

## FRESH SHUCKED OYSTERS\*

BLACKBERRY POINTS (Prince Edward Island, CAN) 3

BLUE POINT (Long Island Sound, NY) 3

HOLY GRAIL (Chesapeake Bay, MD) 4

SWEET JESUS (Hollywood, MD) 3

## CHILLED SHELLFISH\*

COLOSSAL SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 15.5

CHILLED SHELLFISH PLATTER\* Oysters, shrimp, lobster claws, king crab legs, roasted tomato cocktail sauce, creole remoulade, fresh minced horseradish Sm. 55 | Lg. 95

*Please note that no additions or substitutions may be made on the shellfish platter.*

## STARTERS

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 10.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11.5 

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12.5

SWEET CHILI CAULIFLOWER lightly crisp fried, sweet chili aioli, microgreens, sesame seeds 10

TUNA TARTARE\* char crusted Ahi tuna, pickled cucumbers, broken wasabi vinaigrette, sesame crisps, pickled ginger 14

STEAMED LITTLENECK CLAMS white wine garlic broth, garlic toast 13

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8| lg. 12 

SPICY TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriracha sm. 8.5 | lg. 13 

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 9 | lg.14

MARYLAND STYLE JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16.5

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10.5

SHARED SEAFOOD TRIO jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36

*Menu items subject to change and availability*

**TODAY'S FRESH FISH** Served with your choice of two seasonal sides. (Add \$3.5 lobster mac n' cheese or roasted mushrooms)

SEARED AHI TUNA (Hawaii) 29

GRILLED ATLANTIC SALMON (Canada) 19

SEARED HALIBUT (Alaska) 30

GRILLED BARRAMUNDI (New Zealand) 21

SEARED GEORGES BANK SCALLOPS (Massachusetts) 27

GRILLED SWORDFISH (North Carolina) 22

## DEVON CLASSICS

PANKO FRIED SHRIMP roasted tomato cocktail sauce, french fries, apple and celery root slaw 16

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 24

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 27

SEAFOOD CIOPPINO shrimp, scallops, mussels, clams, fresh fish, red wine, tomato broth 28

½ LB. CANADIAN LOBSTER TAIL served with your choice of two seasonal sides 39

6 OZ CENTER CUT FILET MIGNON served with your choice of two seasonal sides 33

SEARED GEORGES BANK SCALLOPS lemon asparagus risotto, chilled fennel salad, basil oil, balsamic reduction 27

## ENTRÉE SALADS

HEIRLOOM TOMATO SALAD arugula, fresh mozzarella, basil ice cream, balsamic glaze 11 

GRILLED FLAT IRON STEAK\* roasted vegetable salad, cauliflower, Yukon gold potatoes, mushroom, asparagus, frisee, arugula, onion rings, gorgonzola vinaigrette  17

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 14 with grilled salmon 17 

GRILLED SALMON PANZANELLA\* spinach, Montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 17 

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 19 

## SOUPS & SIDE SALADS

SPICY CREOLE GUMBO 9

MAINE LOBSTER BISQUE 9.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5  

BABY GREENS feta, toasted pine nuts, dried cherries, tomatoes, honey balsamic vinaigrette 8  

STRAWBERRY & PISTACHIO SALAD red onions, parmigiano reggiano, sherry vinaigrette 9  

**SANDWICHES** Served with your choice of seasonal vegetable or sea salted french fries

CREEK STONE FARMS BLACK ANGUS BURGER\* sharp cheddar, lettuce, tomato, brioche roll 12 | add bacon 1

SIGNATURE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 11

PROSCIUTTO & MOZZARELLA GRILLED CHICKEN sliced prosciutto, roasted red pepper, fresh mozzarella, basil, parmesan garlic sauce, brioche roll 12

LEMONGRASS SHRIMP TACOS chipotle marinated shrimp, bibb lettuce, pickled red onion, spicy pineapple mango salsa, lemongrass aioli 13 

ACHIOTE FISH TACOS avocado, chipotle crema, tortilla, mango, jicama, cilantro lime sour cream 13

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 13

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 14

ATLANTIC SALMON BURGER\* shitake mushrooms, crispy shallots, arugula, sweet & spicy chili aioli, brioche roll 14

## SEASONAL SIDES

Served a la carte for 3.5 (❖lobster mac n' cheese, ❖roasted mushrooms 5.5)

❖ROASTED MUSHROOMS, TRUFFLE BUTTER  | ❖LOBSTER MAC N' CHEESE  
PARMESAN ROASTED YUKON GOLD POTATOES  | HARICOT VERTS, LEMON SHALLOT BUTTER    
APPLE & CELERY ROOT SLAW   | WHIPPED YUKON GOLD POTATOES  | LEMON ASPARAGUS RISOTTO  
CHEF'S SEASONAL SIDE | GRILLED ASPARAGUS   | CITRUS GARLIC BROCCOLINI, COTIJA CHEESE    
ZUCCHINI CORN & TOMATO RAGOUT  | ROASTED CAULIFLOWER, BACON, ONION JAM  

\*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.

 indicates vegetarian options |  indicates vegan options |  indicates options that can be prepared vegan upon request

Additional dietary menus are available upon request.

DEVON  
SEAFOOD + STEAK

Executive Chef: Wesley Hellberg

## POWER LUNCH COMBOS 14

Served with a bowl of soup or side salad

TEMPURA SHRIMP SUSHI ROLL ½ JUMBO LUMP CRAB MELT

SPICY TUNA SUSHI ROLL ½ TURKEY CLUB

DUCK FLATBREAD ½ ACHIOTE FISH TACOS

## POWER LUNCH ENTRÉES 16

LOBSTER MAC N' CHEESE white truffle bread crumbs

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette 

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, frisée, bacon, mustard vinaigrette

FISH & CHIPS Yuengling beer battered haddock, french fries, apple-celery root slaw, mango tartar, malt vinegar 16

## A COMMITMENT TO SUSTAINABLE SEAFOOD

Devon Seafood + Steak is committed to utilizing sustainable methods in supplying fresh and high quality seafood to our patrons. We realize this commitment in a myriad of ways including, but not limited to: monitoring watch lists for recommendations on seafood items that are “best choices” for a healthy ocean, aiming to procure only line caught and farmed-raised seafood from local vendors, and aligning with artisan producers and purveyors who share in our dedication to serving high quality, sustainable seafood.

***In order to better serve you and our other guests, all parties of 8 or more will have a single check.***