

FRESH SHUCKED OYSTERS*

BLUE POINT (Long Island Sound, NY) 3

FIRESIDE (Cape Cod, MA) 4

GRAND PEARL (Chesapeake Bay, 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

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 10.5

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 9 | lg.14

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11.5

FRIED CALAMARI jalapeños and carrots, sweet n’ sour, creole remoulade 12.5

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 8.5 | lg. 13.5

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

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10.5

DUCK FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple 11

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, french fries 12

STEAMED LITTLENECK CLAMS white wine garlic broth, garlic toast 13

SWEET CHILI CAULIFLOWER lightly crisp fried, sweet chili aioli, microgreens, sesame seeds 10

TUNA TARTARE* char crusted Ahi tuna, pickled cucumbers, broken wasabi vinaigrette, sesame crisps, pickled ginger 14

GRILLED OCTOPUS truffle butter, microgreens, radish, grapefruit 12

MARYLAND STYLE JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16.5

SHARED SEAFOOD TRIO jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36

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) 32

GRILLED SWORDFISH (Block Island) 34

SEARED HALIBUT (Alaska) 39

GRILLED BRONZINO (Turkey) 33

SEARED WRECKFISH (New Zealand) 39

SEARED LING COD (Washington) 38

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

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 parmigiano reggiano, croutons, asiago cheese crisp 7.5

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

STRAWBERRY & PISTACHIO SALAD red onions, parmigiano regianno, sherry 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

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

SEARED GEORGES BANK SCALLOPS lemon asparagus risotto, chilled fennel salad, basil oil, balsamic reduction 35

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

PARMESAN CRUSTED LEMON SOLE haricot verts, Yukon gold potatoes, mushrooms, salsa verde 29

BLACKENED SALMON sweet potato & corn hash, bell peppers, bacon, sweet corn sauce, crawfish butter 33

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
LEMON ASPARAGUS RISOTTO | GRILLED ASPARAGUS | CITRUS GARLIC BROCOLINNI, COTIJA CHEESE
ZUCCHINI CORN & TOMATO RAGOUT | CHEF’S SEASONAL SIDE

*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

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