



DEVON

SEAFOOD GRILL

FRESH OYSTERS*

BLUEPOINT
2.5 each (Long Island Sound)

MALPEQUE
2.5 each (Prince Edward Island)

WELLFLEET
2.75 each (Cape Cod)

KUMAMOTO
3 each (Humbolt Bay, CA)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS
cucumber, soy, wasabi, pickled ginger
Sm. 8.5 | Lg. 12

CHEESE PLATE
les frères farm stand, moody blue, vella
dry Monterey jack, walnut raisin crisps,
pickled sultanas, sweet and sour
cherries Sm. 8 | Lg. 11

LOBSTER TAMALE
corn, roasted poblano, cilantro,
avocado crema 10

ROASTED DUCK FLATBREAD
fig barbeque, fontina, provolone,
gorgonzola, red onion, granny smith
apple, sage vinaigrette 9

VIETNAMESE CRAB SPRING ROLLS
daikon, avocado, mint, basil,
pea greens, carrots,
sweet n' sour dipping sauce 11.5

COCONUT GREEN CURRY MUSSELS
cilantro, lime, crispy sweet
potato straws 10

MINI NEW ENGLAND
LOBSTER ROLLS
butter toasted sweet roll, chilled
lobster salad, watercress,
old bay spiced fries 10.5

SHRIMP COCKTAIL
cocktail sauce, creole remoulade 16

SMOKED SALMON FLATBREAD roasted
garlic white sauce, red onion, caper,
watercress, lemon infused olive oil 8.5

AHI TUNA SUSHI ROLLS*
cucumber, soy, wasabi, pickled ginger
Sm. 9 | Lg. 13

BLUE HILL BAY MUSSELS
white wine and garlic Sm. 9 | Lg. 13

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

JUMBO LUMP CRAB CAKES
creole remoulade, mango tartar sauce
18

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

GOAT CHEESE BRUSCHETTA
tomato basil cruda, focaccia crisps,
kalamata olive 10

TUNA TARTARE*
pickled cucumbers, broken wasabi
vinaigrette, sesame crackers 12.5

STEAMED LITTLENECK CLAMS
white wine and garlic 13

COLD SEAFOOD PLATTER*
shrimp cocktail, fresh shucked oysters,
tuna tartar 52 (serves 3 – 5)

TODAY'S FRESH FISH

This is a sampling of our fresh fish. Daily selections vary based on availability.

All fish is served grilled unless
otherwise stated.

Choice of two items from the
'SEASONAL SIDES' below.
(Lobster mac n' cheese add \$2.5)

ATLANTIC SALMON (Canada) 27

SEARED TUNA (AHI) (Hawaii) 32

SWORDFISH (Block Island) 29

MAHI MAHI (Costa Rica) 28

SEARED KING SALMON (New Zealand) 32

ANTARCTIC BUTTERFISH (BLUENOSE)
(New Zealand) 32

SEARED SCALLOPS (George's Bank) 28

RAINBOW TROUT (Idaho) 25

BARRAMUNDI (Australia) 31

1 1/4 LB. COLD WATER LOBSTER
(Maine) 32

2 LB. COLD WATER LOBSTER
(Maine) 48

1/2 LB. COLD WATER LOBSTER TAIL
(Canada) 38

STEAKS

Choice of two items from the 'SEASONAL SIDES' below
(Add \$2.5 for lobster mac n' cheese)

CENTER CUT FILET MIGNON 6 oz. 29 | 8 oz. 35

18 OZ. PRIME ANGUS BONE-IN RIBEYE 40

12 OZ. PRIME ANGUS NEW YORK STRIP 37

FILET COMBOS

Choice of two items from the 'SEASONAL SIDES' below
(Add \$2.5 for lobster mac n' cheese)

6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP 37

6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE 38

6 OZ. CENTER CUT FILET & SEARED SCALLOPS 38

6 OZ. CENTER CUT FILET & CANADIAN 1/2 LB.
LOBSTER TAIL 55

SOUPS & SALADS

SPICY CREOLE GUMBO 7

MAINE LOBSTER BISQUE 8.5

NEW ENGLAND CLAM
CHOWDER 7

BABY GREENS
watercress, feta, toasted
pine nuts, honey balsamic
vinaigrette 7

ROASTED CRIMSON BEETS
gorgonzola, pears, candied
walnuts, watercress, walnut
vinaigrette 7

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

STRAWBERRIES & BABY
GREENS red onion, parmigiano
reggiano, sherry vinaigrette 6.5

SEASONAL SIDES

ROASTED CAULIFLOWER
WITH BACON

MASHED YUKON
GOLD POTATOES

WILD MUSHROOMS, LEEKS,
GOAT CHEESE

GRILLED ASPARAGUS

PARMESAN ROASTED YUKON
GOLD POTATOES

LOBSTER MAC N' CHEESE

ROASTED BRUSSEL
SPROUTS WITH PANCETTA

TONIGHT'S ENTRÉE

MACADAMIA CRUSTED MAHI
orange buerre blanc, grilled asparagus, seasonal berries 30

MEYER RANCH BRAISED BONELESS SHORTRIBS
roasted brussel sprouts, mashed yukon gold potatoes, horseradish gremolata 27

CHAR CRUSTED AHI TUNA
roasted yukon gold potatoes, asparagus, foyot sauce 34

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 23

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean
relish, jicama-lime salad, pico de gallo 22

SEARED SCALLOPS WITH MEYER RANCH SHORTRIBS
pappardelle, shiitake mushrooms, leeks, spinach, marsala, horseradish gremolata 27

SEARED GEORGES BANK SCALLOPS
wild mushroom risotto, arugula, balsamic glaze 29.5

BLACKENED CHICKEN PENNE PASTA
roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 19

JUMBO LUMP CRAB CAKES
creole remoulade, mango tartar sauce, whipped yukon gold potatoes,
grilled asparagus 31

TANGLEWOOD FARMS GRILLED CHICKEN
parmesan roasted yukon gold potatoes, grilled asparagus 23

SAN FRANCISCO STYLE CIOPPINO
shrimp, scallops, mussels, fresh fish, red wine tomato sauce 26

PANKO FRIED SHRIMP
cocktail sauce, french fries, apple & celery root slaw 22

GRILLED SALMON PANZANELLA
spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil,
balsamic vinaigrette 26

VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER
basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 26

SEAFOOD MIXED GRILL
shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes,
grilled asparagus 36

FEATURED DESSERTS

APPLE CROUSTADE

cinnamon ice cream, bourbon-maple syrup 7.5

MANAGING PARTNER Harry Weckerly



* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.