

OPENERS



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| FRESH OYSTERS* Chef's daily selection | 3 each |
| LOBSTER CLAW cocktail sauce | 5 each |
| SHRIMP COCKTAIL creole remoulade, cocktail sauce | 16.5 |
| SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps | 14 |
| FIRECRACKER CAULIFLOWER flash fried, fiery chili sauce, microgreens, sesame seeds | 10 |
| CORN AND CRAB FRITTERS corn and lump crab fritters, charred corn, applewood smoked bacon, chipotle mayo | 12 |
| BIG EYE TUNA POKE sea kelp, pea shoots, macadamia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens | 14 |
| TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion | sm. 8.5 lg. 13 |
| SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil | 10.5 |
| SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha | sm. 9 lg. 14 |
| BLUE HILL BAY MUSSELS white wine and garlic | sm. 10 lg. 15 |
| JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce | 17.5 |
| FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade | 13 |
| GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive | 11.5 |
| SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces | 40 (serves 4 – 6) |
| ICED SHELLFISH PLATTER shrimp cocktail, lobster claws, fresh shucked oysters, crablegs | (serves 2-3) 59 (serves 4-6) 98 |

HOT & COLD



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| SPICY CREOLE GUMBO | cup 6.5 bowl 9 |
| MAINE LOBSTER BISQUE | cup 7 bowl 10 |
| BABY GREENS watercress, feta, toasted pine nuts, dried cherries, honey balsamic vinaigrette | 8 |
| CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp | 8 |
| WEDGE SALAD smoked bacon, blue cheese crumbles, tomatoes, red onion, buttermilk bleu cheese dressing | 8.5 |
| BRIE & ENDIVE SALAD red leaf and bibb lettuces, Belgian endive, heirloom carrots, radish, crumbled brie, red chili sourdough croutons, pistachio vinaigrette | 8 |
| SOUP & SALAD choice of soup and starter salad | 13.5 |

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.

*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.

– WHAT PEOPLE RAVE ABOUT

DEVON

SEAFOOD + STEAK

MANAGING PARTNER CATHERINE JACKSON
ASSISTANT GENERAL MANAGER KATIE AMATO
SOUS CHEF RHEA BROWN

HANDHELDS



served with choice of seasonal side or french fries

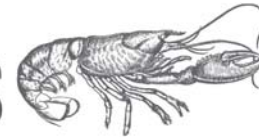
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| LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa | 14 |
| MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress | 13.5 |
| MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun | 12 |
| SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla | 13 |
| IOWA PREMIUM BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, egg bun | 12 add bacon 13 |
| JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread | 14.5 |
| BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread | 12 |

MAINS



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| STEAK + FRITES brown butter sauce, fries, romesco sauce | 26 |
| PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw | 16 |
| JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, yukon gold potatoes, grilled asparagus | 25 |
| JOYCE FARMS MESQUITE GRILLED ½ CHICKEN parmesan-herb roasted potatoes, grilled asparagus | 19 |
| CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo | 17 |
| SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, roasted yukon gold potatoes, grilled asparagus | 27 |

ENTRÉE SALADS



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| GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp <i>with grilled salmon</i> | 12.5 17 |
| LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, egg, buttermilk tarragon ranch dressing | 19.5 |

SEASONAL SIDES



GRILLED ASPARAGUS | APPLE CELERY ROOT SLAW | PARMESAN-HERB ROASTED POTATOES
SMOKED PAPRIKA FRIES | FRENCH GREEN BEANS WITH PECANS AND SHALLOT JAM
BRUSSELS SPROUTS WITH CRISPY PROSCIUTTO | CAULIFLOWER WITH BACON AND SWEET ONION JAM
LOBSTER MAC N' CHEESE (ADD \$4) | ROASTED MUSHROOMS WITH TRUFFLE BUTTER (ADD \$4)