

## 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

# 50 YEARS

of Washington's  
Founding Winery

Fifty years ago—in 1967—a small winery called Ste. Michelle Vintners introduced its first vintage of a European-style premium wine, a Cabernet Sauvignon from the Yakima Valley. It was this release that marked the beginning of today's thriving Washington wine industry. Washington is now the nation's number two producer of premium wine with more than 50,000 planted acres, and nearly 1,000 wineries.

Enjoy these special selections of Ste. Michelle offerings, including the Anniversary Cabernet Sauvignon to celebrate 50 years – and more to come – of remarkable Ste. Michelle wines.

|  | 6 oz. | 9oz. | BTL |  | 6 oz. | BTL |
|--|-------|------|-----|--|-------|-----|
| CSM Sauvignon Blanc Columbia Valley '15    | 11    | 15.5 | 43  | <i>Captain's List</i>                                  |       |     |
| Erath Resplendent Pinot Noir Oregon '15    | 14    | 21   | 55  | 🏆 Spring Valley Uriah Red Walla Walla Valley '14       | 26    | 103 |
| CSM Cabernet Sauvignon Columbia Valley '15 | 15    | 21   | 59  | 🏆 Castella Della Sala Chardonnay Umbria IGT, Italy '15 | 27    | 107 |
| 🏆 Northstar Merlot Columbia Valley '12     | 22    | 29   | 87  | 🏆 Col Solare Red Wine Red Mountain '13                 | 34    | 135 |

### INTERESTING WHITES

|  | 6oz  | 9oz  | btl |
|--|------|------|-----|
| Montevina White Zinfandel Amador, CA '15                 | 8.5  | 11.5 | 33  |
| Alamos Torrontés Salta, Argentina '16                    | 9.5  | 13   | 37  |
| Pacific Rim Chenin Blanc Yakima Valley, WA '14           |      |      | 45  |
| Martin Códax Albariño Rias Baixas, Spain '16             | 12   | 17   | 47  |
| Wente Pinot Noir Rosé Monterey, CA '15                   | 12   | 17   | 47  |
| Colomé Torrontés Calchaqui Valley, Argentina '16         |      |      | 49  |
| M. Chapoutier Belleruche Rosé Côtes-du-Rhône, France '16 | 12.5 | 16.5 | 49  |
| Château Ducasse Bordeaux Blanc Bordeaux, France '16      |      |      | 51  |
| 🏆 Trimbach Gewürztraminer Alsace, France '14             |      |      | 57  |
| Conundrum 25 <sup>th</sup> Anniversary California '14    | 17   | 24   | 67  |
| Miner Viognier Napa, CA '15                              |      |      | 69  |
| Franco M. Martinetti 'Minaia' Gavi, Italy '12            |      |      | 110 |

### RIESLING

|  |      |      |    |
|--|------|------|----|
| J. Lohr 'Bay Mist' Monterey, CA '15                      |      |      | 40 |
| Chateau Ste. Michelle Columbia Valley, WA '15            | 10.5 | 14.5 | 41 |
| Blüfeld Mosel, Germany '16                               |      |      | 42 |
| Saint M Pfalz, Germany '16                               | 12.5 | 17.5 | 49 |
| 🏆 Trimbach Alsace, France '14                            |      |      | 57 |
| 🏆 Chateau Ste. Michelle 'Eroica' Columbia Valley, WA '15 |      |      | 68 |
| Trefethen Napa, CA '16                                   | 18   | 25   | 71 |

### SAUVIGNON BLANC

|   |      |      |    |
|---|------|------|----|
| Nobilio Marlborough. New Zealand '16            |      |      | 40 |
| Seaglass Santa Barbara, CA '16                  | 10.5 | 14.5 | 41 |
| Oyster Bay Marlborough, New Zealand '16         |      |      | 47 |
| Honig Napa, CA '16                              |      |      | 49 |
| Ferrari-Carano Fumé Blanc Sonoma, CA '16        |      |      | 51 |
| Whitehaven Marlborough, New Zealand '16         |      |      | 53 |
| Kim Crawford Marlborough, New Zealand '16       | 14   | 20   | 55 |
| Matanzas Creek Sonoma, CA '16                   |      |      | 61 |
| Veramonte 'Ritual' Casablanca Valley, Chile '14 |      |      | 70 |
| Stag's Leap 'Aveta' Napa, CA '15                |      |      | 73 |
| Stonestreet Estate Alexander Valley, CA '14     |      |      | 89 |
| 🏆 Chimney Rock Napa, CA '12                     |      |      | 97 |

Vintages are subject to change due to availability.

