



# THE OYSTER BAR

AT DEVON SEAFOOD GRILL



## FRESH OYSTERS

\$3 each

**Blue Point** (*Long Island, NY*)

**Malpeque** (*PEI, Canada*)

**Cockenoe** (*Long Island Sound, CT*)

## STARTERS

**CORNBREAD(ED) ROCK SHRIMP**  
white bbq sauce, espellette pepper  
rouille, cherry peppers 12

**BIG EYE TUNA POKE**<sup>†\*</sup>  
sea kelp, pea shoots, macadamia  
nuts, yuzu-avocado mayo, ginger  
candy, 7-spice wonton chips, micro  
greens 15

**SMOKED SALMON CARPACCIO  
& SHRIMP CEVICHE**  
mango, red & yellow pepper pico,  
jalapeños, mint, ginger vinaigrette,  
spiced wonton crisps 14

**FRIED CALAMARI**  
jalapeños and carrots, sweet n' sour,  
creole remoulade 12

**COCONUT CURRY BLUE HILL  
BAY MUSSELS**  
crisp sweet potato,  
cilantro, bread 11

**JUMBO LUMP CRAB CAKES**  
creole remoulade, mango tartar  
sauce 17.5

**JUMBO SHRIMP COCKTAIL**  
house made cocktail sauce, mango  
tartar sauce \$16.5

## USE YOUR HANDS

served with paprika fries

**LEMONGRASS SHRIMP TACOS**<sup>†</sup> grilled chipotle shrimp, lemongrass aioli, bibb  
lettuce, pickled red onion, grape tomato relish, pineapple mango salsa, fresh mint,  
chile oil 14

**MINI LOBSTER ROLLS** butter toasted rolls, paprika fries 12

**PRIME BACON CHEDDAR BURGER**<sup>\*</sup> USDA Prime Black Angus beef, cheddar,  
bacon, lettuce, tomato, black pepper mayo 12.5

**PROSCIUTTO MOZZARELLA BURGER** grain-fed USDA Prime beef, sliced  
prosciutto, roasted red pepper, fresh mozzarella and basil, parmesan garlic sauce  
on a brioche bun 13.5

**BACON WRAPPED SCALLOP BAO** pickled veggies, green sriracha mayo, steamed  
buns 15

**CRISPY GOCHUJANG CHICKEN BAO** pickled veggies, green sriracha mayo 11

**JUMBO LUMP CRAB MELT** cheddar tomato, remoulade, rustic country bread 15

**LOBSTER MONTE CRISTO** Challah bread, swiss cheese, lingonberry jam, pimiento  
cheese, powdered sugar 17

**MESQUITE GRILLED CHICKEN** Applewood bacon, pepper jack, caramelized onions,  
lettuce, tomato, roasted red pepper mayo 12.5

## ENTREES SALADS

**AHI TUNA TUSCAN SALAD**<sup>\*</sup> Char Crust ahi tuna, mixed greens, red chile sourdough  
croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad,  
sherry vinaigrette 19

**GRILLED CHICKEN CAESAR SALAD** parmigiano reggiano, croutons, asiago crisp 17  
with grilled salmon 19

**GRILLED SALMON PANZANELLA** spinach, Montrachet goat cheese, balsamic  
onions, tomatoes, basil oil, balsamic vinaigrette 17

**GRILLED OCTOPUS** truffle butter, watercress, radish, EVO, ruby grapefruit 14

## SOUP & SIDE SALADS

**SPICY CREOLE GUMBO** cup 6.5 bowl 9

**MAINE LOBSTER BISQUE** cup 7 bowl 10

**BABY GREENS** watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8

**CAESAR** grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

**BRIE, ENDIVE & PISTACHIO** red leaf & bibb lettuce, watercress, Belgian endive,  
radish, crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio  
vinaigrette 9

**SOUP & SALAD COMBO** 14.5

## MAIN ENTREES

**DAILY CATCH** Please check the chalkboard

**BLACKENED CHICKEN PENNE PASTA** snow peas, leaks, shiitake mushrooms,  
roasted red pepper cream sauce, red pepper pesto, blackened chicken 15.5

**BAKED JUMBO LUMP CRAB CAKES** grilled asparagus, roasted yukons, creole  
remoulade, mango tartar sauce 25

**SNAKE RIVER FARMS STEAK & FRITES**<sup>\*†</sup> Snake River Farms Waygu beef,  
brown butter, fries, romesco sauce 27

**6 OZ COLD WATER LOBSTER TAIL** served with choice of two sides 26

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

\* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.