

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO 9

NEW ENGLAND CLAM CHOWDER 9

MAINE LOBSTER BISQUE 10

CAESAR grated parmigiano reggiano, croutons, asiago cheese crisp 8

HEIRLOOM TOMATO SALAD arugula, fresh mozzarella, balsamic glaze, lemon oil, basil ice cream 9

STRAWBERRY PISTACHIO SALAD field greens, sherry vinaigrette, red onion, reggiano parmesan 8.5

STARTERS

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 11.5

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 topped with marinated shrimp, mango, red & yellow pepper, pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 15

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

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 12.5

CORN & CRAB FRITTERS lump crab meat, fresh corn, corn meal batter, bacon, chipotle mayonnaise 11

PERUVIAN CEVICHE lemon juice, lime juice, cilantro, jalapeno, yukon gold potato, red onion, scallion, leek 12

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

CHILLED SHELLFISH

FRESH OYSTERS** 3 each
WELLFLEET (Cape Cod)
MALPEQUE (Prince Edward Island)
BEAU SOLEIL (New Brunswick)
SAVAGE BLONDE (Canada)

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

GRILLED SWORDFISH lemon risotto, roasted mushrooms, balsamic glaze, green onions 34

POTATO CRUSTED HALIBUT coated in shredded Idaho potatoes and sautéed until crisp and golden brown. Placed atop tender asparagus and finished with lobster beurre blanc sauce 29

All options below served with choice two seasonal sides (lobster mac-n-cheese add \$4).

TODAY'S FRESH FISH

ATLANTIC SALMON (New Brunswick, Canada) 29

SEARED AHI TUNA (Panama City, Florida) 36

SWORDFISH (Nova Scotia, Canada) 32

TROUT (Carolina Mountain, Andrew NC) 25

SEARED ARTIC CHAR (Öxarfjörður Iceland) 31

GROPER "WRECKFISH" (South Island, New Zealand) 36

SEARED ONO "WAHOO" (North Shore, Hawaii) 33

CRAB & LOBSTER

½ LB. COLD WATER LOBSTER TAIL (Canada) 41

1 ¼ LB. KING CRAB LEGS (Alaska) 65

1 ¼ LB. COLD WATER LOBSTER (Maine) 39

2 LB. COLD WATER LOBSTER (Maine) 56

STEAKS

6 OZ CENTER CUT FILET MIGNON 33

8 OZ CENTER CUT FILET MIGNON 39

12 OZ. USDA PRIME ANGUS BEEF KANSAS CITY STRIP 45

18 OZ. USDA PRIME ANGUS BEEF BONE-IN RIBEYE 47

SURF & TURF COMBOS

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

SHELLFISH BOUILLABAISSE clams, mussels, lobster, shrimp, scallops, fresh fish, tomato, fennel, saffron, grilled bread with espelette pepper rouille 30

GRILLED SALMON PANZANELLA spinach, Montrachet goat cheese, balsamic onions, tomatoes, basil oil, balsamic vinaigrette 28

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 22

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 24

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 25

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

SHRIMP, SCALLOP & CRAB RAVIOLI shrimp, lump crab, spinach, rosa sauce 28

SEASONAL SIDES

Served a la carte for \$4.5

GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW

| LEMON ASPARAGUS RISOTTO

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

CITRUS GARLIC BROCCOLINI W/ COTIJA CHEESE | ZUCCHINI, CORN, TOMATO RAGU

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