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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*

Served with choice of two seasonal sides.

ATLANTIC SALMON (Bay of Fundy, Nova Scotia) 17

SEARED AHI TUNA (Oahu, Hawaii) 21

RAINBOW TROUT (Andrews, N.C.) 16

SEARED SCALLOPS (Georges Bank) 19

LOBSTER

8OZ LOBSTER TAIL (Canada) 40

STEAKS

Served with choice of two seasonal sides.

6OZ. CENTER CUT FILET MIGNON 33 | 8 OZ. 39

12OZ. USDA PRIME KANSAS CITY STRIP 43

18OZ. USDA PRIME BONE-IN RIBEYE 45

SURF & TURF COMBOS

4OZ. CENTER CUT FILET

served with two sides and your choice of:

PANKO FRIED SHRIMP 32

JUMBO LUMP CRAB CAKE 32

SEARED SEA SCALLOPS 34

6 OZ. CENTER CUT FILET* Choice of two seasonal sides

JUMBO LUMP CRAB CAKE 42

FRIED SHRIMP 42

SEARED SEA SCALLOPS 43

1/2 LB CANADIAN LOBSTER TAIL 58

SOUPS & STARTER SALADS

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, crumbled brie, radish, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 8

SOUP & SALAD choice of soup and starter salad 13.5

POWER LUNCH COMBOS \$14

Served with a bowl of soup or starter salad

LEMONGRASS SHRIMP TACOS (2)

TEMPURA SHRIMP SUSHI ROLL

SPICY TUNA SUSHI ROLL

½ **JUMBO LUMP CRAB MELT**

SMOKED SALMON FLATBREAD

½ **SOUTHWEST SHRIMP WRAP** | ½ **TURKEY CLUB**

POWER LUNCH ENTRÉES \$19

Served with a bowl of soup or starter salad

ALMOND CRUSTED REDFISH orange beurre blanc, grilled asparagus, seasonal berries

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

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

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
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 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	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

EXECUTIVE CHEF MATT MEYERKORD

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
- 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)