

DEVON

SEAFOOD GRILL

General Manager Brian Dailey
Executive Chef Joe Mishler

FRESH OYSTERS*

BLUE POINT
2.50 each (Chesapeake Bay, VA)

JAMES RIVER
2.50 each (James River, VA)

WATCH HOUSE POINT
2.75 each (Watch House Point, VA)

MENEMSHA
2.75 each (Martha's Vineyard, MA)

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated. Choice of:

grilled asparagus

roasted cauliflower with bacon

mashed yukon gold potatoes

apple & celery root slaw

wild mushrooms, leeks, goat cheese

parmesan roasted yukon gold potatoes

red flannel hash

roasted brussels sprouts

lobster mac n' cheese (add \$2)

ATLANTIC SALMON 16
(Canada)

RAINBOW TROUT 15
(Pennsylvania)

BROILED "BOSTON STYLE"
HADDOCK 14
(Massachusetts)

SWORDFISH 16
(Block Island)

MAHI MAHI 16
(Hawaii)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 11.5

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg.12

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan Sm. 8 | Lg. 12

SHRIMP COCKTAIL cocktail sauce, creole remoulade 15

STEAMED MUSSELS white wine and garlic Sm. 8.5 | Lg. 13

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 11

ROASTED DUCK FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 8.5

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 8

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 9

STEAMED LITLNECK CLAMS white wine and garlic 13

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 11

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 15

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 11.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 9.5

SAUTÉED SHRIMP SCAMPI with garlic butter 10

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 12

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 34

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 49 (serves 3 - 5)

POWER LUNCH COMBOS 10

served with choice of soup, baby greens or caesar salad

SMOKED SALMON FLATBREAD
ROASTED DUCK FLATBREAD
TEMPURA SHRIMP SUSHI ROLLS
AHI TUNA SUSHI ROLLS
½ JUMBO LUMP CRAB MELT
½ SMOKED TURKEY CLUB
½ SOUTHWEST SHRIMP WRAP

POWER LUNCH ENTRÉES 12

CHIPOTLE GRILLED SHRIMP ENCHILADAS
sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo

SEARED TUNA SALAD* romaine, asparagus, spinach, balsamic onions, parmesan-dill roasted potatoes, lemon yogurt dressing

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

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER 7 | SPICY CREOLE GUMBO 7 | MAINE LOBSTER BISQUE 8

BABY GREENS watercress, feta, toasted pine nuts, sun-dried cherries, honey balsamic vinaigrette 6.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 6.5

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 6.5

ROASTED BEET SALAD roasted red beets, pears, candied walnuts, gorgonzola cheese, watercress, walnut vinaigrette 6.5

SOUP & SALAD choice of soup and baby greens, caesar salad or strawberries & baby greens 11.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 11.5 | with grilled salmon 15

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 15

GEORGES BANK SEA SCALLOP & SHRIMP SALAD baby greens, applewood smoked bacon, pepper jack cheese, cilantro-citrus vinaigrette 16.5

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18.5

SANDWICHES served with choice of seasonal side or french fries

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress, served with old bay fries 12

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, country white bun 11

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 12

SMOKED TURKEY CLUB applewood bacon, smoked gouda, lettuce, tomato, roasted red pepper mayo, grilled vienna bread 10

CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, country white bun 10 (add bacon 75¢)

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, vienna bread 13.5

MESQUITE GRILLED SALMON applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, grilled vienna bread 13.5

ENTRÉES

BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 13.5

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 15

SEARED GEORGES BANK SCALLOPS wild mushroom risotto, baby arugula, balsamic glaze 19

VEGETABLE RAVIOLI SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 15.5

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 16

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 22.5

LOBSTER MAC N' CHEESE white truffle bread crumbs 14.5

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, grilled asparagus 28

MESQUITE GRILLED CHICKEN BREAST parmesan roasted yukon gold potatoes, grilled asparagus 15

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 25

FEATURED DESSERTS

KEY LIME PIE topped with housemade whipped cream and served with raspberry sauce and mango puree 7.50

* 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.

We're happy to prepare your dish any way you would 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.