

FRESH SHUCKED OYSTERS*

BLUE POINT (Long Island Sound, NY) 3

BEAU SOLEIL (New Brunswick, CAN) 4

FANNY BAY (British Columbia, CAN) 3

KUSSHI (Deep Bay, BC) 4

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

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

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10


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


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

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

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

STEAMED LITTLENECK CLAMS white wine garlic broth 13

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

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 ATLANTIC SALMON (Canada) 29

SEARED HALIBUT (Alaska) 39

SEARED JOHN DORY (New Zealand) 40

GRILLED SWORDFISH (Hawaii) 32

SEARED COPPER RIVER SALMON (Alaska) 42

GRILLED MAHI MAHI (Hawaii) 30

SEARED BLUENOSE (New Zealand) 42

GRILLED BARRAMUNDI (New Zealand) 31

SEARED GEORGES BANK SCALLOPS (Massachusetts) 31

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

1 LB. LIVE LOBSTER (Maine) 31

JUMBO LUMP CRAB CAKES 29.5

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

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  

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

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

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

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, scallops, clams, 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.

SUSTAINABLE FEATURE

THE “MO”SHROOM JAMES BEARD HOUSE BLENDED BURGER*

blend of local oyster & shiitake mushrooms with prime ground beef, melted brie, arugula, cabernet & rosemary aioli, brioche roll 13



The James Beard Foundation’s mission is to celebrate, nurture, and honor chefs and other leaders making America’s food culture more delicious, diverse, and sustainable for everyone.



| | 6oz | 9oz | btl |
|---|-----|-----|-----|
| Morning Fog Chardonnay '14 | 10 | 14 | 39 |
| Riva Ranch Chardonnay '14 | 13 | 18 | 51 |
| Riva Ranch Pinot Noir '13 | 13 | 18 | 51 |
| Murrietas Well "The Spur" Red Blend '14 | 14 | 20 | 55 |
| Southern Hills Cabernet '14 | 10 | 14 | 39 |
| Small Lot Rose of Pinot Noir '15 | 12 | 17 | 47 |

Founded in 1883, Wente Vineyards is the country's oldest continuously operated family winery. The winery maintains it's leadership role in California wine growing under ownership and management by the fourth and fifth generations of the Wente family. All Wente wines are 100% state grown.

WHITES

CHAMPAGNE & SPARKLING WINE

| | 6oz | 9oz | btl |
|--|------|-----|-----|
| Domaine Ste. Michelle Brut, Columbia Valley, WA | 9 | | 36 |
| Cantine Maschio Prosecco Treviso, Italy | 11 | | 43 |
| Riondo Prosecco, Italy | 12.5 | | 47 |
| — Jean Charles Boisset "JCB" NO. 21, France | | | 63 |
| — Domaine Carneros by Taittinger, Carneros '11 | | | 67 |
| Schramsberg Mirabelle Brut Rose, Northern California | | | 79 |
| — Veuve Clicquot, "Yellow Label" Brut, Reims, France | | | 100 |
| — Dom Perignon Brut, Epernay, France '06 | | | 235 |

INTERESTING WHITES

| | | | |
|---|------|------|-----|
| Montevina White Zinfandel, California '15 | 7 | 10.5 | 25 |
| Seven Daughters Moscato, Italy '15 | 10 | 14.5 | 39 |
| Pine Ridge Chenin Blanc / Viognier, California, '13/'14 | | | 39 |
| Sella & Mosca "La Cala" | | | |
| — Vermentino Sardinia, Italy '15 | 11 | 16 | 43 |
| — M. Chapoutier Belleruche Rose, Cotes du Rhone '15 | 11 | 16 | 43 |
| El Coto Rosado, Rioja, Spain '15 | | | 43 |
| — Martin Codax Albarino,, Rias Baixas, Spain '15 | 12.5 | 18.5 | 48 |
| — Trimbach Gewürztraminer, Alsace, France '13 | | | 55 |
| Miner Viognier "Simpson Vineyard", California '14 | | | 55 |
| Treana Mer Soleil Rhône Blend, Central Coast '13 | | | 57 |
| Conundrum Meritage, Central Valley '13/'14 | | | 59 |
| Franciscan Equilibrium, Napa '14 | 15 | 22.5 | 60 |
| Simonnet-Febvre Chablis, France '13 | | | 69 |
| Jermann Tunina, Venezia-Giulia, Italy '06 | | | 100 |

