

DEVON

SEAFOOD GRILL

General Manager Harry Weckerly
Executive Chef Jitendra Gulgule

FRESH SHUCKED OYSTERS*

Malapaque (Prince Edward Island) 2.00 each
Bluepoint (Chesapeake Bay, VA) 2.25 each
Cape May Salts (New Jersey) 2.50 each
Wellfleet (Massachusetts) 2.75 each

TODAY'S FRESH FISH

All fish is served grilled unless otherwise stated. Choice of whipped yukon gold potatoes, lemon-asparagus risotto, lobster mac n' cheese (add \$1.95), chef's seasonal vegetables or grilled asparagus. Subject to availability.

ATLANTIC SALMON 14
(Canada)

MAHI-MAHI 15.50
(Ecuador)

SWORDFISH 17
(Hawaii)

SEARED OPAH 20
(Hawaii)

SEARED BIG EYE TUNA "AHI" 21
(Hawaii)

SOCKEYE SALMON 21
(RESURRECTION BAY)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger sm. 7.25 | lg. 9.50

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 6.95

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 8.25 | lg. 10.50

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 8.25

SHRIMP COCKTAIL cocktail sauce, creole remoulade 14.00

BLUE HILL BAY MUSSELS white wine and garlic sm. 8.25 | lg. 11.95

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 10.95

STEAMED LITTLENECK CLAMS white wine and garlic 12.50

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 9.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.50

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 10.95

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive tapenade 8.95

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 11.50

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 42.00 (serves 3 - 5)

POWER LUNCH

COMBOS all combos served with a choice of soup or starter salad

SMOKED SALMON FLATBREAD 11.95 | **ROASTED DUCK FLATBREAD** 11.95

TEMPURA SHRIMP SUSHI ROLLS 11.95 | **AHI TUNA SUSHI ROLLS** 11.95

½ **JUMBO LUMP CRAB MELT** 12.95 | ½ **SMOKED TURKEY** 12.95 | ½ **SOUTHWEST SHRIMP WRAP** 12.95

SOUP & SALAD choice of soup and starter salad 11.95

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 12.95

SEARED TUNA SALAD* romaine, asparagus, spinach, balsamic onions, parmesan-dill roasted potatoes, lemon yogurt dressing 13.95

MACADAMIA CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 13.95

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER 6.50 | **SPICY CREOLE GUMBO** 6.50 | **MAINE LOBSTER BISQUE** 7.50

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 6.50

CAESAR SALAD grated parmigiano-reggiano, croutons, asiago cheese crisp 6.50

STRAWBERRIES & BABY GREENS red onion, parmigiano-reggiano, sherry vinaigrette 6.00

HEIRLOOM TOMATO AND MOZZARELLA baby arugula, lemon oil, basil ice cream, balsamic glaze 6.00

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano-reggiano, croutons, asiago crisp 10.50 | with grilled salmon 13.50

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, and balsamic vinaigrette 13.95

GEORGES BANK SEA SCALLOP & SHRIMP SALAD baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 15.95

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18.50

SANDWICHES on Le Bus bread served with french fries and cole slaw

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 11.50

GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 9.95

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 10.95

SMOKED TURKEY applewood bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 9.50

CREEKSTONE FARMS BLACK ANGUS ½ lb. **BURGER** sharp cheddar, lettuce, tomato, egg bun 9.75 add bacon 75¢

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country white 12.95

GRILLED SALMON applewood smoked bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 12.50

ENTRÉES

BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 12.95

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, shaved fennel salad, basil olive oil, balsamic glaze 17.95

PANKO FRIED SHRIMP cocktail sauce, french fries, cole slaw 13.95

VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 14.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, chef's seasonal vegetables 21.50

PAN ROASTED CHICKEN BREAST chive gnocchi, wild mushrooms, fennel, marsala and sage demi glace, balsamic glaze 14.50

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, chef seasonal vegetable 26.00

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 15.00

LOBSTER MAC N' CHEESE white truffle bread crumbs, grilled asparagus 14.50

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, sautéed spinach 23.95

FEATURED DESSERT

CRÈME BRULEE Tahitian vanilla bean and seasonal berries 7.00

* 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.

**PLEASE JOIN US FOR
SUNDAY BRUNCH EVERY
WEEK FROM 11 - 2**