

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO 9

NEW ENGLAND CLAM CHOWDER 9

MAINE LOBSTER BISQUE 11

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

BABY GREENS dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette 8.5

STARTERS

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 19

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

FIRECRACKER CAULIFLOWER Breaded cauliflower, lightly fried and tossed in a fiery chili sauce. Finished with crisp micro greens and sesame seeds 11

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

BLUE HILL BAY MUSSELS white wine and garlic sm. 11 | 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 topped with marinated shrimp, mango, red & yellow pepper, pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 15

LEMON GRASS SHRIMP TACO chipotle marinated shrimp, bibb lettuce, pickled onion, spicy pineapple and mango salsa, and lemon grass aioli, grape tomato, finished with sweet soy chile oil peanuts 14

MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, watercress, fries 13

CHARCUTERIE & CHEESE BOARD Prosciutto Di Parma, Rosette De Lyon, Creminelli Bresaola, Smoked Maple Cheddar, Manchego, Landaff, with mustards, pickles, grilled bread 20

CHILLED SHELLFISH

FRESH OYSTERS** 3 each

WIANNO (Cape Cod)

KINGS POINT (Heathsville Virginia)

WELLFLEET (Cape Cod)

BEAU SOLEIL (New Brunswick)

MALPEQUE (PEI)

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 SPECIAL

SEARED SCALLOPS lobster risotto, arugula salad, champagne beurre blanc 34

SEARED HALIBUT golden seared fish served with fingerling potatoes, roasted wild mushrooms, leeks, and spinach 38

TODAY'S FRESH FISH

All fish is served grilled unless otherwise stated

Choice of two seasonal sides:(lobster mac-n-cheese add \$4)

ATLANTIC SALMON (New Brunswick, Canada) 29

SEARED AHI TUNA (Panama City, Florida) 36

SEARED SCALLOPS (Grand Banks) 32

TROUT (Carolina Mountain, Andrew NC) 25

WORDFISH (Nova Scotia, Canada) 32

BARRAMUNDI (Al Laith Saudi Arabia) 35

SEARED ALASKAN HALIBUT (Sitka Sound, Alaska) 36

CRAB & LOBSTER

Choice of two seasonal sides: (lobster mac-n-cheese add \$4)

1 ¼ LB. KING CRAB LEGS (Alaska) 65

1¼ LB. COLD WATER LOBSTER (Maine) 39

2 LB. COLD WATER LOBSTER (Maine) 58

½ LB POUND LOBSTER TAIL (Maine) 41

STEAKS & COMBOS

Choice of two seasonal sides: (lobster mac-n-cheese add \$4)

CENTER CUT FILET MIGNON 6 oz. 34 / 8 oz. 40

6 OZ / 8 OZ CENTER CUT FILET choice of:

PANKO FRIED SHRIMP 44 / 49

JUMBO LUMP CRAB CAKE 44 / 49

SEARED SCALLOPS 46 / 49

HALF POUND LOBSTER TAIL 60 / 68

12 OZ. USDA PRIME ANGUS BEEF KANSAS CITY STRIP 45

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

TONIGHT'S ENTRÉES

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

CHAR CRUSTED AHI TUNA parmesan roasted yukon gold potatoes, asparagus, foyot sauce 39

CIOPPINO mussels, clams, shrimp, scallops and fresh fish in a red wine and tomato sauce 32

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 26

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 26

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 28

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

MAPLE PLANK SALMON bourbon glaze, yukon mashed potatoes, green beans 32

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 28

SEASONAL SIDES

Served a la carte for \$4.5

GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW | LOBSTER RISOTTO

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

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

HARICOT VERT w LEMON SHALLOT BUTTER | LOBSTER MAC-N-CHEESE (\$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.

**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

Creekstone Farms – Arkansas City, KS

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