



Devon Seafood Grill is not a gluten-free environment. We have prepared this list of menu options based upon the most current ingredient information we have from our food suppliers and their stated absence of wheat/gluten within these items. Since we prepare food from scratch in our prep kitchen, wheat flours and other wheat-based products are used throughout the day. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens.

## Gluten-free Options

### starters

- **Spicy Tuna Sushi Rolls** cucumber, yuzu mayo, sriracha (no soy sauce)
- **Fresh Oysters** cocktail sauce, fresh horseradish, tabasco, lemon
- **Shrimp Cocktail** cocktail sauce, fresh horseradish, lemon
- **Steamed Blue Hill Bay Mussels** white wine, clam stock, garlic, lemon
- **Brie, Endive & Pistachio** red leaf & bibb lettuce, watercress, Belgian endive, radish, crumbled Brie, heirloom carrots, pistachio vinaigrette – No Croutons
- **Ceaser Salad, no croutons**

### meat

- Today's fresh fish
- Lobster Tails
- Crab legs
- Center cut filets
- Scallops
- Live Main lobsters
- Prime steaks

### sides

- Yukon gold mashed potatoes
- Grilled asparagus
- Geechie Boy white cheddar and bacon grits
- Roasted Carrots with Honey Sriracha Butter and Crystallized Mint
- Parmesan-herb roasted Yukon potato
- Bussel Sprouts with Crispy Prosciutto

### featured entrées

- **Shellfish Bouillabaisse** clams, mussels, lobster, shrimp, scallops, fresh fish, tomato, fennel, saffron (without bread)
- **Tanglewood Farms Grilled Chicken** parmesan-herb roasted potatoes, grilled asparagus

### chef's fresh vegetable platter

Fresh daily selection of vegetables, seasoned with olive oil, salt & pepper steamed, sautéed or grilled

### desserts

- Fresh seasonal berries with vanilla cream (no tuile cookie)
- Crème brûlée (no tuile cookie)
- Daily selections of housemade ice creams and sorbets

