

## FRESH SHUCKED OYSTERS\*

BLUE POINT (Long Island Sound, NY) 3

PURPLE MOUNTAIN (Hood Canal, WA) 3

SAVAGE BLONDE (Prince Edwards Island, CAN) 4

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

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

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

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

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

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

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10

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

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

STEAMED LITTLENECK CLAMS white wine garlic broth, garlic toast 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

SEARED HIRAMASA (Spencer Gulf) 38

SEARED ICELANDIC COD (Iceland) 38

GRILLED ATLANTIC SALMON (Canada) 32

GRILLED SWORDFISH (Block Island) 34

SEARED HALIBUT (Alaska) 39

GRILLED OPAH (Baja Peninsula) 33

SEARED GEORGES BANK SCALLOPS (Massachusetts) 35

GRILLED BARRAMUNDI (New Zealand) 35

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

JUMBO LUMP CRAB CAKES 32

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 33

8 OZ CENTER CUT FILET MIGNON 38

10 OZ WAGYU EYE OF THE RIBEYE 52

12 OZ USDA PRIME KANSAS CITY STRIP 43

18 OZ USDA PRIME BONE-IN RIBEYE 46

## SURF & TURF COMBOS

8 OZ CENTER CUT FILET served with two sides (Add \$3.5 lobster mac n’ cheese or roasted mushrooms) 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 9

NEW ENGLAND CLAM CHOWDER 9

MAINE LOBSTER BISQUE 9.5

CAESAR SALAD grated parmesan reggiano, croutons, asiago cheese crisp 7.5  

BABY GREENS feta, toasted pine nuts, dried cherries, tomatoes, honey balsamic vinaigrette 8  

SPINACH & WATERCRESS SALAD roasted red beets, poached pears, candied walnuts, blue cheese crumbles, walnut vinaigrette 9  

## DEVON CLASSICS

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

JOYCE FARMS HALF MESQUITE GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 23

PANKO FRIED SHRIMP roasted tomato cocktail sauce, french fries, apple & celery root slaw 24

SEARED HALIBUT sweet potato & corn hash, bell peppers, bacon, corn butter sauce 39

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, frisee, bacon, mustard vinaigrette 28













SEAFOOD CIOPPINO shrimp, scallops, clams, fresh fish, red wine, tomato broth 28

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 37




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)

❖ROASTED MUSHROOMS, TRUFFLE BUTTER  | ❖LOBSTER MAC N’ CHEESE  
PARMESAN ROASTED YUKON GOLD POTATOES  | HARICOT VERTS, LEMON SHALLOT BUTTER    
APPLE & CELERY ROOT SLAW   | WHIPPED YUKON GOLD POTATOES  | ROASTED CAULIFLOWER, BACON, ONION JAM    
WILD MUSHROOM RISOTTO | GRILLED ASPARAGUS   | CITRUS GARLIC BROCOLINNI, COTIJA CHEESE  
BRUSSEL SPROUTS, PROSCIUTTO, WHOLE GRAIN MUSTARD 

\*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

### Tonight’s Highlighted Chef:

Tom Bieniasz

### 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

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