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 9

SOUP & SALAD choice of soup and starter salad 14

SANDWICHES

served with a seasonal side or french fries

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 15

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

CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, brioche bun 12
(add bacon \$1)

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 14.5

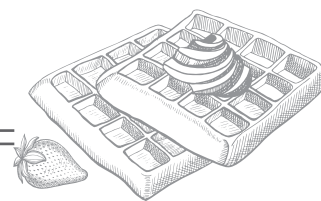
BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 12

ENTRÉES

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

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

SEAFOOD MIXED GRILL cajun seasoned shrimp and scallops, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 28



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

EGGS BENEDICT poached eggs, Canadian bacon, english muffin, hollandaise, home fried potatoes 15 or 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

VANILLA CREPES lemon curd, strawberry, blackberry & mint salad, vanilla yogurt 12

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

FRIED CHICKEN AND WAFFLES savory waffles, fried chicken, Mike's Hot Honey drizzle, jalapeno sausage, sunny side up egg, pickled red onion 16

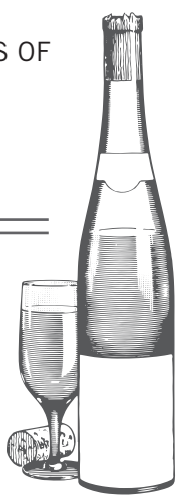
MEDITERRANEAN QUICHE goat cheese, caramelized onion, artichoke heart, spinach, tomato, served with a baby greens salad 13

AVOCADO BENEDICT poached eggs, avocado, red pepper pesto, goat cheese, poblano crema, arugula, watercress, lemon oil 13

CHIA OATMEAL CEREAL BOWL chia oatmeal, vanilla yogurt, mango, banana, strawberries, blackberries, mint, toasted coconut 12

SUNDAY WINE SPECIAL

HALF PRICE BOTTLES OF WINE UP TO \$100, 25% OFF BOTTLES OF WINE \$100 AND OVER.



SAVE WATER. DRINK WINE.

DEVON
SEAFOOD GRILL

FEATURED COCKTAILS

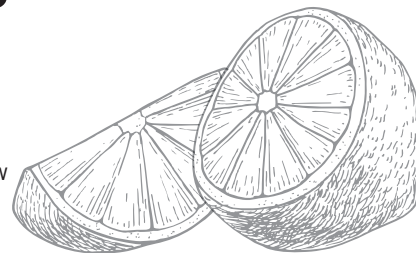
BLOODY MARY 7

MIMOSA Domaine Ste. Michelle Brut, orange juice 11.5

DOMAINE STE. MICHELLE BRUT 11

CANTINE MASCHIO PROSECCO BRUT 11.5

CAFFEINATED MANHATTAN Knob Creek Rye, dry vermouth, cold brew reduction, coffee bitters 11



CAPPUCCINO & COFFEE

All coffee drinks are made with LaColombe Coffee

JAMESON OR BUSHMILLS IRISH COFFEE 9.5

BUTTERNUT frangelico, butterscotch, brandy 9.5

ORANGE GLAZE kahlua, grand marnier 9.5

SWEET TOOTH amaretto, raspberry 9.5

TWIST tuaca | dark crème de cacao 9.5

MANAGING PARTNER >>> SCOTT SIEMIANOWSKI

EXECUTIVE CHEF >>> DREW HALL

*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.

