

## FRESH SHUCKED OYSTERS & CHILLED SHELLFISH\*

BLUE POINT (Long Island Sound, NY) 3

KUSSHI (Deep Bay, BC) 4

EMERALD COVE (Baynes Sound, BC) 3

PURPLE MOUNTAIN (Hood Canal, WA) 3

COLOSSAL SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 15.5

CHILLED SHELLFISH PLATTER\* oysters, shrimp, lobster claws, king crab legs, roasted tomato cocktail sauce, creole remoulade, fresh minced horseradish Sm.55 | Lg. 95 *Please note that no additions or substitutions may be made on the shellfish platter.*

## STARTERS

WHITE WINE STEAMED MUSSELS garlic toast 10

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10


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

PROSCIUTTO FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple 10.5


CORNBREAD ROCK SHRIMP cherry peppers, espelette pepper rouille, white barbeque sauce 12

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, french fries 11

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

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

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 8 | lg.12

SPICY TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriacha sm. 8 | lg. 13 

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

WAGYU BEEF TARTARE\* pickled red onion, capers, dijonnaise, quail egg, whole grain mustard, sourdough toast 14

STEAMED LITTLENECK CLAMS white wine garlic broth 13

MARYLAND STYLE JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 34



## SOUPS & SALADS



SPICY CREOLE GUMBO 8

NEW ENGLAND CLAM CHOWDER 9

MAINE LOBSTER BISQUE 9.5

CAESAR SALAD grated parmesan reggiano, croutons, asiago cheese crisp 7  

BABY GREENS feta, toasted pine nuts, dried cherries, honey balsamic vinaigrette 7.5  

SPINACH & WATERCRESS SALAD roasted red beets, poached pears, candied walnuts, blue cheese crumbles, walnut vinaigrette 9  

## TODAY’S FRESH FISH

All fish is served mesquite grilled unless otherwise stated. Choice of two seasonal sides. (Add \$3.5 lobster mac n’ cheese or roasted mushrooms)

MAHI MAHI (Hawaii) 23

ATLANTIC SALMON (Canada) 17

BOSTON STYLE HADDOCK (Mass) 16

SWORDFISH (Hawaii) 21

SEARED AHI TUNA (Hawaii) 28

SEARED HALIBUT (Alaska) 30

SEARED TURBOT (Mediterranean) 30

BARRAMUNDI (New Zealand) 21

## STEAKS

All steaks are mesquite wood grilled and finished with shallot herb butter. Choice of two seasonal sides (Add \$3.5 lobster mac n’ cheese or roasted mushrooms) Choice of any steak Oscar (Add \$8).

6 OZ CENTER CUT FILET MIGNON 31

8 OZ CENTER CUT FILET MIGNON 37

12 OZ USDA PRIME KANSAS CITY STRIP 41

18 OZ USDA PRIME BONE-IN RIBEYE 46

## SANDWICHES


Served with choice of seasonal side or french fries (Add \$3.5 lobster mac n’ cheese or roasted mushrooms)


CREEK STONE FARMS BLACK ANGUS BURGER\* sharp cheddar, lettuce, tomato, egg bun 10 | add bacon \$1


BURGERS’ SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 10.5


MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, brioche roll 11

## ENTRÉE SALADS

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette 15 

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

TUNA NICOISE\* char-crusted tuna, mixed greens, roasted potatoes, haricots verts, olives, tomato, fennel, garlic parmesan dressing 16 

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18.5 

## ENTRÉES

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 16

LOBSTER MAC N’ CHEESE white truffle bread crumbs 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 22.5



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
















SAN FRANCISCO CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine, tomato broth 29

SEARED GEORGES BANK SCALLOPS lobster risotto, fennel salad, champagne beurre blanc 27




STEAK FRITES wagyu beef, French fries, veal demi, romesco sauce 30

## SEASONAL SIDES

Served a la carte for 3.5 (lobster mac n’ cheese, roasted mushrooms 5.5)

PARMESAN ROASTED YUKON GOLD POTATOES  | HARICOT VERTS, LEMON SHALLOT BUTTER    
APPLE & CELERY ROOT SLAW   | WHIPPED YUKON GOLD POTATOES  | ROASTED MUSHROOMS, TRUFFLE BUTTER    
CREAMED CORN, BACON  | GRILLED ASPARAGUS   | WILD MUSHROOM RISOTTO  
LOBSTER MAC N’ CHEESE | BRUSSEL SPROUTS, PROSCIUTTO, WHOLE GRAIN MUSTARD  

\*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.

 indicates vegetarian options |  indicates vegan options |  indicates options that can be prepared vegan upon request  
Additional dietary menus are available upon request.

DEVON  
SEAFOOD + STEAK

Executive Chef: Wesley Hellberg

## OUR COMMITMENT TO SUSTAINABLE FOOD

Devon Seafood + Steak is committed to utilizing sustainable methods in supplying fresh and high quality seafood to our patrons. We realize this commitment in a myriad of ways including, but not limited to: monitoring watch lists for recommendations on seafood items that are “best choices” for a healthy ocean, aiming to procure only line caught and farmed-raised seafood from local vendors, and aligning with artisan producers and purveyors who share in our dedication to serving high quality, sustainable seafood.

### THANK YOU TO OUR WATERMEN, FISHMONGERS, RANCHERS AND OTHER ARTISAN PURVEYORS

Tanglewood Farms - Piedmont, NC

Urban Churn – Harrisburg, PA

Creekstone Farms - Arkansas City, KS

Hawaiian Fresh Seafood - Honolulu, HI

Meyer Ranch - Western Montana

Lavazza Torino - Italy

Troegs Brewing Co. - Hershey, PA

Baker St Bread Company – Philadelphia, PA

Snyder’s of Hanover - Hanover, PA

Kepler’s Seafood – Middletown, PA