

FRESH SHUCKED OYSTERS*

BLUE POINT (Long Island Sound, NY) 3

WIANNO (Island Creek, MA) 3

PEMAQUID (Hog Island, ME) 3

BEAU SOLEIL (New Brunswick, CAN) 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

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10


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


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

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

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, french fries 11

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

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

STEAMED LITTLENECK CLAMS white wine garlic broth 13

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

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

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

MAHI MAHI (Hawaii) 23

SEARED AHI TUNA (Hawaii) 29

BOSTON STYLE HADDOCK (Massachusetts) 16

ATLANTIC SALMON (Canada) 19

SWORDFISH (Hawaii) 22

SEARED HALIBUT (Alaska) 30

SEARED GEORGES BANK SCALLOPS (Massachusetts) 27

BARRAMUNDI (New Zealand) 24

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

MACADAMIA NUT ENCRUSTED OPAH grilled asparagus, fresh berries, orange beurre blanc 24


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


SEARED GEORGES BANK SCALLOPS lobster risotto, fennel salad, champagne beurre blanc 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

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 carrots, cucumber, grilled sweet corn, sourdough croutons, white cheddar, tomato concasse, 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 10 | add bacon 1

SIGNATURE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 10.5

PROCIUTTO MOZZARELLA GRILLED CHICKEN sliced prosciutto, roasted red pepper, fresh mozzarella and basil, parmesan garlic sauce, brioche roll 11.5

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 12.5

Served with a bowl of soup or starter salad

TEMPURA SHRIMP SUSHI ROLL

SPICY TUNA SUSHI ROLL

DUCK FLATBREAD

SALMON FLATBREAD

½ JUMBO LUMP CRAB MELT


½ TURKEY CLUB


½ ACHIOTE FISH TACOS

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



	6oz	9oz	btl
Morning Fog Chardonnay '14	10	14	39
Riva Ranch Chardonnay '14	13	18	51
Riva Ranch Pinot Noir '13	13	18	51
Murrietas Well "The Spur" Red Blend '14	14	20	55
Southern Hills Cabernet '14	10	14	39
Small Lot Rose of Pinot Noir '15	12	17	47

Founded in 1883, Wente Vineyards is the country's oldest continuously operated family winery. The winery maintains its leadership role in California wine growing under ownership and management by the fourth and fifth generations of the Wente family. All Wente wines are 100% state grown.

CHAMPAGNE & SPARKLING WINE	6oz	9oz	btl
Domaine Ste. Michelle Brut, Columbia Valley, WA	9		36
Cantine Maschio Prosecco Treviso, Italy	11		43
Riondo Prosecco, Italy	12.5		47
■ Jean Charles Boisset "JCB" NO. 21, France			63
■ Domaine Carneros by Taittinger, Carneros '11			67
Schramsberg Mirabelle Brut Rose, Northern California			79
■ Veuve Clicquot, "Yellow Label" Brut, Reims, France			100
■ Dom Perignon Brut, Epernay, France '06			235

INTERESTING WHITES	6oz	9oz	btl
Montevina White Zinfandel, California '15	7	10.5	25
Seven Daughters Moscato, Italy '15	10	14.5	39
Pine Ridge Chenin Blanc / Viognier, California, '13/'14			39
Sella & Mosca "La Cala" Vermentino Sardinia, Italy '15	11	16	43
■ M. Chapoutier Belleruche Rose, Cotes du Rhone '15	11	16	43
El Coto Rosado, Rioja, Spain '15	11	16	43
■ Martin Codax Albarino,, Rias Baixas, Spain '15	12.5	18.5	48
■ Trimbach Gewürztraminer, Alsace, France '13			55
Miner Viognier "Simpson Vineyard", California '14			55
Treana Mer Soleil Rhône Blend, Central Coast '13			57
Conundrum Meritage, Central Valley '13/'14			59
Franciscan Equilibrium, Napa '14	15	22.5	60
Simonnet-Febvre Chablis, France '13	16	24	69
Jermann Tunina, Venezia-Giulia, Italy '06			100