🏆 Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast

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| MERLOT   | 6oz | 9oz | btl |
|--|-----|-----|-----|
| Red Rock California '15                        | 9.5 | 13  | 37  |
| J. Lohr Estates 'Los Osos' Paso Robles, CA '12 |     |     | 45  |
| Hogue Genesis Columbia Valley, WA '11          |     |     | 52  |
| Markham Napa, CA '14                           |     |     | 66  |
| Duckhorn 'Decoy' Sonoma County, CA '14         |     |     | 68  |
| 🏆 Northstar Columbia Valley, WA '11            |     |     | 89  |
| 🏆 Twomey by Silver Oak Napa, CA '09            |     |     | 95  |

### CABERNET SAUVIGNON

|  |      |    |     |
|--|------|----|-----|
| William Hill California '15                                |      |    | 43  |
| Château Souverain California '14                           | 11.5 | 16 | 45  |
| Joel Gott '815' Napa '14                                   | 13   | 18 | 51  |
| 🏆 Chateau Ste. Michelle 'Indian Wells' Columbia Valley '14 |      |    | 56  |
| Frei Brothers Reserve Alexander Valley '14                 |      |    | 59  |
| Penfolds 'Max's' South Australia '15                       |      |    | 62  |
| 🏆 Martin Ray Sonoma '15                                    |      |    | 65  |
| Benziger Sonoma '14  |      |    | 69  |
| Rodney Strong Alexander Valley California '13              |      |    | 70  |
| J. Lohr Hilltop Paso Robles '14                            | 19   | 25 | 75  |
| Franciscan Napa '14  |      |    | 78  |
| Ferrari-Carano Sonoma '14                                  |      |    | 83  |
| Freemark Abbey Napa '13                                    |      |    | 109 |
| 🏆 Stag's Leap 'Artemis' Napa '14                           |      |    | 115 |
| Groth Napa '13   |      |    | 125 |
| Robert Mondavi 'Oakville' Napa '11                         |      |    | 159 |
| 🏆 Rodney Strong 'Rockaway' California '12                  |      |    | 180 |
| Silver Oak Alexander Valley '08                            |      |    | 188 |
| 🏆 Nickel & Nickel 'John C Sullenger' Napa '14              |      |    | 199 |

### MERITAGE & RED BLENDS

|   |      |    |     |
|---|------|----|-----|
| Hayman & Hill Meritage Monterey, CA '13       |      |    | 52  |
| Ghost Pines California '13                    |      |    | 59  |
| Primus Colchagua Valley, Chile '13            | 15.5 | 21 | 61  |
| Mulderbosch "Faithful Hound" South Africa '14 |      |    | 71  |
| 🏆 The Prisoner Napa, CA '15                   |      |    | 87  |
| Estancia Meritage Paso Robles '13             |      |    | 89  |
| 🏆 Paraduxx Napa '14                           |      |    | 97  |
| Cain 'Cuvée NV12' Napa, CA                    |      |    | 99  |
| Hess Collection Block 19 Cuvee Mt. Veeder '13 |      |    | 110 |
| Pahlmeyer 'Jayson' Napa '14                   |      |    | 120 |
| 🏆 Franciscan 'Magnificat' Napa '13            |      |    | 125 |
| 🏆 Quintessa Napa '13                          |      |    | 250 |
| 🏆 Dominus Napa '11                            |      |    | 275 |
| 🏆 Joseph Phelps 'Insignia' Napa '12           |      |    | 325 |
| Opus One Napa '12                             |      |    | 335 |



### SUNDAY WINE SPECIAL

Half price bottles of wine under \$100 or 25% off bottles of wine \$100 and over.

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