

FRESH FISH

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."

Mesquite Grilled unless otherwise stated
served with 2 seasonal sides

SEARED SEA SCALLOPS *George's Bank, MA* 21

SEARED AHI TUNA *Hawaii* 25

LAKE TROUT *Canada* 18

ATLANTIC SALMON *Bay of Fundy* 18

SEARED WHITEFISH *Two Rivers, WI* 27

DAILY OYSTERS \$3

BLUE POINT *West Port, CT*

MALPEQUE *Prince Edward Island*

STEAK COMBOS

4 oz. FILET MIGNON COMBO \$34

4 oz. filet with choice of crab cake, fried shrimp,
scallops, grilled Atlantic salmon

6 oz. FILET MIGNON COMBO \$42

6 oz. filet with choice of crab cake, fried shrimp,
scallops, grilled Atlantic salmon

Ask your server about our other daily
steak specials!

*These items can be consumed rare or undercooked. Consuming rare or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DEVON
SEAFOOD + STEAK

DEVON SEAFOOD + STEAK

SOUPS & SALADS

LOBSTER BISQUE cup 7 • bowl 9.5
FRENCH ONION SOUP 8
BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5
CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 8
WEDGE SALAD bacon, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 9
SOUP & SALAD choice of soup & salad 13



SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES
POBLANO AU GRATIN POTATOES
GERMAN BRAISED CABBAGE
GREEN BEANS W/ PECANS
GRILLED ASPARAGUS
CREAMED CORN W/ BACON
PARMESAN-HERB ROASTED YUKON POTATOES
LOBSTER MAC N' CHEESE (add 4)



STARTERS

SUPER FRESH

OYSTERS* - 3 each • SHRIMP COCKTAIL 17

BLUE CHEESE POTATO CHIPS potato chips, blue cheese sauce 11 | add bacon 1
CORN & CRAB FRITTERS corn & lump crab fritter, charred corn, applewood smoked bacon, chipotle mayo 13
FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12.5
SMOKED SALMON FLATBREAD garlic white sauce, red onion, caper, watercress with lemon-infused olive oil 12
CRISPY CHILE CAULIFLOWER tossed in fiery chile sauce, micro greens and sesame seeds 10
SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 13
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5
GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11
MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, fries 13
AHI TUNA TARTARE* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 14
FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 11

THE POWER LUNCH

Served with a bowl of soup or starter salad

COMBOS 13

LEMONGRASS SHRIMP TACOS • ½ JUMBO LUMP CRAB MELT • ½ TURKEY CLUB
 ANDOUILLE HASH & FRIED EGG* • SMOKED SALMON FLATBREAD

ENTRÉES 18

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto
GRILLED SALMON* PANZANELLA spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette

PRIME BURGER* au poivre mayo, shallot jam, watercress, gruyere, pretzel bun
PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw
ANDOUILLE HASH & FRIED EGG* roasted red pepper, red onion, potatoes, serrano, andouille sausage topped with choice of 5 oz. top sirloin* or grilled chicken breast

MAINS & ENTRÉE SALADS



WE ALL SCREAM FOR ...

JUMBO LUMP CRAB CAKES whipped yukon gold potatoes, grilled asparagus 25

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

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 15.5

FRIED LAKE PERCH apple & celery root slaw, creole remoulade, french fries 14

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 13 • grilled salmon 17

LOBSTER COBB SALAD lobster, watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, egg, sweet potato shoestrings, tarragon ranch dressing 19.5

STEAK* AND WEDGE SALAD 5 oz. top sirloin, bacon, crumble blue cheese, red onion, tomato, buttermilk tarragon dressing 16

GRILLED VEGETABLE PLATTER zucchini, poblano, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 18

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 17

GRILLED SALMON PANZANELLA spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 17

HANDHELDS & BURGERS

served with choice of side or french fries

BLACK ANGUS BURGER* sharp cheddar, lettuce, tomato, egg bun 12 | add bacon 1

PRIME BURGER* au poivre mayo, shallot jam, watercress, gruyere, pretzel bun 14

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 14

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 11.5

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 13.5

SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 11.5

LIQUID LUNCH

MONDAY - FRIDAY
11AM - 2PM

\$12 minimum food purchase per person. Limit two drinks per person.

\$3 SELECT GLASSES OF WINE
 \$2 ANY CRAFT OR DOMESTIC DRAFT BEER
 For a limited time only.