

## FRESH SHUCKED OYSTERS\*

BLUE POINT (Long Island Sound, NY) 3

CHINCOTEAGUE SALT (Eastern Shore, VA) 3

HOLY GRAIL (Chesapeake Bay, MD) 3

GLIDDEN POINT (Edgecomb, ME) 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

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 BLACK GROUPER (Baja Peninsula) 37

SEARED MONCHONG (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

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 BOUILLABAISSE 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

Kepler’s Seafood – Middletown, PA



	6oz	9oz	btl
Morning Fog Chardonnay '15	10	14	39
Riva Ranch Pinot Noir '14	13	18	51
Riva Ranch Chardonnay '14	13	18	51
Murrietas Well "The Spur" Red Blend '13	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 its 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% estate 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
Pine Ridge Chenin Blanc / Viognier, California, '15			39
Seven Daughters Moscato, Italy '16	10	14.5	39
Sella & Mosca "La Cala"			
Vermentino Sardinia, Italy '15	11	16	43
■ M. Chapoutier Belleruche Rose, Cotes du Rhone '16	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
Firriato Etna Bianco, Cantania, Sicily '13			57
Treana Mer Soleil Rhône Blend, Central Coast '13			57
Conundrum Meritage, Central Valley '14			59
Franciscan Equilibrium, Napa '14	15	22.5	60
Simonnet-Febvre Chablis, France '13			69
St Supery Moscato, Rutherford '15	17	25	71
Jermann Tunina, Venezia-Giulia, Italy '06			100

## RIESLING

Chateau Ste. Michelle, Columbia Valley, WA '15	9	13.5	35
Charles Smith "Kung Fu Girl", Washington '15			37
■ Dr. Loosen "L" Reisling, Mosel, Germany '15	11	16	43
Pacific Oasis, Columbia Valley, WA '15	11	16	43
■ Trimbach, Alsace, France '13			43
■ St. Urban's Hof Ockfener Bockstein Kabinett, Mosel, Germany '15			61
■ Chateau Ste. Michelle "Eroica", Yakima Valley, WA '13/'14			63
■ Trefethen, Napa '13/'14			65

## CHARDONNAY

	6oz	9oz	btl
William Hill, Central Coast '15			35
Indaba, South Africa '15	10	16	36
Sebastiani, Sonoma Coast '14			37
■ True Myth, Edna Valley	11	16	43
Cuvaison, Russian River '14			55
■ Rodney Strong Sonoma Valley '14	14.5	22	57
■ Sonoma Cutrer, Russian River '14	15	23	66
■ Bernardus, Monterey '14	16	24	69
Solid, Carneros '15	17	25	70
The Calling, Russian River Valley '14			75
Hanzell "Sebella", Sonoma Valley, '14			75
■ Jordan, Russian River Valley '14			75
■ Rombauer, Carneros '15			75
Stags Leap "Karia", Napa '14			80
Cakebread, Napa '15			83
■ Shafer, Napa '13/'14			100
■ Nickel and Nickel "Truchard Vineyard", Napa '14			105

## SAUVIGNON BLANC/FUME

■ Stoneburn, Marlborough, New Zealand '16	10	16	36
Lobster Reef, Marlborough, New Zealand '16	11	17	40
La Petite Perriere, Loire Valley, France '15/'16	12	17	45
Justin, Central Coast '12/'14			45
Decoy "Duckhorn", Napa '14			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
Villa Maria, Marlborough, New Zealand '15			65
Frog's Leap, Rutherford '14/'15			65
Stags Leap "Aveta", Napa '14/'15			70
■ Merry Edwards, Russian River '15			140

## PINOT GRIS/GRIGIO

Ecco Domani Tre Venezie, Italy '16	9	13.5	35
Bivio Italia, Venezie, Italy '15	9	13.5	35
Torre di Luna Delle Venezie, Italy '15			33
Stellina di Notte, Tre Venezie '15			33
MacMurray Ranch, Sonoma Coast '14			37
Peter Zemmer, Alto Adige, Italy '16	12	18	50
Terlato Pinot Grigio, D.O.C. Italy '16	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 '15			57
■ Acrobat by King Estate, Oregon '14	15.5	22.5	63
Gary Farrell, Russian River Valley '13/'14			83
■ Sokol Blosser, Dundee Hills, Oregon '13/'14/'15			85
■ Davis Bynum, Russian River Valley '14/'15			90

## BOLD AND SEDUCTIVE

Castello di Querceto Chianti Italy '15	10	16	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
Antigal "Uno" Malbec, Mendoza, Argentina '14	12.5	19.5	50
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/'13			70
■ Godelia Mencia Bierzo, Spain '12			72
■ 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 '13			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
Duckhorn "Decoy", Sonoma '14			68
Twomey by Silver Oak, Napa '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
Caymus Conundrum, California '14	17	25	75
Ferrari-Carano Siena, Sonoma County '13/'14			60
Veramonte Primus, Colchagua Valley, Chile, '13	15	22.5	60
Mulderbosch "Faithful Hound", Stellenbosch, South Africa '12/'13			63
■ Stags Leap "Hands of Time", Napa '13			75
La Rose Bordeaux Blend, Tremiere, France '12			75
"The Prisoner" Bordeaux Blend, Napa '14/'15			85
Piccolo, Napa '12			85
Col Solare "Shining Hill" Napa '12			
■ Gaja Ca "Marcanda" Promis, Tuscany, Italy '12/'13			95
Rodney Strong Symmetry, 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

## CABERNETS

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