

FRESH SHUCKED OYSTERS*

BLUE POINT (Long Island Sound, NY) 3

KUMAMOTO (South Puget Sound, WA) 4

SHOOTING POINT SALTS (Hog Island, VA) 3

BEAU SOLEIL (New Brunswick, CAN) 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 


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 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, micro greens 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

ATLANTIC SALMON (Canada) 29

SEARED HALIBUT (Alaska) 39

SWORDFISH (Hawaii) 32

MAHI MAHI (Hawaii) 30

BARRAMUNDI (New Zealand) 31

SEARED BLUENOSE (New Zealand) 38

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 carrots, cucumber, grilled sweet corn, sourdough croutons, white cheddar, tomato concasse, 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 verts and a blend of sautéed mushrooms, finished with salsa verde 28

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

SEARED GEORGES BANK SCALLOPS lobster risotto, fennel salad, champagne beurre blanc 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.

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

Joyce Farms - Piedmont, 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 '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 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% 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
■ 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
■ M. Chapoutier Belleruche Rose, Cotes du Rhone '15	11	16	43
El Coto Rosado, Rioja, Spain '15	11	16	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	16	24	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
Oyster Bay, Marlborough, New Zealand '13	10	16	36
Indaba, South Africa '15	10	16	36
Sebastiani, Sonoma Coast '14			37
■ True Myth, Edna Valley '14	11	16	43
■ Rodney Strong Sonoma Valley '14	14.5	22	57
■ Sonoma Cutrer, Russian River '14	15	23	66
■ Bernardus, Monterey '13	16	24	69
David Bruce Chardonnay, Ann. Edition, Russian River Valley, '13			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
■ Shafer, Napa '13/'14			100
■ Nickel and Nickel "Truchard Vineyard", Napa '13/'14			105

SAUVIGNON BLANC/FUME

■ Stoneburn, Marlborough, New Zealand '16	10	16	36
Justin, Central Coast '12/'14			45
Decoy Duckhorn", Napa '15			47
Drylands, Marlborough, New Zealand '15	12	19	54
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
Ecco Domani Tre Venezie, Italy '15	9	13.5	35
MacMurray Ranch, Sonoma Coast '14			37
Thorn Hill, Napa '12			41
Adelsheim, Willamette Valley, Oregon '13/'14			57

REDS

PINOT NOIR

	6oz	9oz	btl
Noble Vines "667", Monterey '14	10.5	15	45
Sanford Flor de Campo, Central Coast '14	12	16.5	51
Rodney Strong, Russian River Valley Pinot Noir Sonoma County '14	13	19	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

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
■ Lapostolle Canto de Apalta Chile '12	15	22.5	60
Quivira Zinfandel, Dry Creek Valley '12			67
■ 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
Duckhorn "Decoy", Sonoma '14			68
Twomey by Silver Oak, Napa '08/'12			95

MERITAGE & RED BLENDS

	6oz	9oz	btl
Chateau Mont-Redon, Côtes du Rhone, France '14			47
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
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 Cabernet Sauvignon, Columbia Valley '14	9	13.5	35
Josh Cellars Cabernet Sauvignon, California, '14			39
Storypoint Cabernet Sauvignon, California, '14	10	14.5	39
Rodney Strong Sonoma Cabernet Sauvignon Sonoma County '14	12	16.5	51
The Federalist Cabernet Sauvignon, Lodi '15	12	16.5	51
■ True Myth, Edna Valley '14	15.5	22.5	63
■ Black Stallion Cabernet Sauvignon, Napa '13	16	24	69
Mill Creek, Alexander Valley, '13			65
■ J.Lohr "Hilltop", Paso Robles '13			69
Justin, Paso Robles '14			75
■ Merryvale "Starmont" Cabernet Sauvignon, Napa '12			75
■ Chimney Rock Cabernet Sauvignon, Napa '13			100
■ Stags Leap "Artemis" Cabernet Sauvignon, Napa '13			105
Jordan Cabernet Sauvignon, Alexander Valley '12			105
Heitz Cellars Cabernet Sauvignon, Napa '12			105
Trefethen Cabernet Sauvignon, Napa '13			120
■ Conn Creek "Anthology" Cabernet, Napa Valley, '12			120
Cade Cabernet Sauvignon, Napa '13			125
■ Nickel & Nickel "Branding Iron" Cabernet Sauvignon, Oakville '13			175
■ Robert Mondavi Reserve Cabernet Sauvignon, Oakville, '11			195

Vintages are subject to change due to availability.

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