

DEVON

SEAFOOD GRILL

General Manager Brian Dailey
Executive Chef Joe Mishler

FRESH OYSTERS*

BLUE POINT
2.50 each (Chesapeake Bay, VA)

JAMES RIVER
2.50 each (James River, VA)

WATCH HOUSE POINT
2.75 each (Watch House Point, VA)

MALPEQUE
2.75 each (Prince Edward Island, CAN)

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated.
Choice of:

grilled asparagus

Roasted cauliflower with bacon

mashed yukon gold potatoes

apple & celery root slaw

wild mushrooms, leeks, goat cheese

parmesan roasted yukon gold potatoes

red flannel hash

roasted brussels sprouts

lobster mac n' cheese (add \$2)

ATLANTIC SALMON 15
(Canada)

BROILED "BOSTON STYLE" HADDOCK 14
(Massachusetts)

SWORDFISH 16
(Block Island)

RAINBOW TROUT 15
(Pennsylvania)

WAHOO 15
(Hawaii)

STARTERS

CHEESE PLATE les frères farm stand, moody blue and vella dry monterey jack served with walnut raisin crisps, pickled sultanas, sweet and sour cherries Sm. 8 | Lg. 10

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 11.5

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan Sm. 8 | Lg. 12

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 8

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 12

SHRIMP COCKTAIL cocktail sauce, creole remoulade 15

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 11

ROASTED DUCK FLATBREAD fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 8.5

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 15

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 11.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 9.5

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 12

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER 7 | SPICY CREOLE GUMBO 7 | MAINE LOBSTER BISQUE 8

BABY GREENS watercress, feta, toasted pine nuts, sun-dried cherries, honey balsamic vinaigrette 6.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 6.5

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 6

SOUP & SALAD choice of soup and baby greens, caesar salad or strawberries and baby greens 11.5

ROASTED BEET SALAD roasted red beets, pears, candied walnuts, gorgonzola cheese, watercress, walnut vinaigrette 6.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 11.5 | with grilled salmon 15

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 15

GEORGES BANK SEA SCALLOP & SHRIMP SALAD baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 16.5

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 18.5

BRUNCH SPECIALTIES

SWEET POTATO PANCAKES honey butter, maple syrup, fruit compote, potato griddle cakes 11.5

OSCAR QUICHE crab cake, asparagus, hollandaise, fruit compote 16

WILD MUSHROOM QUICHE with baby greens, balsamic vinaigrette, mixed berries 11.5

RANCHERO OMELET andouille, chiles, pepper jack, cilantro, pico de gallo, griddle cakes 10.5

COUNTRY OMELET canadian bacon, peppers, red onions, potatoes, mushrooms, tomatoes, fontina, provolone, griddle cakes 10

CRAB & SPINACH OMELET jumbo lump crabmeat, baby spinach, red onion, asparagus, tomatoes, griddle cakes 13.5

EGGS BENEDICT potato griddle cakes, fruit compote 11.5

STEAK & WILD MUSHROOM QUICHE with baby greens, balsamic vinaigrette, mixed berries 16

SALMON BENEDICT poached eggs, seared atlantic salmon, english muffin, hollandaise 14.5

FRENCH TOAST NAPOLEON cinnamon raisin bread, caramelized bananas, honey butter, mixed berries, maple syrup 13

BELGIAN WAFFLES choice of seasonal berries & whipped cream, pecans & caramel, or chocolate fudge sauce 9.5

SANDWICHES served with choice of seasonal side or french fries

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, country white bun 11

SMOKED TURKEY applewood bacon, smoked gouda, lettuce, tomato, roasted red pepper mayo, grilled vienna bread 10

CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, country white bun 10 (add bacon 75¢)

MESQUITE GRILLED SALMON applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, grilled vienna bread 13.5

ENTRÉES

ALMOND ENCRUSTED COSTA RICAN TILAPIA orange beurre blanc, grilled asparagus, fresh berries 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 21.5

LOBSTER MAC N' CHEESE white truffle bread crumbs 14.5

MESQUITE GRILLED CHICKEN BREAST parmesan roasted yukon gold potatoes, grilled asparagus 15

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 25

CENTER CUT FILET MIGNON 6 oz. 28

6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP 35.5

6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE 36.5

FEATURED DESSERTS

KEY LIME PIE topped with housemade whipped cream and served with raspberry sauce and mango puree 7.5

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.