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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.'

CHILLED SHELLFISH*

FRESH OYSTERS* 3 each

BEAU SOLEIL (New Brunswick)

*Lightly briny, sweet

MALPEQUE (P.E.I.)

*Briny, crisp sweet finish

WELLFLEET (Cape Cod, MA)

*Briny, sweet clean finish

WIANNO (Cape Cod, MA)

*Very briny, sweet

POWDER POINT (Duxbury, MA)

*Briny, sweet, clean finish

KATAMA BAY (MA)

*Very briny, sweet

LOBSTER CLAW cocktail sauce 4.5 each

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

CHILLED SHELLFISH PLATTER* shrimp cocktail, fresh shucked oysters, king crab legs, lobster claw
Small (serves 2-3) 59 | Large (serves 4-6) 98

TODAY'S FRESH FISH*

All options below served with choice of two seasonal sides.

ATLANTIC SALMON (Bay of Fundy, Nova Scotia) 27

SEARED AHI TUNA (Oahu, Hawaii) 35

RAINBOW TROUT (North Carolina) 27

SEARED SEA SCALLOPS (Georges Bank) 31

MAHI MAHI (Oahu, Hawaii) 32

SWORDFISH (Block Island) 31

CRAB & LOBSTER

½ LB. COLD WATER LOBSTER TAIL (Canada) 40

1 ¼ LB. KING CRAB LEGS (Alaska) 52

STEAKS + COMBOS

Choice of two seasonal sides.

CENTER CUT FILET MIGNON 6 OZ. 33 | **8 OZ.** 39

12 OZ. USDA PRIME KANSAS CITY STRIP 43

18 OZ. USDA PRIME BONE-IN RIBEYE 45

6 OZ. CENTER CUT FILET* Choice of two seasonal sides

JUMBO LUMP CRAB CAKE 42

FRIED SHRIMP 42

SEARED SEA SCALLOPS 43

½ LB CANADIAN LOBSTER TAIL 58

CHEF'S DAILY SPECIALS*

BRIE & ENDIVE SALAD red leaf and bibb lettuces, crumbled brie, radish, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 8

"BRISKET" RUBBED SWORDFISH roasted potato red pepper hash, cubed bacon, crabmeat, fried egg, BBQ demi glace 33

OPENERS



CORN & CRAB FRITTERS corn & lump crab fritter, charred corn, applewood smoked bacon, chipotle mayo	12
LEMON GRASS SHRIMP TACOS bibb lettuce, pickled onion, spicy pineapple and mango salsa, lemon grass aioli, grape tomato, sweet soy chile peanuts	13
FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade	13
BIG EYE TUNA POKE sea kelp, pea shoots, macadamia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens	14
GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olives	11
BLUE HILL BAY MUSSELS white wine and garlic	sm. 10 lg. 15
FIRECRACKER CAULIFLOWER flash fried, fiery chili sauce, microgreens, sesame seeds	10
SMOKED SALMON CARPACCIO & SHRIMP CEVICHE mango, red pepper pico, jalapenos, scallions, ginger vinaigrette, spiced wonton crisps	14
SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon-infused olive oil	10.5
MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, watercress, fries	12.5
SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha	sm. 9 lg. 14
TEMPURA SHRIMP SUSHI ROLLS carrot, scallion, avocado	sm. 8.5 lg. 13
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce	17.5
SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces	40
SAUTEED SHRIMP SCAMPI with garlic butter	12

HOT & COLD



SPICY CREOLE GUMBO	cup 6.5 bowl 9
MAINE LOBSTER BISQUE	cup 7 bowl 10
BABY GREENS watercress, feta, toasted pine nuts, dried cherries, honey balsamic vinaigrette	8
CAESAR grated parmigiano reggiano, croutons, asiago cheese crisp	7.5
WEDGE SALAD smoked bacon, blue cheese crumbles, tomatoes, red onion, buttermilk bleu cheese dressing	8.5
BRIE & ENDIVE SALAD red leaf and bibb lettuces, Belgian endive, heirloom carrots, radish, crumbled brie, red chili sourdough croutons, pistachio vinaigrette	8

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.

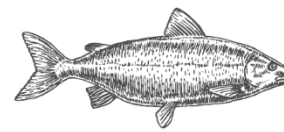
*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

- WHAT PEOPLE RAVE ABOUT

DEVON
SEAFOOD + STEAK

MANAGING PARTNER CATHERINE JACKSON
EXECUTIVE CHEF MATT MEYERKORD

MAINS



MAPLE PLANK ROASTED SALMON bourbon glaze, yukon mashed potatoes, asparagus	29
CHAR CRUSTED AHI TUNA* parmesan-herb roasted potatoes, asparagus, foyot sauce	35
CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo	23
SHELLFISH BOUILLABAISSE clams, mussels, lobster, shrimp, scallops, fresh fish, tomato, fennel, saffron, grilled bread with espelette pepper rouille	30
PANKO FRIED SHRIMP cocktail sauce, french fries, apple celery root slaw	24
PRETZEL CRUSTED TROUT frisée, green beans, parmesan-herb roasted potatoes, bacon, whole grain mustard vinaigrette	28
BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun-dried tomato pesto	19
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus	32
JOYCE FARMS MESQUITE GRILLED 1/2 CHICKEN parmesan-herb roasted potatoes, grilled asparagus	25
LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, egg, buttermilk tarragon ranch dressing	24
SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus	39
STEAK + FRITES Wagyu Beef, brown butter sauce, fries, romesco sauce	26
SHRIMP, SCALLOP & CRAB RAVIOLI sautéed shrimp + scallops, lump crab, shellfish ravioli, spinach, creamy spicy tomato rosa sauce	28

STEAKS



CENTER CUT FILET MIGNON	6oz. 33 8oz. 39
6 OZ. FILET OSCAR	40
12 OZ. USDA PRIME KANSAS CITY STRIP	43
18 OZ. USDA PRIME BONE-IN RIBEYE	45

SEASONAL SIDES



GRILLED ASPARAGUS | APPLE CELERY ROOT SLAW | PARMESAN-HERB ROASTED POTATOES
WHIPPED YUKON GOLD POTATOES | SMOKED PAPRIKA FRIES WITH ESPELETTE PEPPER ROUILLE
FRENCH GREEN BEANS WITH PECANS AND SHALLOT JAM | CAULIFLOWER WITH BACON AND SWEET ONION JAM
BRUSSELS SPROUTS WITH CRISPY PROSCIUTTO | LOBSTER MAC N' CHEESE (ADD \$4)
ROASTED MUSHROOMS WITH TRUFFLE BUTTER (ADD \$4)