



Devon Seafood + Steak 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

- Baby Greens feta cheese, toasted pine nuts, honey balsamic vinaigrette
- Caesar Salad grated parmesan reggiano, asiago cheese crisp
- Strawberry & Pistachio Salad baby greens, red onion, parmesan reggiano, sherry vinaigrette
- Fresh Oysters cocktail sauce, fresh horseradish, tabasco, lemon
- Shrimp Cocktail cocktail sauce, fresh horseradish, lemon
- Steamed Littleneck Clams white wine, clam stock, garlic, lemon
- Coconut Green Curry Mussels cilantro, lime
- Snapper Ceviche mango, lime, corn, black beans

Today's fresh fish, scallops, lobster tails, live Maine lobsters or crab legs

- Seasoned with olive oil, salt and pepper
- Side choices:

Whipped Yukon Gold Potatoes; Parmesan Roasted Yukon Gold Potatoes; Grilled Asparagus; Haricots Verts with Lemon Butter; Sautéed Spinach with Garlic; Apple & Celery Root Slaw; Roasted Mushrooms with Truffle Butter; Grilled Artichoke; Lemon Asparagus Risotto; Zucchini, Corn & Tomato Ragout

Prime steaks & center cut filets

- Seasoned with olive oil, signature steak seasoning
- Choice of any steak "Oscar"
- Side choices:

Whipped Yukon Gold Potatoes; Parmesan Roasted Yukon Gold Potatoes; Grilled Asparagus; Haricots Verts with Lemon Butter; Sautéed Spinach with Garlic; Apple & Celery Root Slaw; Roasted Mushrooms with Truffle Butter; Grilled Artichoke; Lemon Asparagus Risotto; Zucchini, Corn & Tomato Ragout

Featured entrées

- Shellfish Bouillabaisse shrimp, scallops, lobster, clams, mussels, fresh fish, tomato, fennel, saffron
- Pan-Roasted Chicken Piccata white wine and lemon sauce with capers, cerignola olives and parsley, finished with sautéed spinach and roasted shallots
- Lobster Cobb Salad watercress, arugula, baby spinach, tomato, apple wood smoked bacon, white cheddar, avocado, fresh corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing
- Char Crusted Hawaiian Ahi Tuna with Roasted yukons, Asparagus, Foyot Sauce

Chef's fresh vegetable platter

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

Desserts

- Fresh seasonal berries
- Any Ice cream or sorbet

