

OPENERS



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
PERUVIAN CEVICHE white fish, red onion, yukon gold potatoes, scallions, leeks, cilantro	12
CORN AND CRAB FRITTERS corn and lump crab fritters, charred corn, applewood smoked bacon, chipotle mayo	11
BIG EYE TUNA POKE sea kelp, pea shoots, macademia 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 lime 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



SPICY CREOLE GUMBO	cup 6.5 bowl 9
MAINE LOBSTER BISQUE – A BOWLFUL OF BLISS.	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
STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion, reggiano parmesan	8
SOUP & SALAD choice of soup and starter salad	13.5

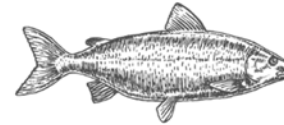
HANDHELDS



served with choice of seasonal side or french fries

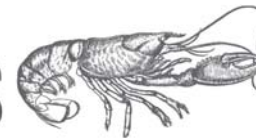
LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa	14
MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress	13.5
MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, caramelized onions, lettuce, 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 \$1
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



STEAK + FRITES Wagyu Beef, 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



AHI TUNA TUSCAN SALAD char crust ahi tuna, mixed greens, red chile sourdough croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad, sherry vinaigrette	17.5
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
- CITRUS GARLIC BROCCOLINI | ZUCCHINI, CORN & TOMATO RAGOUT
- LOBSTER MAC N' CHEESE (ADD \$4) | ROASTED MUSHROOMS WITH TRUFFLE BUTTER (ADD \$4)

DEVON
SEAFOOD + STEAK

MANAGING PARTNER CATHERINE JACKSON
EXECUTIVE CHEF MATT MEYERKORD