

FRESH SHUCKED OYSTERS*

BLUE POINT (Long Island Sound, NY) 3

PURPLE MOUNTAIN (Hood Canal, WA) 3

FANNY BAY (British Columbia, CAN) 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 


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


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

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, garlic toast 13

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10

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

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 (Block Island) 22

BOSTON STYLE HADDOCK (Massachusetts) 16

SEARED ROCKFISH (Virginia) 27

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 31

ENTRÉE SALADS

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

NEW ENGLAND CLAM CHOWDER 9

MAINE LOBSTER BISQUE 9.5

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

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


SPINACH & WATERCRESS SALAD roasted red beets, poached pears, candied walnuts, blue cheese crumbles, walnut 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

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 
ROASTED CAULIFLOWER, BACON, ONION JAM  | BRUSSEL SPROUTS, PROSCIUTTO, WHOLE GRAIN MUSTARD  
GRILLED ASPARAGUS   | WILD MUSHROOM RISOTTO | CITRUS GARLIC BROCOLINNI, COTIJA CHEESE

*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 

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

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.