RIESLING	6oz	9oz	btl
Chateau Ste. Michelle, Columbia Valley, WA '15	9	13.5	35
■ J.Lohr "Bay Mist", Monterey, '15			35
Charles Smith "Kung Fu Girl", Washington '14			37
■ Trimbach, Alsace, France '13			43
■ Dr. Loosen "L" Reisling, Mosel, Germany '15	11	16	43
■ St. Urban's Hof Ockfener Bockstein Kabinett, Mosel, Germany '14			61
■ Chateau Ste. Michelle "Eroica", Yakima Valley, WA '13/'14			63
■ Trefethen, Napa '14			65

CHARDONNAY	6oz	9oz	btl
William Hill, Central Coast '14			35
Indaba, South Africa '15	10	16	36
Sebastiani, Sonoma Coast '14			37
■ True Myth, Edna Valley '14	11	16	43
Picket Fence, Russian River Valley '15	10.5	15.5	48
■ Rodney Strong Sonoma Valley '14	14.5	22	57
■ Sonoma Cutrer, Russian River '14	15	23	66
■ Bernardus, Monterey '13	16	24	69
The Calling, Russian River Valley '12			75
David Bruce Chardonnay, Ann. Edition, Russian River Valley, '13			75
Hanzell "Sebella", Sonoma Valley, '13			75
■ Jordan, Russian River Valley '13/'14			75
■ Rombauer, Carneros '14/'15			75
Stags Leap "Karia", Napa '14			80
Cakebread, Napa '14			83
■ Shafer, Napa '13/'14			100
■ Nickel and Nickel "Truchard Vineyard", Napa '13/'14			105

SAUVIGNON BLANC/FUME	6oz	9oz	btl
■ Stoneburn, Marlborough, New Zealand '16	10	16	36
Rodney Strong, Northern Sonoma County, '15	10	16	36
Justin, Central Coast '12/'14			45
Decoy Duckhorn", Napa '15			47
Drylands, Marlborough, New Zealand '15	12	19	54
Ferrari Carano Fume, Sonoma County '15	12	19	54
Honig, Napa '16	13	19	55
■ Hall, Napa '15			55
Emmolo, California '12			59
■ Chateau Ste. Michelle "Horse Heaven", Horse Heaven Hills, WA '14/'15			60
Frog's Leap, Rutherford '15			65
Stags Leap "Aveta", Napa '14/'15			70

PINOT GRIS/GRIGIO	6oz	9oz	btl
Torre di Luna Delle Venezie, Italy '15			33
Stellina di Notte, Tre Venzie '14			33
Ecco Domani Tre Venezie, Italy '15	9	13.5	35
MacMurray Ranch, Sonoma Coast '14			37
Thorn Hill, Napa '12			41
Terlato Pinot Grigio, D.O.C. Italy '15	13	19	51
Adelsheim, Willamette Valley, Oregon '13/'14			57

PINOT NOIR	6oz	9oz	btl
Noble Vines "667", Monterey '14	10.5	15	45
Sanford Flor de Campo, Central Coast '14	12	16.5	51
Rodney Strong, Russian River Valley Pinot Noir Sonoma County '14	13	19	51
Balletto, Russian River Valley '13			55
■ Caymus Belle Glos Meiomi, California '14			57
■ Acrobat by King Estate, Oregon '14	15.5	22.5	63
Gary Farrell, Russian River Valley '14			83
■ Sokol Blosser, Dundee Hills, Oregon '12/'13			85

