

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 9
SPICY CREOLE GUMBO 9
MAINE LOBSTER BISQUE 11

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 8

BABY GREENS dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette 8.5

SOUP & SALAD choice of soup and starter salad 13

FRESH OYSTERS* \$3 EACH

WIANNO (Massachusetts)

BEAU SOLEIL (New Brunswick)

KINGS POINT (Chesapeake Bay)

CHILLED SHELLFISH PLATTER shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws
Small (Serves 2-3) 59 | Large (Serves 4-6) 98

SHRIMP COCKTAIL cocktail sauce 17

STARTERS

TUNA POKE sea kelp, pea shoots, macadamia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 15

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11.5

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 13

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 19

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 13

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 15

CHARCUTERIE & CHEESE BOARD Prosciutto Di Parma, Rosette De Lyon, Creminelli Bresaola, Maple Smoked Cheddar, Manchego, Landaff, with mustards, pickles, grilled bread 19

STEAMED LITTLENECK CLAMS white wine and garlic 14

MAINE PEMAQUID MUSSELS white wine and garlic sm. 10 | lg. 15

FIRECRACKER CAULIFLOWER Breaded cauliflower, lightly fried and tossed in a fiery chili sauce. Finished with crisp micro greens and sesame seeds 10

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's top of the catch.

TODAY'S FRESH FISH

All fish is served grilled unless otherwise stated.
Choice of two seasonal sides. (Add \$4 lobster mac n' cheese)

ATLANTIC SALMON (New Brunswick, Canada) 19
SEARED TUNA (Panama City, Florida) 25
SWORDFISH (Nova Scotia, Canada) 21
TROUT (Carolina Mountain, Andrew NC) 15
SEARED SCALLOPS (Grand Banks) 22
BARRAMUNDI (Al Laith, Saudi Arabia) 22

POWER LUNCH COMBOS 14

Served with a bowl of soup or starter salad

LEMONGRASS SHRIMP TACOS

½ JUMBO LUMP CRAB MELT

½ TURKEY CLUB

BLACK ANGUS SLIDERS cheddar cheese, applewood smoked bacon, black peppercorn mayo, french fries

MAINE PEMAQUID MUSSELS white wine and garlic

DEVON'S THREE COURSE PRIME LUNCH 21

FIRST COURSE: Choose one:

CAESAR SALAD grated parmigiano reggiano, croutons

BABY GREENS dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette

SPICY CREOLE GUMBO

NEW ENGLAND CLAM CHOWDER

MAIN COURSE: Choose one:

MAPLE GRILLED SALMON bourbon maple glaze, parmesan roasted Yukon gold potatoes, grilled asparagus

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, frisee, bacon mustard vinaigrette

5OZ SIRLOIN red wine demi, whipped Yukon gold potatoes, grilled asparagus

DESSERT: Choose one

VANILLA BEAN CREME BRULEE

APPLE CROUSTADE cinnamon ice cream

CHOCOLATE MOUSSE CAKE

SANDWICHES

choice of one seasonal side

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 15

GRILLED CHICKEN

applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, brioche bun 12

CREEK STONE FARMS BLACK ANGUS BURGER

sharp cheddar, lettuce, tomato, brioche bun 12 | add bacon \$1

JUMBO LUMP CRAB MELT

cheddar, tomato, remoulade, rustic country bread 15

BURGER'S SMOKEHOUSE TURKEY CLUB applewood bacon,

lettuce, tomato, avocado, black pepper mayo, rustic country bread 12

NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 13.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD

parmigiano reggiano, croutons, asiago crisp 13 | grilled salmon 18

GRILLED SALMON PANZANELLA

spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 18

LOBSTER COBB SALAD

watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 20

ENTRÉES

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 25

PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 17

JOYCE FARMS GRILLED HALF CHICKEN herb roasted potatoes, grilled asparagus 19

SEAFOOD MIXED GRILL Cajun seasoned shrimp and scallops, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 28

LINGUINE WITH CLAMS la quercia prosciutto, white wine, garlic, cherry peppers, olive oil 19

SEASONAL SIDES

GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW | LOBSTER RISOTTO

HARICOVERT W LEMON SHALLOT BUTTER | WHIPPED YUKON GOLD POTATOES

PARMESAN-HERB ROASTED YUKON GOLD POTATOES | FRIES | ROASTED CAULIFLOWER, PANCETTA, ONION JAM |

ROASTED BRUSSEL SPROUTS, PROSCIUTTO | LOBSTER MAC-N-CHEESE (\$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.

DEVON
SEAFOOD GRILL

MANAGING PARTNER Scott Siemianowski
EXECUTIVE CHEF Scott Carroll

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS AND OTHER ARTISAN PURVEYORS

We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

M.F. Foley Fish – Boston, MA

Creekstone Farms – Arkansas City, KS

Yards Brewing Company - Philadelphia, PA

Burgers' Smokehouse - California, MO

Flying Fish Brewery – Somerdale, NJ

Fever-Tree - London, England

Joyce Farms – Piedmont, NC

Riverview Organics – Leola, PA

La Colombe Torrefaction – Philadelphia, PA

Tea Forte – Concord, MA

Blue Coat Gin – Philadelphia

Boyd & Blair Vodka – Glenshaw, PA

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.