

DEVON

SEAFOOD GRILL

General Manager Brian Dailey
Executive Chef Joe Mishler

FRESH SHUCKED OYSTERS*

Bluepoint (Copps Island, CT) 2.00 each
Wianno (Cape Cod, MA) 2.25 each
Barnstable (Cape Cod, MA) 2.50 each
Tatamagouche (Nova Scotia, CAN) 2.75 each

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated. Choice of whipped yukon gold potatoes, lemon-asparagus risotto, lobster mac n' cheese, haricot verts or grilled asparagus and our famous sweet drop biscuits.

ATLANTIC SALMON 13.95
(Canada)

SEARED WALU (ESCOLAR) 16.95
(Hawaii)

RAINBOW TROUT 12.95
(Pennsylvania)

SWORDFISH 14.95
(Block Island)

SEARED KONA SNAPPER 14.95
(Hawaii)

SEARED AHI TUNA 17.95
(Hawaii)

HAMACHI "YELLOWTAIL JACK"
14.95
(California)

BROILED BOSTON HADDOCK 13.95
(Massachusetts)

PLEASE JOIN US FOR
SUNDAY BRUNCH EVERY
WEEK FROM 11 – 4

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, sweet soy sauce, wasabi, pickled ginger sm. 6.95 | lg. 9.50

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 7.95 | lg. 11.95

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, capers, watercress with lemon infused olive oil 6.95

AHI TUNA SUSHI ROLLS* cucumber, sweet soy sauce, wasabi, pickled ginger sm. 7.95 | lg. 10.50

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 7.95

SHRIMP COCKTAIL cocktail sauce, creole remoulade 14.00

ROASTED DUCK FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette 7.50

STEAMED MUSSELS white wine and garlic sm. 7.95 | lg. 11.95

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, shiro miso, pea greens, carrots, sweet n' sour dipping sauce 10.95

STEAMED LITTLENECK CLAMS white wine and garlic 12.50

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 9.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 13.95

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 10.95

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive tapenade 8.95

SAUTÉED SHRIMP SCAMPI with garlic butter 9.00

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, housemade sesame crackers 11.50

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 31.00

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 42.00 (serves 3 – 5)

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER 6.50 | **SPICY CREOLE GUMBO** 6.50 | **MAINE LOBSTER BISQUE** 7.50

BABY GREENS watercress, feta, toasted pine nuts, sundried cherries, grape tomatoes, honey balsamic vinaigrette 6.50

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 6.50

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 6.00

SOUP & SALAD bowl of soup with Baby Greens, Caesar, or Strawberry Salad 11.50

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 10.50 | with grilled salmon 13.50

GRILLED SALMON PANZANELLA spinach, Montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 13.95

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 18.50

SANDWICHES served with french fries and cole slaw

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 11.50

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, country white bun 9.95

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 10.95

SMOKED TURKEY applewood bacon, smoked mozzarella, lettuce, tomato, roasted red pepper mayo, grilled Vienna bread 9.50

TILLAMOOK CHEDDAR BURGER ½ lb Creek Stone Farms black angus beef, lettuce, tomato, country white bun 9.75 add bacon 75¢

JUMBO LUMP CRAB MELT Tillamook cheddar, tomato, remoulade, rustic country white 12.95

MESQUITE GRILLED SALMON applewood smoked bacon, smoked mozzarella, lettuce, tomato, roasted red pepper mayo, grilled Vienna bread 12.50

ENTRÉES

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, shaved fennel salad, basil olive oil, balsamic glaze 17.95

PANKO FRIED SHRIMP cocktail sauce with horseradish, french fries, cole slaw 13.95

VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream sauce 14.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped Yukon gold potatoes, chef's seasonal vegetables 21.50

PAN ROASTED CHICKEN BREAST chive gnocchi, wild mushrooms, fennel, tomatoes, spinach, marsala and sage demi glace, balsamic glaze 14.50

6 OZ. CENTER CUT FILET whipped Yukon gold potatoes, chef seasonal vegetables 27.50

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 15.00

MESQUITE GRILLED SWORDFISH sweet potato corn hash, applewood smoked bacon, corn butter sauce 15.95

LOBSTER MAC N' CHEESE white truffle bread crumbs, grilled asparagus 14.95

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped Yukon gold potatoes, sautéed spinach 23.95

ALMOND ENCRUSTED COSTA RICAN TILAPIA orange beurre blanc, grilled asparagus, fresh berries 14.95

FEATURED DESSERT

HERSHEY'S CHOCOLATE VELVET CAKE three layer dessert starting with a chocolate devil's food cake, a thick middle layer of dense chocolate mousse, topped with a rich chocolate ganache 6.50

KEY LIME PIE topped with housemade whipped cream, 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.