

## RAW BAR

OYSTERS\* 3 each

BLUE POINT – Westport, Connecticut

MALPEQUE – Malpeque Bay, Canada

WIANNO – Cape Cod, Massachusetts

SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 17

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

## STARTERS

MAINE LOBSTER BISQUE 10

STRAWBERRY AND PISTACHIO SALAD field greens, red onion, Parmigiano Reggiano, toasted pistachios, sherry vinaigrette 8.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8

CAESAR grated Parmigiano Reggiano, croutons, asiago cheese crisp 8

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

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

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, Kalamata olives 12

CORN AND CRAB FRITTERS corn and lump crab baked fritters, charred corn, apple-wood smoked bacon, chipotle mayo 13

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

MINI LOBSTER ROLLS butter toasted rolls, paprika fries 13

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

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5

\*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

## THREE COURSE PRIX-FIXE \$39

**FIRST COURSE:** Choose one soup/ salad or shared app:

LOBSTER BISQUE | HOUSE SALAD | CAESAR SALAD  
TUNA POKE | FIRECRACKER SHRIMP OR CAULIFLOWER

**MAIN COURSE:** Choose one:

MAPLE GLAZED ROASTED SALMON bourbon glaze, parmesan-herb roasted potatoes, green beans with spiced pecans & shallots

6 OZ. CENTER-CUT FILET parmesan-herb roasted potatoes, green beans with shallots & spiced pecans, rosemary demi

PRETZEL CRUSTED TROUT bacon mustard vinaigrette, frisee, parmesan-herb roasted potatoes

12 oz. USDA PRIME KANSAS CITY STRIP parmesan-herb roasted potatoes, green beans with spiced pecans & shallots (+10)

8oz. COLD WATER LOBSTER TAIL parmesan-herb roasted potatoes, citrus broccolini (+10)

**DESSERT:** Choose one:

CRÈME BRULEE | CHOCOLATE VELVET CAKE  
DEVON SIGNATURE CARROT CAKE | HOUSE MADE ICE CREAM

## TODAY'S FRESH FISH

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our menu changes daily based on what's 'top of the catch', like the highly-anticipated halibut now back in season, and we worked extra hard to be one of the first in the city to have it. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, like our halibut, that comes to your plate in less than 48 hours after being caught.

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

BEER BATTERED SOFT SHELL CRABS, Chesapeake Bay, MD 26

SEARED HALIBUT, Nova Scotia, Canada 37

ATLANTIC COD, Porshofn, North Iceland 29

ATLANTIC SALMON, Bay of Fundy, Nova Scotia 27

SEARED AHI TUNA, Oahu, Hawaii 36

RAINBOW TROUT, Snake River, Idaho 27

SEARED GEORGES BANK SCALLOPS, Cape Cod, MA 32

*All options listed below are served with choice of two seasonal sides (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 RIB EYE 49

1 ¼ LB. ALASKAN KING CRAB LEGS 55

8oz. COLD WATER LOBSTER TAIL 39

## 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

## CHEF'S DAILY SPECIALS

WILD SOCKEYE SALMON fingerling potatoes, wild mushrooms, roasted bacon, spinach, leek puree 36

WHOLE ROASTED MEDITERRANEAN BRANZINO served with your choices of two seasonal sides 37

## DEVON CLASSICS

SEAFOOD MIXED GRILL shrimp, scallops, salmon, jumbo lump crab cake, whipped Yukon Gold potatoes, grilled asparagus w/ salsa cruda 39

MAPLE GLAZED ROASTED SALMON bourbon glaze, parmesan-herb roasted potatoes, green beans with spiced pecans & shallots 29

JUMBO LUMP CRAB CAKES grilled asparagus w/ salsa cruda whipped Yukon Gold potatoes, creole remoulade, mango tartar sauce 33

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

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

SHRIMP & SCALLOP RIGATONI roasted artichoke hearts, spinach, red pepper Rosa sauce, Parmesan Reggiano, lemon herb bread crumbs, crispy prosciutto dust 29

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

SEAFOOD CIOPPINO fresh fish & shellfish in a pleasantly spicy tomato broth 32

PRETZEL CRUSTED TROUT bacon mustard vinaigrette, frisee, parmesan-herb roasted potatoes 28

## SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED POTATOES | GREEN BEANS WITH PECANS AND SHALLOT JAM  
GRILLED ASPARAGUS | CITRUS BROCCOLINI | LEMON ASPARAGUS RISOTTO | ZUCCHINI, CORN & TOMATO RAGOUT  
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

## PRIVATE EVENTS

BOOK YOUR NEXT EVENT AT DEVON! WE HAVE PRIVATE ROOMS THAT CAN ACCOMMODATE BETWEEN 10 - 150 GUESTS FOR YOUR NEXT BUSINESS MEETING, SPECIAL OCCASION, ANNIVERSARY, REHEARSAL DINNER, WEDDING RECEPTION AND MORE. CONTACT US AT [EVENTSCHICAGO1@DEVONSEAFOOD.COM](mailto:EVENTSCHICAGO1@DEVONSEAFOOD.COM) | 312-440-8660

DEVON  
SEAFOOD GRILL

GENERAL MANAGER Michael Brady  
EXECUTIVE CHEF Ron Aleman

## 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  
Torano Baking Co. | Berwyn, IL  
Fever Tree | London, England  
Artisan Specialty Foods | Lyons, IL  
Fortune Fish Company | Bensenville, IL  
Tea Forte | Concord, MA  
Char Crust Dry Rub Seasonings | Chicago, IL