

DEVON

SEAFOOD GRILL

General Manager Brian Dailey
Executive Chef Joe Mishler

FRESH OYSTERS*

BLUEPOINT
2.50 each (Long Island, NY)

WATCH HOUSE POINT
2.75 each (Watch House Point, VA)

MALPEQUE
3.00 each (Prince Edward Island, CAN)

BEAU SOLEIL
3.00 each (New Brunswick, CAN)

TODAY'S FRESH FISH

All fish are served mesquite
grilled unless otherwise stated.
Choice of two items from
seasonal side section below
(add \$2 for lobster mac n' cheese)

ATLANTIC SALMON 25
(Canada)

NAIRAGI MARLIN 27
(Hawaii)

MONCHONG 29
(Hawaii)

SWORDFISH 30
(Block Island)

SEARED AHI TUNA 32
(Hawaii)

SEARED KING SALMON 29
(New Zealand)

SEARED NANTUCKET BAY SCALLOPS
34
(Massachusetts)

WAHOO 27
(Hawaii)

SEARED BARRAMUNDI 29
(New Zealand)

½ LB. LOBSTER TAIL 39
(Canada)

1¼ LB. ALASKAN CRAB LEGS 52
(Alaska)

1¼ LB. LIVE MAINE LOBSTER 33
(Maine)

STARTERS

CHEESE PLATE les frères farm stand, moody bleu and vella dry monterey jack served with walnut raisin crisps, pickled sultanas, sweet and sour cherries Sm. 8 | Lg. 10

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 11.5

SHRIMP COCKTAIL cocktail sauce, creole remoulade 15

PRINCE EDWARDS ISLAND MUSSELS white wine and garlic Sm. 8.5 | Lg. 13

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 10

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 11

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil 8

STEAMED LITTLENECK CLAMS white wine and garlic 13

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan Sm. 8 | Lg. 12

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 12

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 9

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 11

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, apple & celery root slaw 15

ROASTED DUCK FLATBREAD fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 8.5

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 11.5

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, kalamata olive 9.5

SAUTÉED SHRIMP SCAMPI with garlic butter 10

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 12

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 34

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 49 (serves 3 – 5)

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 7 | SPICY CREOLE GUMBO 7 | MAINE LOBSTER BISQUE 8

BABY GREENS watercress, feta, toasted pine nuts, dried cherries, honey balsamic vinaigrette 6.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 6.5

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 6.5

ROASTED BEET & PEAR candied walnuts, gorgonzola, watercress, walnut vinaigrette 6.5

TONIGHT'S ENTRÉES

CHAR CRUSTED HAWAIIAN AHI TUNA roasted yukon gold potatoes, asparagus, foyot sauce 34

GRILLED SALMON PANZANELLA spinach, Montrachet goat cheese, balsamic onions, tomatoes, basil oil, balsamic vinaigrette 24

VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 25

SEARED GEORGES BANK SCALLOPS wild mushroom risotto, baby arugula, balsamic glaze 28

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 17.5

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 29.5

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, mussels, clams, fresh fish, red wine tomato sauce 26

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, fresh corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 22

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 21

TANGLEWOOD FARMS MESQUITE GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 22

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 35

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 21

MEYER RANCH BRAISED BONELESS SHORTRIBS roasted brussels sprouts, mashed yukon gold potatoes, horseradish gremolata 27

STEAKS & COMBOS choice of two seasonal sides (add \$2 for lobster mac n' cheese)

CENTER CUT FILET MIGNON 6 oz. 28 | 8 oz. 33

6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP 35.5

6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE 36.5

6 OZ CENTER CUT FILE/T & 1/2 LB CANADIAN LOBSTER TAIL 52

12 OZ. USDA CERTIFIED PRIME ANGUS BEEF KANSAS CITY STRIP 34

18 OZ. USDA CERTIFIED PRIME ANGUS BEEF BONE-IN RIBEYE 38

SEASONAL SIDES served a la carte for 3.5 (lobster mac n' cheese 4.5)

GRILLED ASPARAGUS

ROASTED CAULIFLOWER WITH BACON

ROASTED BRUSSELS SPROUTS

PARMESAN ROASTED YUKON GOLD POTATOES

WHIPPED YUKON GOLD POTATOES

LOBSTER MAC N' CHEESE

WILD MUSHROOMS, LEEKS, GOAT CHEESE

FEATURED DESSERT

KEY LIME PIE topped with housemade whipped cream and served with raspberry sauce and mango puree 7.5

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.