

Easter Sunday

BRUNCH BUFFET

10:30AM-2:30PM

Adults \$35 | Children 12 and under \$15
4 & under Complimentary

DINNER | 4PM-8PM

BRUNCH FEATURES

CARVING STATION

slow roasted prime rib, honey glazed ham,
horseradish cream sauce, au jus

CHILLED SEAFOOD DISPLAY

smoked trout, smoked salmon, oysters on the half shell,
peel & eat shrimp, char crusted "Ahi" Tuna

EMPORIUM TABLE

Assorted Artisan Cheeses | Mini Bagels and Cream Cheese
Mixed Baby Greens Salad | Caesar Salad

ENTREES

Biscuits & Gravy | Fresh Scrambled Eggs
Home Style Potatoes | Applewood Smoked Bacon
Sausage | Atlantic Salmon w/ Bourbon Maple Glaze
Seafood Cioppino | Chicken Picatta | Haricot Verts
Lobster Mac n' Cheese | Roasted Asparagus

DESSERTS

Mini Muffins | Heaps of Cookies | Mini Carrot Cakes
Key Lime Tart | Chocolate Mousse
Chocolate Fountain with Seasonal Fresh Fruit

PRIX-FIXE DINNER

SERVED 4PM-8PM

- FULL DINNER MENU ALSO AVAILABLE -

FIRST COURSE

Choose One:

Baby Greens | Caesar Salad
Wedge Salad | Lobster Bisque

SECOND COURSE

Choose One:

Seared Sea Scallops with lobster risotto,
champagne beurre blanc

Center Cut 6 oz. Filet Mignon with yukon mashed
potatoes, grilled asparagus, rosemary demi glace

Sliced Top Sirloin w/Andouille Hash & Fried Egg, roasted
red pepper, red onion, potatoes, serrano

Maple Plank Atlantic Salmon with bourbon maple glaze,
yukon gold mashed potatoes, green beans with shallot
jam and roasted pecans

Petite Filet Combo with Seared Sea Scallops *or* Jumbo
Lump Crab Cake, yukon gold mashed potatoes, grilled
asparagus

Jumbo Lump Crab Cakes with yukon gold mashed
potatoes, grilled asparagus

THIRD COURSE

Choose One:

Vanilla Bean Crème Brûlée fresh berries

Chocolate Velvet Cake house made raspberry ice cream

Seasonal Cheesecake

Apple Croustade with house made cinnamon ice cream

BRUNCH COCKTAILS

DEVON BLOODY MARY 5

MIMOSA michelle brut, orange juice 5

BELLINI peach schnapps, simple syrup, prosecco 5

CANTINE MASCHIO PROSECCO 5

CAPPUCCINO & COFFEE

ESPRESSO 3 | CAPPUCCINO 4

JAMESON OR BUSHMILLS IRISH COFFEE 9.5

BUTTERNUT Frangelico, Butterscotch, Brandy 9.5

ORANGE GLAZE Kahlua, Grand Marnier 9.5

HANDCRAFTED HOLIDAY COCKTAILS

IRISH CREAM REVIVER (by Ryan Bono) Death's Door
White Whiskey, Bailey's Irish Cream, Dark Crème de Cacao,
fresh cream, grated nutmeg 12

EASTSIDER muddled cucumber with Hendrick's, fresh-
squeezed lime juice, fresh mint 11

BLUEBERRY ROSEMARY LEMONADE Refreshing take
on the summertime classic with Stoli Blueberi vodka,
muddled fresh blueberry + rosemary sprig, house-made
lemonade 11

DEVON
SEAFOOD GRILL

GENERAL MANAGER Michael Brady
EXECUTIVE CHEF Ron Aleman

PRIVATE EVENTS

Devon Seafood Grill is the perfect
setting for your banquet, wedding
rehearsal dinner, private party, business
lunch or any other special occasion that
demands an excellent meal and elegant
setting.

We offer versatile accommodations for
groups of 10 – 150 guests along with a
wide selection of menu choices.

DEVON'S PRIVILEGED GUEST REWARDS

As a Privileged Guest, you'll enjoy:

- A \$15 welcome offer for your next visit
and a complimentary entrée (up to
\$25) on your birthday
- Invitations to exclusive events like wine
dinners and tastings
- Information about limited seasonal
offerings and a surprise on your
wedding anniversary.