

# DEVON

SEAFOOD GRILL

**General Manager** Harry Weckerly  
**Chefs** Eric Walker & Jason Kaplan

## FRESH SHUCKED OYSTERS\*

### BLUE POINT

2.5 each (Long Island Sound)

### MALPEQUE

2.50 each (Prince Edward Island)

### BEAU SOLEIL

2.75 each (new Brunswick)

### WELLFLEET

3 each (Cape Cod)

## TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated. Choice of:

grilled asparagus

Roasted cauliflower with bacon

mashed yukon gold potatoes

apple & celery root slaw

wild mushrooms, leeks, goat cheese

parmesan roasted yukon gold potatoes

red flannel hash

roasted brussels sprouts

lobster mac n' cheese (add \$2.5)

This is a sampling of our fresh fish.  
Daily selections vary based on availability.

**ATLANTIC SALMON** 16  
(Canada)

**RAINBOW TROUT** 14  
(Idaho)

**MAHI-MAHI** 17  
(Costa Rica)

**SWORDFISH** 19  
(Block Island)

**SEARED OPAH** 23  
(Hawaii)

**KING SALMON** 22  
(New Zealand)

**SEARED BIG EYE TUNA** 24  
(Hawaii)

We're happy to prepare your dish any way you'd like and will do our best to create something special to fit your needs.  
If you have any food allergies, please let your server know.

## STARTERS

**TEMPURA SHRIMP SUSHI ROLLS** cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 12

**LOBSTER TAMALES** corn, roasted poblano, cilantro, avocado crema 10

**AHI TUNA SUSHI ROLLS\*** cucumber, soy, wasabi, pickled ginger Sm. 9 | Lg. 13

**SMOKED SALMON FLATBREAD** roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil 8.5

**ROASTED DUCK FLATBREAD** fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 9

**COCONUT GREEN CURRY MUSSELS** cilantro, lime, crispy sweet potato straws 10

**SHRIMP COCKTAIL** cocktail sauce, creole remoulade 16

**BLUE HILL BAY MUSSELS** white wine and garlic Sm. 9 | Lg. 13

**VIETNAMESE CRAB SPRING ROLLS** daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 11.5

**STEAMED LITTLENECK CLAMS** white wine and garlic 13

**CHIPOTLE GRILLED SHRIMP** corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 11

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce 18

**FRIED CALAMARI** jalapeños and carrots, sweet n' sour, creole remoulade 11.5

**TUNA TARTARE\*** pickled cucumbers, broken wasabi vinaigrette, sesame crackers 12.5

**GOAT CHEESE BRUSCHETTA** tomato basil cruda, focaccia crisps, kalamata olives 10

## POWER LUNCH COMBOS 12.5

served with a bowl of soup or starter salad

**ROASTED DUCK FLATBREAD**

**SMOKED SALMON FLATBREAD**

**TEMPURA SHRIMP SUSHI ROLLS**

**AHI TUNA SUSHI ROLLS**

**LOBSTER TAMALES**

½ **JUMBO LUMP CRAB MELT**

½ **SMOKED TURKEY**

½ **SOUTHWEST SHRIMP WRAP**

## POWER LUNCH ENTRÉES 14

**CHIPOTLE GRILLED SHRIMP ENCHILADAS**

sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo

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

**ALMOND CRUSTED TILAPIA** orange beurre blanc, grilled asparagus, seasonal berries

## SOUPS & STARTER SALADS

**NEW ENGLAND CLAM CHOWDER** 7 | **SPICY CREOLE GUMBO** 7 | **MAINE LOBSTER BISQUE** 8.5

**BABY GREENS** watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7

**CAESAR SALAD** grated parmigiano reggiano, croutons, asiago cheese crisp 6.5

**STRAWBERRIES & BABY GREENS** red onion, parmigiano reggiano, sherry vinaigrette 6.5

**CRIMSON ROASTED BEET SALAD** gorgonzola, pears, candied walnuts, watercress, walnut vinaigrette 7

**SOUP & SALAD** choice of soup and starter salad 12

## ENTRÉE SALADS

**GRILLED CHICKEN CAESAR SALAD** parmigiano reggiano, croutons, asiago crisp 12 | with grilled salmon 16

**GRILLED SALMON PANZANELLA** spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 16

**GEORGES BANK SEA SCALLOP & SHRIMP SALAD** baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 17

**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 19

## SANDWICHES on Le Bus bread served with choice of seasonal side or french fries

**MINI NEW ENGLAND LOBSTER ROLLS** butter toasted sweet rolls, chilled lobster salad, watercress 12

**GRILLED CHICKEN** applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 11

**SOUTHWEST GRILLED SHRIMP WRAP** corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 12

**SMOKED TURKEY** applewood bacon, smoked gouda, lettuce, tomato, roasted red pepper mayo, rustic country white 10

**CREEKSTONE FARMS BLACK ANGUS BURGER** sharp cheddar, lettuce, tomato, egg bun 11 (add bacon 75¢)

**JUMBO LUMP CRAB MELT** sharp cheddar, tomato, remoulade, rustic country white 13.5

**GRILLED SALMON** applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country white 14

## ENTRÉES

**BLACKENED CHICKEN PENNE** roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 14

**SEARED GEORGES BANK SCALLOPS** wild mushroom risotto, arugula, balsamic glaze 19

**PANKO FRIED SHRIMP** cocktail sauce, french fries, apple-celery root slaw 16

**VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP** basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 16

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 23

**6 OZ. CENTER CUT FILET** mashed yukon gold potatoes, grilled asparagus 29

**SAN FRANCISCO STYLE CIOPPINO** shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 16

**LOBSTER MAC N' CHEESE** white truffle bread crumbs 14.5

**GRILLED CHICKEN** parmesan roasted yukon gold potatoes, grilled asparagus 15

**SEAFOOD MIXED GRILL** shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 26

**PETITE FILET COMBO** 4oz. Filet, jumbo lump crabcake, mashed yukon gold potatoes, grilled asparagus 26

## FEATURED DESSERT

**APPLE CROUSTADE** cinnamon ice cream, bourbon-maple syrup 7.5

\*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.