

FRESH FISH

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."**

Mesquite Grilled unless otherwise stated
served with 2 seasonal sides

SOCKEYE SALMON *Bristol Bay, AK* 33

LAKE TROUT *Great Lakes* 26

ATLANTIC SALMON *Bay of Fundy* 28

SEARED AHI TUNA *Hawaii* 33

SEARED WHITEFISH *Two Rivers, WI* 27

SWORDFISH *Block Island, RI* 34

CRAB & LOBSTER

ALASKAN RED KING CRAB 52

8 OZ. CANADIAN LOBSTER TAIL 38

DAILY OYSTERS \$3

BLUE POINT *West Port, CT*

MALPEQUE *Prince Edward Island*

DEVON
SEAFOOD + STEAK

DEVON SEAFOOD + STEAK

SOUPS

LOBSTER BISQUE
cup 7 • bowl 9.5
FRENCH ONION SOUP 8



SALADS

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 8
WEDGE SALAD bacon*, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 9
BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5

SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES
POBLANO AU GRATIN POTATOES
GERMAN BRAISED CABBAGE
GREEN BEANS W/ PECANS
GRILLED ASPARAGUS
CREAMED CORN W/ BACON*
PARMESAN-HERB ROASTED YUKON POTATOES
LOBSTER MAC N' CHEESE (add 4)



STARTERS

SUPER FRESH

OYSTERS* – 3 each • **SHRIMP COCKTAIL*** 17

ICED SHELLFISH PLATTER

oysters*, shrimp cocktail, king crab legs, small (serves 2–3) 55 | large (serves 4–6) 95

BLUE CHEESE POTATO CHIPS potato chips, blue cheese sauce 11 | add bacon 1

CORN & CRAB FRITTERS corn & lump crab fritter, charred corn, applewood smoked bacon, chipotle mayo 13

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12.5

SMOKED SALMON FLATBREAD garlic white sauce, red onion, caper, watercress with lemon-infused olive oil 12

CRISPY CHILE CAULIFLOWER tossed in fiery chile sauce, micro greens and sesame seeds 10

SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 13

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, fries 13

AHI TUNA TARTARE* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 14

FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 11

THREE COURSE PRIX-FIXE MENU

1

SOUP OR SALAD COURSE

choose from any of our starter soups and salads

2

\$39 ENTRÉE COURSE

JUMBO LUMP CRAB CAKES • **MAPLE PLANK ROASTED SALMON*** • **6 OZ. FILET*** with rosemary demi-glace
4 OZ. FILET COMBOS* with choice of crab cake, scallops or fried shrimp
14 OZ. BONE-IN PORK CHOP* with cherry mostarda

\$48 ENTRÉE COURSE

8 OZ. CANADIAN COLD WATER LOBSTER TAIL • **12 OZ. USDA PRIME KC STRIP***
SEAFOOD MIXED GRILL • **8 OZ. CENTER CUT FILET*** with rosemary demi-glace

3

DESSERT COURSE

CREME BRULEE
CHOCOLATE VELVET CAKE
FRESH BERRIES
SEASONAL CHEESECAKE

WOOD-FIRED STEAKS

Steaks listed below are served with your choice of 2 sides.

10 OZ. USDA PRIME TOP SIRLOIN* 29

6 OZ. CENTER CUT FILET MIGNON* 33

8 OZ. CENTER CUT FILET MIGNON* 39

12 OZ. USDA PRIME KANSAS CITY STRIP* 43

18 OZ. USDA PRIME BONE-IN RIBEYE* 45

FILET COMBOS* | 4 OZ. 32 • 6 OZ. 42

center cut filet with choice of crab cake, fried shrimp or scallops

6 OZ. CENTER CUT FILET* & ½ LB CANADIAN LOBSTER TAIL 58



PROUDLY SERVING MIDWESTERN-RAISED, USDA PRIME AGED BLACK ANGUS BEEF

SEAFOOD & MAINS

JUMBO LUMP CRAB CAKES whipped yukon gold potatoes, grilled asparagus 30

POTATO CRUSTED WALLEYE sauteed asparagus, lobster beurre blanc 27

CHAR CRUSTED AHI TUNA* parmesan-herb roasted potatoes, asparagus, foyot sauce 34

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 36

SEARED GEORGES BANK SEA SCALLOPS lobster risotto, champagne beurre blanc 32

FRIED LAKE PERCH apple & celery root slaw, creole remoulade, french fries 22

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 23

GRILLED VEGETABLE PLATTER zucchini, poblano, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 19

PRIME BURGER* au poivre mayo, shallot jam, watercress, gruyere, pretzel bun 15

LOBSTER COBB SALAD tomato, bacon, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch 23

SHELLFISH CIOPPINO main mussels, shrimp, scallops, fresh fish, white wine, tomato herb sauce 28

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks 20

JOYCE FARMS CHICKEN roasted yukon gold potatoes, grilled asparagus 21

MAPLE PLANK ROASTED SALMON* bourbon glaze, whipped yukon potatoes, green beans 28

ANDOUILLE HASH & FRIED EGG* roasted red pepper, red onion, potatoes, serrano, andouille sausage topped with 5 oz. top sirloin* 22 • with grilled chicken breast 18

14 OZ. BONE-IN PORK CHOP* cherry mostarda, roasted yukon potatoes, green beans with shallot jam and pecans 29

OUR NEW COCKTAIL PAIRS PERFECTLY WITH A PRIME CUT DEVON'S BARREL-AGED MANHATTAN Maker's Mark Bourbon, Italian sweet vermouth, orange bitters, aged in-house in oak whiskey barrels, topped with Amarena cherries 12



DEVON
SEAFOOD + STEAK

BAYSHORE TOWN CENTER • GLENDALE • 43° 7' 16.842" N • 87° 54' 51.3468" W

*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.