

RAW BAR

OYSTERS* 3 each

BLUE POINT (Westport, CT)

BEAU SOLEIL (New Brunswick)

RAPPAHANNOCK (Virginia)

SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 16.5

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

CREOLE GUMBO 10

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, crispy micro greens, sesame seeds 10

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, Kalamata olives 11

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

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

MINI LOBSTER ROLLS butter toasted rolls, paprika fries 14

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 18

*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

CHEF'S THREE-COURSE MENU \$39

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

Lobster Bisque | House Salad | Caesar Salad
Tuna Poke | Salmon Carpaccio and Shrimp Ceviche

MAIN COURSE: Choose one:

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

6 OZ. CENTER-CUT FILET Yukon mash, green beans with shallots & spiced pecans, rosemary demi-glaze

8 OZ. COLD WATER LOBSTER TAIL choice of 2 seasonal sides (add \$10)

DESSERT: Choose one:

Crème Brulee | Chocolate Lava Cake | House Made Ice Cream
Devon Signature Carrot Cake for 2

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

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

ATLANTIC SALMON, Bay of Fundy, Nova Scotia 28

SEARED PACIFIC COD, Lake Washington, Washington State 29

RAINBOW TROUT, Carolina 27

SEARED AHI TUNA, Oahu, Hawaii 36

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

1 ¼ LB. KING CRAB LEGS (Alaska) 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

DEVON CLASSICS

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

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

SEARED GEORGES BANK SCALLOPS lemon asparagus risotto, shaved fennel salad, champagne beurre blanc 32

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

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

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

SHELLFISH CIOPPINO Maine mussels, clams, shrimp, scallops, fresh fish, white wine, tomato herb sauce 32

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.

SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED POTATOES | GREEN BEANS WITH PECANS AND SHALLOT JAM
GRILLED ASPARAGUS | CAULIFLOWER WITH ONION JAM AND BACON | LEMON ASPARAGUS RISOTTO
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 NEXT BUSINESS MEETING, SPECIAL OCCASION, ANNIVERSARY, REHEARSAL DINNER, WEDDING RECEPTION AND MORE. CONTACT US AT MBRADY@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
Highland Baking | Northbrook, 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