

## SOUPS & SALADS

SPICY CREOLE GUMBO 9

MAINE LOBSTER BISQUE 10

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5

CAESAR grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

STRAWBERRY AND PISTACHIO SALAD frisee, arugula, watercress, spinach, red onion, regianno parmesan, pistachios, fresh strawberries, sherry vinaigrette 8.5



## STARTERS

GRILLED OCTOPUS truffle butter, watercress, radish, EVO, ruby grapefruit 14

PERUVIAN CEVICHE whitefish, red onion, Yukon gold potatoes, scallions, leeks, cilantro 12

CORN AND CRAB FRITTERS corn and lump crab baked fritters, charred corn, applewood smoked bacon, chipotle mayo 11

SNAKE RIVER FARMS WAGYU BEEF TARTARE\* quail egg, smoked sea salt, minced pickled onion, capers, sourdough toast, grainy mustard, micro green 18

LOBSTER MONTE CRISTO Challah bread, Swiss cheese, Lingon berry jam, pimiento cheese, powdered sugar 17

CORNBREAD(ED) SHRIMP white barbecue sauce, Espelete pepper rouille, cherry peppers 12

LEMONGRASS SHRIMP TACOS pineapple mango salsa, pickled red onion, sweet soy peanuts, grape tomato salad, chili oil, lemongrass aioli 13

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce, 16.5

COCONUT CURRY BLUE HILL BAY MUSSELS crisp sweet potato, cilantro, sourdough 11

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon, scallions, mango, jalapeno, ginger vinaigrette 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5

MINI LOBSTER ROLLS butter toasted rolls, paprika fries 12

BIG EYE TUNA POKE sea kelp, pea shoots, macadamia nuts, Yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 15

CHILLED SHELLFISH PLATTER\* shrimp cocktail, fresh shucked oysters, king crab legs, lobster claw, roasted tomato cocktail sauce, white balsamic mignonette  
Small (serves 2-3) 55 | Large (serves 4-6) 98

## CHEF'S THREE-COURSE MENU \$39

FIRST COURSE: Choose one soup/ salad or shared app  
Lobster bisque | House Salad | Cesar Salad  
Brie Salad | Tuna Poke | Salmon Carp | Steak Tartare

MAIN COURSE: Choose one

SEARED GEORGES BANK SCALLOPS lobster risotto, shaved fennel, champagne buerre blanc *Pairs well with Stonestreet Estate Sauvignon Blanc \$15*

MAPLE PLANK ROASTED SALMON bourbon glaze, yukon mashed potatoes, haricot-vert with pecans *Pairs well with Ferrari Carano "Siena" Sangiovese Blend \$10*

6 OZ. CENTER CUT FILET roasted wild mushroom red wine demi-glace, potato sage gratin *Pairs well with Alexander Valley "Sin Zin" \$10*

DESSERT: Choose one

Crème Brule with seasonal berries | Assorted cookie box  
House-made ice cream & sorbets

*Select all three wine pairings at 3oz for \$12*

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's "top of the catch".

## TODAY'S FRESH FISH

ATLANTIC SALMON (Bay of Fundy, Nova Scotia) 29

SEARED AHI TUNA (Oahu, Hawaii) 36

TROUT (South Carolina) 27

BRONZINI (Greece) 37

SWORDFISH (Block Island) 31

PARMESAN CRUTED SOLE (Cape Cod, MA) 31

All options listed below are served with choice of two seasonal side (listed to the right).

## STEAKS | CRAB | LOBSTER | COMBOS

6 oz. CENTER CUT FILET MIGNON 33

8 oz. CENTER CUT FILET MIGNON 39

12oz. USDA PRIME KANSAS CITY STRIP 43

18oz. USDA PRIME BONE-IN RIBEYE 46

1 ¼ LB. KING CRAB LEGS (Alaska) 53

8oz. LOBSTER TAIL (Nova Scotia, Canada) 39

6 oz.CENTER CUT FILET served with choice of:

8 OZ LOBSTER TAIL 58

BOURBON MAPLE SHRIMP 42

JUMBO LUMP CRAB CAKE 42

SEARED SEA SCALLOPS 44

## DEVON CLASSICS

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

CHAR CRUST AHI TUNA  
parmesan-herb roasted potatoes,asparagus, foyot sauce 36

MAPLE PLANK ROASTED SALMON  
bourbon glaze, parmesan herb roasted potatoes, haricot vert with spiced pecans, shallots 31

PRETZEL CRUSTED TROUT  
herb roasted potato, haricot vert, frissee, bacon mustard vinaigrette 28

SHELLFISH BOUILLABAISSE  
mussels, clams, lobster, shrimp, scallops, and fresh fish in a tomato-saffron broth, grilled bread, espelete pepper rouille 30

SNAKE RIVER FARMS STEAK & FRITES\*  
Wagyu Beef, brown butter sauce, fries, romesco sauce 27

JOYCE FARMS GRILLED ½ CHICKEN garlic-herb rubbed, parmesan herb roasted potatoes, grilled asparagus 25

AHI TUNA ROASTED TUSCAN SALAD  
roasted red peppers, tomato, red chile croutons, sherry vinaigrette 29

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

SHRIMP SCALLOP AND CRAB RAVIOLI  
seared George's Bank scallops, sautéed shrimp, lump crab, spinach, tender shellfish pasta, creamy Rosa sauce 28

## SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED POTATOES | HARICOT VERT WITH GARLIC BUTTER  
GRILLED ASPARAGUS | LOBSTER RISOTTO | POTATO SAGE GRATIN | CITRUS GARLIC BROCOLINNI  
ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT | TOMATO, CORN, ZUCCHINI RAGOUT  
ROASTED MUSHROOMS WITH TRUFFLE BUTTER (ADD \$4) | LOBSTER MAC N' CHEESE (ADD \$4)

## ADDITIONS

Rosemary Demi Glace 3 | Truffle Butter 3 | Oscar style with Jumbo Lump Crab 7 | Foyot Sauce 3

*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.

DEVON  
SEAFOOD GRILL

GENERAL MANAGER Tim Sherlock  
EXECUTIVE CHEF David Rolon

## 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:

Joyce Farms | Winston-Salem, NC  
Consumers Packing Co. | Melrose Park, IL  
Foley Fish | Boston, MA  
La Colombe | Philadelphia, PA  
Lavazza Torino | Italy  
Highland Baking | Northbrook, IL  
Snake River Farms | Boise, ID  
Fever Tree | London, England  
Geechie Boy Mills | Edisto Island, SC  
Artisan Specialty Foods | Lyons, IL  
Goose Island Beer Company | Chicago, IL  
Fortune Fish Company | Bensenville, IL  
Tea Forte | Concord, MA  
Char Crust Dry Rub Seasonings | Chicago, IL