RIESLING

| | | | |
|---|---|------|----|
| Chateau Ste. Michelle, Columbia Valley, WA '15 | 9 | 13.5 | 35 |
| — J.Lohr "Bay Mist", Monterey, '15 | | | 35 |
| Charles Smith "Kung Fu Girl", Washington '14 | | | 37 |
| — Trimbach, Alsace, France '13 | | | 43 |
| — St. Urban's Hof Ockfener Bockstein Kabinett, Mosel, Germany '14 | | | 61 |
| — Chateau Ste. Michelle "Eroica", Yakima Valley, WA '13/'14 | | | 63 |
| — Trefethen, Napa '14 | | | 65 |

CHARDONNAY

| | 6oz | 9oz | btl |
|---|------|------|-----|
| William Hill, Central Coast '14 | | | 35 |
| Indaba, South Africa '15 | 10 | 16 | 36 |
| Sebastiani, Sonoma Coast '14 | | | 37 |
| — True Myth, Edna Valley '14 | 11 | 16 | 43 |
| Picket Fence, Russian River Valley '15 | 10.5 | 15.5 | 48 |
| — Rodney Strong Sonoma Valley '14 | 14.5 | 22 | 57 |
| — Sonoma Cutrer, Russian River '14 | 15 | 23 | 66 |
| — Bernardus, Monterey '13 | 16 | 24 | 69 |
| The Calling, Russian River Valley '12 | | | 75 |
| Hanzell "Sebella", Sonoma Valley, '13 | | | 75 |
| — Jordan, Russian River Valley '13/'14 | | | 75 |
| — Rombauer, Carneros '14/'15 | | | 75 |
| Stags Leap "Karia", Napa '14 | | | 80 |
| Cakebread, Napa '14 | | | 83 |
| — Shafer, Napa '13/'14 | | | 100 |
| — Nickel and Nickel "Truchard Vineyard", Napa '13/'14 | | | 105 |

SAUVIGNON BLANC/FUME

| | | | |
|--|----|----|----|
| Justin, Central Coast '12/'14 | | | 45 |
| Decoy Duckhorn", Napa '15 | | | 47 |
| Ferrari Carano Fume, Sonoma County '15 | 12 | 19 | 54 |
| Honig, Napa '16 | 13 | 19 | 55 |
| — Hall, Napa '15 | | | 55 |
| Emmolo, California '12 | | | 59 |
| — Chateau Ste. Michelle "Horse Heaven", Horse Heaven Hills, WA '14/'15 | | | 60 |
| Frog's Leap, Rutherford '15 | | | 65 |
| Stags Leap "Aveta", Napa '14/'15 | | | 70 |

PINOT GRIS/GRIGIO

| | | | |
|--|----|------|----|
| Torre di Luna Delle Venezie, Italy '15 | | | 33 |
| Stellina di Notte, Tre Venzie '14 | | | 33 |
| Ecco Domani Tre Venezie, Italy '15 | 9 | 13.5 | 35 |
| MacMurray Ranch, Sonoma Coast '14 | | | 37 |
| Thorn Hill, Napa '12 | | | 41 |
| Terlato Pinot Grigio, D.O.C. Italy '15 | 13 | 19 | 51 |
| Adelsheim, Willamette Valley, Oregon '13/'14 | | | 57 |

REDS

PINOT NOIR

| | 6oz | 9oz | btl |
|---|------|------|-----|
| MacMurray Ranch, Russian River Valley '14 | | | 43 |
| Noble Vines "667", Monterey '14 | 10.5 | 15 | 45 |
| Sanford Flor de Campo, Central Coast '14 | 12 | 16.5 | 51 |
| Balletto, Russian River Valley '13 | | | 55 |
| — Caymus Belle Glos Meiomi, California '14 | | | 57 |
| — Acrobat by King Estate, Oregon '14 | 15.5 | 22.5 | 63 |
| Gary Farrell, Russian River Valley '14 | | | 83 |
| — Sokol Blosser, Dundee Hills, Oregon '12/'13 | | | 85 |

