

FRESH SHUCKED OYSTERS*

BLUE POINT (Long Island Sound, NY) 3

DOUBLE DEES (Heathsville, VA) 4

MADHOUSE (Chesapeake Bay, MD) 3

BULLSEYE (Nassawadox Creek, VA) 3

CHILLED SHELLFISH*

COLOSSAL SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 15.5

CHILLED SHELLFISH PLATTER* Oysters, shrimp, lobster claws, king crab legs, roasted tomato cocktail sauce, creole remoulade, fresh minced horseradish Sm. 55 | Lg. 95

Please note that no additions or substitutions may be made on the shellfish platter.

STARTERS

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 10

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 10.5 

STEAMED LITTLENECK CLAMS white wine garlic broth 13


DUCK FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple 10.5


SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, lemon infused olive oil, buttermilk sour cream 10.5

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

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, french fries 11

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

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8. | lg. 12 

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 8 | lg. 13 

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 8 | lg.12

MARYLAND STYLE JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16

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

TODAY’S FRESH FISH Served with your choice of two seasonal sides. (Add \$3.5 lobster mac n’ cheese or roasted mushrooms)

SEARED AHI TUNA (Hawaii) 38

GRILLED SWORDFISH (Hawaii) 32

GRILLED ATLANTIC SALMON (Canada) 29

SEARED HALIBUT (Alaska) 39

SEARED GEORGES BANK SCALLOPS (Massachusetts) 31

GRILLED BARRAMUNDI (New Zealand) 31

SEARED COHO SALMON (Alaska) 38

SEARED ROCKFISH (Hawaii) 37

CRAB & LOBSTER Served with your choice of two seasonal sides. (Add \$3.5 lobster mac n’ cheese or roasted mushrooms)

JUMBO LUMP CRAB CAKES 29.5

1 LB. LIVE LOBSTER (Maine) 31

½ LB. COLD WATER LOBSTER TAIL (Canada) 39

1¼ LB. ALASKAN KING CRAB LEGS (Alaska) 55

STEAKS Served with your choice of two seasonal sides. (Add \$3.5 lobster mac n’ cheese or roasted mushrooms) Choice of any steak Oscar (Add \$8).

6 OZ CENTER CUT FILET MIGNON 31

8 OZ CENTER CUT FILET MIGNON 37

10 OZ WAGYU EYE OF THE RIBEYE 52

12 OZ USDA PRIME KANSAS CITY STRIP 41

18 OZ USDA PRIME BONE-IN RIBEYE 46

SURF & TURF COMBOS

8 OZ CENTER CUT FILET served with two sides and your choice of:

ATLANTIC SALMON 46

PANKO FRIED SHRIMP 46

JUMBO LUMP CRAB CAKE 46



SEARED SEA SCALLOPS 47


½ LB CANADIAN LOBSTER TAIL 62



SOUPS & SIDE SALADS



SPICY CREOLE GUMBO 8


MAINE LOBSTER BISQUE 9.5

CAESAR SALAD grated parmesan reggiano, croutons, asiago cheese crisp 7  

BABY GREENS feta, toasted pine nuts, dried cherries, honey balsamic vinaigrette 7.5  

STRAWBERRY & PISTACHIO baby greens, red onion, reggiano parmesan, sherry vinaigrette 9  

CHARRED SWEET CORN SALAD spring greens, carrots, cucumber, grilled sweet corn, sourdough croutons, white cheddar, tomato, creamy red wine dressing 9  

HEIRLOOM TOMATO SALAD arugula, fresh mozzarella, basil ice cream, balsamic glaze 11 

DEVON CLASSICS

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 20

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

LINGUINE AND CLAMS crispy prosciutto, cherry pepper, arugula, white wine broth, garlic toast 24

PARMESAN CRUSTED LEMON SOLE parmesan roasted yukon gold potatoes, crisp haricot vert, sautéed mushrooms, salsa verde 28

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

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, fennel salad, basil infused olive oil, balsamic glaze 33












SHELLFISH BOUILLABAISSSE shrimp, clams, scallops, lobster, mussels, fresh fish, tomato, fennel, saffron 28

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




CHAR CRUSTED HAWAIIAN AHI TUNA roasted yukon gold potatoes, asparagus, foyot sauce 39

SEASONAL SIDES

Served a la carte for 3.5 (❖lobster mac n’ cheese, ❖roasted mushrooms 5.5)

CHEF’S SEASONAL SIDE | CITRUS GARLIC BROCOLINNI | ❖LOBSTER MAC N’ CHEESE
PARMESAN ROASTED YUKON GOLD POTATOES  | HARICOT VERTS, LEMON SHALLOT BUTTER  
APPLE & CELERY ROOT SLAW   | WHIPPED YUKON GOLD POTATOES  | ❖ROASTED MUSHROOMS, TRUFFLE BUTTER 
ZUCCHINI, CORN & TOMATO RAGOUT   | GRILLED ASPARAGUS   | LEMON ASPARAGUS RISOTTO

*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.

 indicates vegetarian options |  indicates vegan options |  indicates options that can be prepared vegan upon request

Additional dietary menus are available upon request.

DEVON
SEAFOOD + STEAK

Executive Chef: Wesley Hellberg

A COMMITMENT TO SUSTAINABLE SEAFOOD

Devon Seafood + Steak is committed to utilizing sustainable methods in supplying fresh and high quality seafood to our patrons. We realize this commitment in a myriad of ways including, but not limited to: monitoring watch lists for recommendations on seafood items that are “best choices” for a healthy ocean, aiming to procure only line caught and farmed-raised seafood from local vendors, and aligning with artisan producers and purveyors who share in our dedication to serving high quality, sustainable seafood.

THANK YOU TO OUR WATERMEN, FISHMONGERS, RANCHERS AND OTHER ARTISAN PURVEYORS

Joyce Farms – Winston-Salem, NC

Urban Churn – Harrisburg, PA

Creekstone Farms - Arkansas City, KS

Hawaiian Fresh Seafood - Honolulu, HI

Meyer Ranch - Western Montana

Lavazza Torino - Italy

Troegs Brewing Co. - Hershey, PA

Baker St Bread Company – Philadelphia, PA

Snyder’s of Hanover - Hanover, PA