

FRESH SHUCKED OYSTERS*

BLUE POINT (Long Island Sound, NY) 3

HOLY GRAIL (Chesapeake Bay, MD) 3 each

CHINCOTEAGUE SALT (Eastern Shore, VA) 3

CAPITAL (Spencer Cove, WA) 4

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

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 10.5 


SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, lemon infused olive oil, buttermilk sour cream 10.5


DUCK FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple 10.5

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

BIG EYE TUNA POKE* sea kelp, pea shoots, macadamia nuts, Yuzu-avocado mayo, ginger candy, 7-spice wonton chips 15

STEAMED LITTLENECK CLAMS white wine garlic broth 13

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

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 8 | lg. 13 

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 8 | lg.12

MARYLAND STYLE JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16

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

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10

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

BOSTON STYLE HADDOCK (Massachusetts) 16

GRILLED ATLANTIC SALMON (Canada) 19

GRILLED BARRAMUNDI (New Zealand) 24

GRILLED SWORDFISH (Hawaii) 22

SEARED HALIBUT (Alaska) 30

SEARED ROCKFISH (Virginia) 28

SEARED GEORGES BANK SCALLOPS (Massachusetts) 27

DEVON CLASSICS

PANKO FRIED SHRIMP roasted tomato cocktail sauce, french fries, apple and celery root slaw 15

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 16


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


SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, fennel salad, basil infused olive oil, balsamic glaze 27


SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 26


6 OZ CENTER CUT FILET MIGNON served with your choice of two seasonal sides 31

ENTRÉE SALADS

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

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, vine ripe tomatoes, basil oil, balsamic vinaigrette 15 



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



SOUPS & SIDE SALADS



SPICY CREOLE GUMBO 8

MAINE LOBSTER BISQUE 9.5

CAESAR SALAD grated parmesan reggiano, croutons, asiago cheese crisp 7  

BABY GREENS feta, toasted pine nuts, dried cherries, honey balsamic vinaigrette 7.5  

STRAWBERRY & PISTACHIO baby greens, red onion, reggiano parmesan, sherry vinaigrette 9  


CHARRED SWEET CORN SALAD spring greens, carrots, cucumber, grilled sweet corn, sourdough croutons, white cheddar, tomato, creamy red wine dressing 9  

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

CREEK STONE FARMS BLACK ANGUS BURGER* sharp cheddar, lettuce, tomato, brioche roll 11.5 | 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 12.5 












ACHIOTE FISH TACOS avocado, chipotle crema, tortilla, mango, jicama 13

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 12.5




JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 13.5

SEASONAL SIDES

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

CHEF'S SEASONAL SIDE | CITRUS GARLIC BROCOLINNI
PARMESAN ROASTED YUKON GOLD POTATOES  | HARICOT VERTS, LEMON SHALLOT BUTTER  
APPLE & CELERY ROOT SLAW   | WHIPPED YUKON GOLD POTATOES  | ❖ROASTED MUSHROOMS, TRUFFLE BUTTER 
ZUCCHINI, CORN & TOMATO RAGOUT   | GRILLED ASPARAGUS   | LEMON ASPARAGUS RISOTTO

*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 13

Served with a bowl of soup or starter salad

TEMPURA SHRIMP SUSHI ROLL ½ JUMBO LUMP CRAB MELT

SPICY TUNA SUSHI ROLL ½ TURKEY CLUB


SALMON FLATBREAD ½ ACHIOTE FISH TACOS


DUCK FLATBREAD

POWER LUNCH ENTRÉES 15

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

LOBSTER MAC N' CHEESE white truffle bread crumbs

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

FLAT IRON STEAK SALAD* grilled romaine, red onion, corn, gorgonzola, tomato, buttermilk blue dressing 

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

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.