BOLD AND SEDUCTIVE

| | | | |
|--|------|------|----|
| Morse Code Shiraz South Australia '14 | 9 | 13.5 | 35 |
| Castello di Querceto Chianti Italy '15 | 10 | 16 | 36 |
| Ruffino "Aziano" Chianti Italy '14 | | | 36 |
| Handcraft Petite Sirah, California '13 | 10 | 14.5 | 39 |
| Finca El Origen Reserva Malbec, Mendoza, Argentina '16 | 10.5 | 15.5 | 41 |
| Tormaresca Primitivo, Puglia, Italy '13 | 11 | 16 | 43 |
| Layer Cake "Primitivo" Zinfandel Puglia, Italy '13 | 47 | | |
| Sebastiani Zinfandel, Sonoma County '13 | 12 | 19 | 54 |
| Firriato Etna Rosso, Cantania, Sicily '13 | | | 57 |
| — Schild Estate Shiraz, Barossa Valley, Australia '13 | | | 60 |
| — Lapostolle Canto de Apalta Chile '12 | 15 | 22.5 | 60 |
| Quivira Zinfandel, Dry Creek Valley '12 | | | 67 |
| Shatter Grenache, Languedoc-Roussillon, France '11/'12 | | | 70 |
| — Frog's Leap Zinfandel, Napa '14 | | | 75 |
| Yangarra Grenache, McLaren Vale, Australia '11 | | | 75 |
| — Two Hands Gnarly Dudes Shiraz, Barossa Valley, Australia '14 | | | 79 |

MERLOT

| | | | |
|---|-----|-------|----|
| Five Rivers, Monterey '11 | 9.5 | 13.75 | 37 |
| J.Lohr "Los Osos", Paso Robles '14 | | | 41 |
| Chateau Ste. Michelle "Indian Wells", Columbia Valley, WA '14 | 12 | 16.5 | 51 |
| — Mill Creek, Alexander Valley, '13 | 15 | 23 | 66 |
| — Markham Merlot, Napa '13 | | | 63 |
| Twomey by Silver Oak, Napa '08/'12 | | | 95 |

MERITAGE & RED BLENDS

| | 6oz | 9oz | btl |
|--|------|------|-----|
| Raymond Red Blend, Napa Valley '14 | 10.5 | 15.5 | 41 |
| Chateau Mont-Redon, Côtes du Rhone, France '14 | | | 47 |
| Ferrari-Carano Siena, Sonoma County '13 | | | 60 |
| Veramonte Primus, Red Blend, Colchagua Valley, Chile, '13 | 15 | 22.5 | 60 |
| Mulderbosch "Faithful Hound", Stellenbosch, South Africa '12/'13 | | | 63 |
| Caymus Conundrum Red Blend, California '14 | 17 | 25 | 75 |
| — Stags Leap "Hands of Time" Red, Napa '13 | | | 75 |
| La Rose Bordeaux Blend, Tremiere, France '12 | | | 75 |
| "The Prisoner" Bordeaux Blend, Napa '14/'15 | | | 85 |
| Piccolo, Napa '12 | | | 85 |
| — Gaja Ca"Marcanda" Promis, Red Blend Tuscany, Italy '14 | | | 95 |
| Rodney Strong Symmetry Red Meritage, Sonoma County '11/'12 | | | 100 |
| Pahlmeyer "Jayson" Proprietary Red, Napa '14 | | | 105 |
| — Col Solare Bordeaux Blend, Columbia Valley, WA '13 | | | 139 |
| — Episode, Napa Valley '09/'10 | | | 265 |
| — Joseph Phelps Insignia, Napa '10/'11 | | | 275 |

CABERNETS

| | | | |
|---|------|------|-----|
| 14 Hands, Columbia Valley '14 | 9 | 13.5 | 35 |
| Josh Cellars, California, '14 | | | 39 |
| Storypoint, California, '14 | 10 | 14.5 | 39 |
| The Federalist, Lodi '15 | 12 | 16.5 | 51 |
| Rodney Strong Sonoma, Sonoma County '14 | 12 | 16.5 | 51 |
| — True Myth, Edna Valley '14 | 15.5 | 22.5 | 63 |
| — Black Stallion, Napa '13 | 16 | 24 | 69 |
| Mill Creek, Alexander Valley, '13 | | | 65 |
| — J.Lohr "Hilltop", Paso Robles '14 | | | 69 |
| Justin, Paso Robles '14 | | | 75 |
| — Merryvale "Starmont", Napa '12 | | | 75 |
| — Chimney Rock, Napa '13 | | | 100 |
| — Stags Leap "Artemis, Napa '13 | | | 105 |
| Jordan, Alexander Valley '12 | | | 105 |
| Heitz Cellars, Napa '12 | | | 105 |
| Trefethen, Napa '13 | | | 120 |
| — Conn Creek "Anthology", Napa Valley, '12 | | | 120 |
| Cade Cuvee, Napa '13 | | | 125 |
| — Nickel & Nickel "Branding Iron", Oakville '13 | | | 175 |
| — Robert Mondavi Reserve, Oakville, '11 | | | 195 |
| — Stags Leap "SLV", Napa '13 | | | 275 |
| — Raymond "Generations", Napa '10 | | | 275 |

Vintages are subject to change due to availability.

— Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast