

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO 9

MAINE LOBSTER BISQUE 10

NEW ENGLAND CLAM CHOWDER 9

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

House Salad – need the menu descriptive 8.5

BRIE ENDIVE AND PISTACHIO SALAD A blend of four lettuce varieties, drizzled with our pistachio vinaigrette and finished with thinly sliced radish, brie crumbles, and heirloom carrots 9

STARTERS

FIRECRACKER CAULIFLOWER Breaded cauliflower, lightly fried and tossed in a fiery chili sauce. Finished with crisp micro greens and sesame seeds 10

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

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

CORN & CRAB FRITTERS lump crab meat, fresh corn, corn meal batter, bacon, chipotle mayonnaise 12

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

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

STEAMED LITTLENECK CLAMS white wine and garlic 14

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

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon, marinated shrimp, mango, red & yellow pepper, pico, jalapenos, scallions, ginger vinaigrette, spiced wonton crisps 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar 17

MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, watercress, fries 12.5

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

CHILLED SHELLFISH

FRESH OYSTERS** 3 each

BEAU SOLIEL (New Brunswick)

CAPE MAY SALTS (Cape May)

MALPEQUE (Prince Edward Island)

WELLFLEET (Cape Cod)

WIANNO (Cape Cod)

SHRIMP COCKTAIL cocktail sauce, creole remoulade 17

CHILLED SHELLFISH PLATTER** shrimp cocktail, fresh shucked oysters, king crab legs

Small (serves 2-3) 59 | Large (serves 4-6) 98

CHEF'S DAILY SPECIALS

POTATO CRUSTED HALIBUT sautéed green and white asparagus, lobster beurre blanc 31

TODAY'S FRESH FISH

All fresh fish, Crab Lobster, Steak and Combos below served with choice of two seasonal sides

ATLANTIC SALMON (New Brunswick, Canada) 29

SEARED AHI TUNA (Panama City, Florida) 36

SEARED SCALLOPS (Grand Banks) 32

TROUT (Carolina Mountain, Andrew NC) 25

MAHI - MAHI (Honolulu, Hawaii) 31

SEARED GROPER "STONE BASS" (Halifax, Nova Scotia) 34

SEARED HALIBUT (Serifos, Greece) 35

CRAB & LOBSTER

½ LB. COLD WATER LOBSTER TAIL (Canada) 41

1 ¼ LB. KING CRAB LEGS (Alaska) 65

1¾ LB. COLD WATER LOBSTER (Maine) 39

2 LB. COLD WATER LOBSTER (Maine) 56

STEAKS & COMBOS

6 OZ CENTER CUT FILET MIGNON 33

8 OZ CENTER CUT FILET MIGNON 40

12 OZ. USDA PRIME ANGUS BEEF KANSAS CITY STRIP 46

18 OZ. USDA PRIME ANGUS BEEF BONE-IN RIBEYE 48

6 OZ. FILET & 1/2 LB CANADIAN LOBSTER TAIL 60

8 OZ FILET & 1/2 LB CANADIAN LOBSTER TAIL 68

6 OZ. FILET / 8OZ FILET (choice of)

PANKO FRIED SHRIMP 44/49

JUMBO LUMP CRAB CAKE 44/49

SEARED SEA SCALLOPS 46/49

TONIGHT'S ENTRÉES

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 33

SHRIMP, SCALLOP & CRAB RAVIOLI shrimp, lump crab, spinach, rosa sauce 29

SHELLFISH BOUILLABAISSE clams, mussels, lobster, shrimp, scallops, fresh fish, tomato, fennel, saffron, grilled bread with espelette pepper rouille **31**

CHAR CRUSTED AHI TUNA parmesan roasted yukon gold potatoes, asparagus, foyot sauce 38

CHICKEN PENNE PASTA blackened chicken, snow peas, leeks, shiitake mushrooms, penne pasta, roasted red pepper sauce, red pepper pesto, garlic toast 23

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 25

JOYCE FARMS GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 25

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 25

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, endive, bacon mustard, vinaigrette 26

LINGUINE WITH CLAMS la quercia prosciutto, white wine, garlic, cherry peppers, olive oil 26

SEAFOOD MIXED GRILL Cajun seasoned shrimp and scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 39

SEASONAL SIDES

GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW

ROASTED HERLOOM CARROTS SIRACHA BUTTER CRYSTILIZED MINT | BUTTERNUT SQUASH RISOTTO

WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED YUKON GOLD POTATOES

ROASTED CAULIFLOWER, PANCETTA, ONION JAM | ROASTED BRUSSEL SPROUTS, PROSCIUTTO

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.

**Consumer Information- There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician

DEVON
SEAFOOD + STEAK

MANAGING PARTNER Scott Siemianowski

EXECUTIVE CHEF Scott Carroll

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS AND OTHER ARTISAN PURVEYORS

We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

M.F. Foley Fish – Boston, MA

Yards Brewing Company - Philadelphia, PA

Burgers' Smokehouse - California, MO

Fever-Tree - London, England

Joyce Farms – Piedmont, NC

La Colombe Torrefaction – Philadelphia, PA

Tea Forte – Concord, MA

Blue Coat Gin – Philadelphia, PA

Boyd & Blair Vodka – Glenshaw, PA