

## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 9  
SPICY CREOLE GUMBO 9  
MAINE LOBSTER BISQUE 10

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

HEIRLOOM TOMATO SALAD arugula, fresh mozzarella, balsamic glaze, lemon oil, basil ice cream 9

STRAWBERRY PISTACHIO SALAD field greens, sherry vinaigrette, red onion, reggiano parmesan 8.5

SOUP & SALAD choice of soup and starter salad 13  
(add \$1 for heirloom salad option)

## FRESH OYSTERS\* \$3 EACH

WIANNO (Cape Cod)  
MALPEQUE (Prince Edward Island)  
SAVAGE BLONDE (Prince Edward Island)

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

CORN & CRAB FRITTERS lump crab meat, fresh corn, corn meal batter, bacon, chipotle mayonnaise 11

PERUVIAN CEVICHE lemon juice, lime juice, cilantro, jalapeno, yukon gold potato, red onion, scallion, leek 12  
MAINE PEMAQUID MUSSELS white wine and garlic sm. 10 | lg. 15

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  
SEARED ARCTIC CHAR (Óxarfjörður Iceland 20  
SWORDFISH (Nova Scotia, Canada) 21  
TROUT (Carolina Mountain, Andrew NC) 15  
SEARED SCALLOPS (Grand Banks) 22

## POWER LUNCH COMBOS 15

Served with a bowl of soup or starter salad  
(add \$1 for heirloom salad option)

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

## POWER LUNCH ENTREES 19

Served with a bowl of soup or starter salad  
(add \$1 for heirloom salad option)

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

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette

CHICKEN PENNE PASTA blackened chicken, snow peas, leeks, shiitake mushrooms, penne pasta, roasted red pepper sauce, red pepper pesto, garlic toast

TOP SIRLOIN STEAK SALAD\* grilled romaine, red onion, corn, gorgonzola, tomato, buttermilk blue dressing

SHRIMP, SCALLOP & CRAB RAVIOLI shrimp, lump crab, spinach, rosa sauce

## 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

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, grilled

## SEASONAL SIDES

GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW | LEMON ASPARAGUS RISOTTO  
WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED YUKON GOLD POTATOES | FRIES  
CITRUS GARLIC BROCCOLINE W/ COTIJA CHEESE | ZUCCHINI, CORN, TOMATO RAGU  
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.*