

SOUPS & SALADS

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

BRIE ENDIVE & PISTACHIO heirloom carrots, watercress, brie crumbles, matchstick radish, Belgian endive, red chili croutons, pistachio vinaigrette 8.5

STARTERS

CRISPY CHILE CAULIFLOWER fiery chili sauce, crispy micro greens, sesame seeds 10

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

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

FIRECRACKER SHRIMP fiery chili sauce, napa cabbage blend, banana-ginger vinaigrette 11

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

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 | Caesar Salad
Brie and Endive Salad | Tuna Poke
Salmon Carpaccio and Shrimp Ceviche

MAIN COURSE: Choose one

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

CREOLE HALIBUT sweet potato maque choux, crawfish, corn broth *Pairs well with Ferrari Carano "Siena" Sangiovese Blend \$11*

12 OZ NEW YORK STRIP (add \$8) wild mushroom blue cheese risotto *Pairs well with Alexander Valley "Sin Zin" \$10*

DESSERT: Choose one

Crème Brulee with Seasonal Berries | Assorted cookie box
House-made Ice Cream & Sorbets

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) 27

HALIBUT (Alaska) 38

SWORDFISH (Block Island, Rhode Island) 31

SEARED AHI TUNA (Oahu, Hawaii) 36

BRONZINI (Greece) 37

TROUT (South Carolina) 26

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

STEAKS | CRAB | LOBSTER

6 oz. CENTER CUT FILET MIGNON 34

8 oz. CENTER CUT FILET MIGNON 40

12 oz. USDA PRIME KANSAS CITY STRIP 44

18 oz. USDA PRIME BONE-IN RIBEYE 46

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

1 ¼ LB. KING CRAB LEGS (Alaska) 53

COMBOS

6oz. | 8oz. CENTER CUT FILET served with choice of:

BOURBON MAPLE SHRIMP 6 oz. 45 | 8 oz. 48

JUMBO LUMP CRAB CAKE 6 oz. 45 | 8 oz. 48

SEARED SEA SCALLOPS 6 oz. 45 | 8 oz. 50

8oz. COLD WATER LOBSTER TAIL 6 oz. 58 | 8 oz. 65

DEVON CLASSICS

BRISKET RUBBED SWORDFISH Block Island swordfish, brisket rub, bbq demi-glace, fried egg, yukon hash, crab crowns 33

MAPLE GLAZED ROASTED SALMON bourbon glaze, parmesan herb roasted potatoes, haricot vert with spiced pecans, shallots 29

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

SHRIMP SCALLOP AND CRAB RAVIOLI seared George's Bank scallops, sautéed shrimp, lump crab, spinach, tender shellfish pasta, creamy Rosa sauce 29

LOBSTER COBB SALAD tomato, bacon*, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch 25

SHELLFISH CIOPINNO main mussels, shrimp, scallops, fresh fish, white wine, tomato herb sauce 32

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

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

SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED POTATOES | GREEN BEANS WITH PECANS AND SHALLOT JAM
GRILLED ASPARAGUS | LEMON ASPARAGUS RISOTTO | CAULIFLOWER WITH ONION JAM AND BACON
ROASTED MUSHROOMS WITH TRUFFLE BUTTER (+\$4) | LOBSTER MAC N' CHEESE (+ \$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 Natalie Khouri
EXECUTIVE CHEF Rob Siska

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
Fortune Fish Company | Bensenville, IL
Tea Forte | Concord, MA
Char Crust Dry Rub Seasonings | Chicago, IL