



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-Sensitive Options

### Starters

- **Baby Greens** watercress, feta cheese, toasted pine nuts, honey balsamic vinaigrette
- **Iceberg Wedge** burgers smokehouse bacon, maytag blue, red onion, tomato
- **Spinach and Watercress Salad** roasted beets, poached pears, candied walnuts, gorgonzola, walnut vinaigrette
- **Shrimp Ceviche** sweet potato, passion fruit
- **Fresh Oysters** cocktail sauce, fresh horseradish, tabasco, lemon
- **Count Neck Clams on the Half Shell**
- **Shrimp Cocktail** cocktail sauce, lemon
- **Green Curry-Coconut Mussels** cilantro leaves
- **Beef Carpaccio** arugula, parmigiano reggiano, truffle aioli

### Meat

- Today's fresh fish
- Lobster tails
- Crablegs
- Center cut filets
- Scallops
- Live Maine lobsters
- Prime steaks

### Additions

- Rosemary demi glace | Foyot sauce

### Sides

- Whipped yukon gold potatoes
- Grilled asparagus with tomato-basil cruda
- Roasted mushrooms with truffle butter
- Broccolini with garlic, chili and preserved lemon
- Haricot vert with lemon shallot butter
- Potato-sage gratin
- Brussels Sprouts with Prosciutto
- Geechie Boy White Cheddar Grits

### Featured entrées

- **Joyce Farms Mesquite Grilled ½ Chicken** lemon & herb brined yukon gold mashed potatoes, grilled asparagus
- **Maple Plank Roasted Salmon** bourbon-maple glaze, yukon mashed potatoes, green beans with spiced pecans

### Desserts

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