BOLD AND SEDUCTIVE	6oz	9oz	btl
Morse Code Shiraz South Australia '14	9	13.5	35
Castello di Querceto Chianti Italy '15	10	16	36
Ruffino "Aziano" Chianti Italy '14			36
Handcraft Petite Sirah, California '13	10	14.5	39
Finca El Origen Reserva Malbec, Mendoza, Argentina '16	10.5	15.5	41
Tornaresca Primitivo, Puglia, Italy '13	11	16	43
Layer Cake "Primitivo" Zinfandel Puglia, Italy '13			47
Sebastiani Zinfandel, Sonoma County '13	12	19	54
Firriato Etna Rosso, Cantania, Sicily '13			57
■ Schild Estate Shiraz, Barossa Valley, Australia '13			60
■ Lapostolle Canto de Apalta Chile '12	15	22.5	60
Quivira Zinfandel, Dry Creek Valley '12			67
Shatter Grenache, Languedoc-Roussillon, France '11/'12			70
■ Frog's Leap Zinfandel, Napa '14			75
Yangarra Grenache, McLaren Vale, Australia '11			75
■ Two Hands Gnarly Dudes Shiraz, Barossa Valley, Australia '14			79

MERLOT	6oz	9oz	btl
Five Rivers, Monterey '11	9.5	13.75	37
J.Lohr "Los Osos", Paso Robles '14			41
Chateau Ste. Michelle "Indian Wells", Columbia Valley, WA '14	12	16.5	51
■ Mill Creek, Alexander Valley, '13	15	23	66
■ Markham Merlot, Napa '13			63
Duckhorn "Decoy", Sonoma '14			68
Twomey by Silver Oak, Napa '08/'12			95

MERITAGE & RED BLENDS	6oz	9oz	btl
Raymond Red Blend, Napa Valley '14	10.5	15.5	41
Chateau Mont-Redon, Côtes du Rhone, France '14			47
Ferrari-Carano Siena, Sonoma County '13			60
Veramonte Primus, Red Blend, Colchagua Valley, Chile, '13	15	22.5	60
Mulderbosch "Faithful Hound", Stellenbosch, South Africa '12/'13			63
Caymus Conundrum Red Blend, California '14	17	25	75
■ Stags Leap "Hands of Time" Red, Napa '13			75
La Rose Bordeaux Blend, Tremiere, France '12			75
"The Prisoner" Bordeaux Blend, Napa '14/'15			85
Piccolo, Napa '12			85
■ Gaja Ca"Marcanda" Promis, Red Blend Tuscany, Italy '14			95
Rodney Strong Symmetry Red Meritage, Sonoma County '11/'12			100
Pahlmeyer "Jayson" Proprietary Red, Napa '14			105
■ Col Solare Bordeaux Blend, Columbia Valley, WA '13			139
■ Episode, Napa Valley '09/'10			265
■ Joseph Phelps Insignia, Napa '10/'11			275

CABERNETS	6oz	9oz	btl
14 Hands Cabernet Sauvignon, Columbia Valley '14	9	13.5	35
Josh Cellars Cabernet Sauvignon, California, '14			39
Storypoint Cabernet Sauvignon, California, '14	10	14.5	39
Rodney Strong Sonoma Cabernet Sauvignon Sonoma County '14	12	16.5	51
The Federalist Cabernet Sauvignon, Lodi '15	12	16.5	51
■ True Myth, Edna Valley '14	15.5	22.5	63
■ Black Stallion Cabernet Sauvignon, Napa '13	16	24	69
Mill Creek, Alexander Valley, '13			65
■ J.Lohr "Hilltop", Paso Robles '13			69
Justin, Paso Robles '14			75
■ Merryvale "Starmont" Cabernet Sauvignon, Napa '12			75
■ Chimney Rock Cabernet Sauvignon, Napa '13			100
■ Stags Leap "Artemis" Cabernet Sauvignon, Napa '13			105
Jordan Cabernet Sauvignon, Alexander Valley '12			105
Heitz Cellars Cabernet Sauvignon, Napa '12			105
Trefethen Cabernet Sauvignon, Napa '13			120
■ Conn Creek "Anthology" Cabernet, Napa Valley, '12			120
Cade Cabernet Sauvignon, Napa '13			125
■ Nickel & Nickel "Branding Iron" Cabernet Sauvignon, Oakville '13			175
■ Robert Mondavi Reserve Cabernet Sauvignon, Oakville, '11			195
■ Stags Leap "SLV" Cabernet Sauvignon, Napa '13			275
■ Raymond "Generations", Napa '10			275

Vintages are subject to change due to availability.

■ Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast