

## RAW BAR

OYSTERS\* 3 each

RAPPAHANNOCK – Virginia

BLUE POINT – Westport, CT

WIANNO – Cape Cod, MA

MALPEQUE – Prince Edward Island

SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 17

CHILLED SHELLFISH PLATTER\* shrimp cocktail, fresh shucked oysters, lobster claws, king crab legs, roasted tomato cocktail sauce, white balsamic mignonette Small (serves 2-3) 55 | LG. (serves 4-6) 98

## STARTERS

MAINE LOBSTER BISQUE 10

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8

CAESAR grated Parmigiano Reggiano, croutons, asiago cheese crisp 8

FIRECRACKER SHRIMP fiery chili sauce, Napa cabbage blend, banana-ginger vinaigrette 11

CRISPY CHILE CAULIFLOWER fiery chili sauce, crispy micro greens, sesame seeds 10

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, Kalamata olives 12

CORN AND CRAB FRITTERS corn and lump crab baked fritters, charred corn, apple-wood smoked bacon, chipotle mayo 13

POINT JUDITH FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 13

MINI LOBSTER ROLLS butter toasted rolls, paprika fries 14

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

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon, scallions, mango, jalapeno, ginger vinaigrette 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5

\*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

## MOTHERS DAY PRIX FIXE MENU 50

**FIRST COURSE:** Choose one soup or salad:

LOBSTER BISQUE | BABY GREENS  
CAESAR SALAD | STRAWBERRY SALAD

**MAIN COURSE:** Choose one:

SEARED SEA SCALLOPS lobster risotto, champagne beurre blanc

SEAFOOD MIXED GRILL shrimp, scallops, salmon, jumbo lump crab cake, yukon gold mashed potatoes + grilled asparagus

6 OZ. CENTER-CUT FILET COMBO choice of: Baked Maryland Crab Cake, grilled Atlantic Salmon or George's Bank Seared Sea Scallops | Served with yukon gold mashed potatoes + grilled asparagus

8 OZ. CANADIAN COLD-WATER LOBSTER TAIL yukon gold mashed potatoes + grilled asparagus

6 OZ. CENTER-CUT FILET & 8 OZ. COLD WATER LOBSTER TAIL (+10) roasted yukon gold potatoes + grilled asparagus

**DESSERT:** Choose one:

VANILLA BEAN CRÈME BRULEE

APPLE CROUSTADE

BERRIES & CREAM

## STEAKS | CRAB | LOBSTER

6 oz. CENTER CUT FILET MIGNON 34

8 oz. CENTER CUT FILET MIGNON 40

12 oz. USDA PRIME KANSAS CITY STRIP 44

18 oz. USDA PRIME RIB EYE 49

1 ¼ LB. KING CRAB LEGS (Alaska) 55

8oz. COLD WATER LOBSTER TAIL 39

## COMBOS

6oz. | 8oz. CENTER CUT FILET served with choice of:

BOURBON MAPLE SHRIMP 6 oz. 45 | 8 oz. 48

JUMBO LUMP CRAB CAKE 6 oz. 45 | 8 oz. 48

SEARED SEA SCALLOPS 6 oz. 45 | 8 oz. 50

*WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.*

## TODAY'S FRESH FISH

All fish listed below are served with choice of two seasonal sides

ATLANTIC COD, Nova Scotia 29

SEARED HALIBUT, Alaska 37

ATLANTIC SALMON, Bay of Fundy, Nova Scotia 27

BARRAMUNDI, New Zealand 33

RAINBOW TROUT, Canada 28

SEARED AHI TUNA, Oahu, Hawaii 36

SEARED WHITE FISH, Lake Superior 26

## DEVON CLASSICS

SEAFOOD MIXED GRILL shrimp, scallops, salmon, jumbo lump crab cake, whipped Yukon Gold potatoes, grilled asparagus w/tomato salsa cruda 39

SEARED GEORGES BANK SCALLOPS lemon asparagus risotto, shaved fennel salad, champagne beurre blanc 32

MAPLE GLAZED ROASTED SALMON bourbon glaze, parmesan-herb roasted potatoes, green beans with spiced pecans & shallots 29

JUMBO LUMP CRAB CAKES grilled asparagus, tomato salsa cruda, whipped Yukon Gold potatoes, creole remoulade, mango tartar sauce 33

CHAR CRUST AHI TUNA parmesan-herb roasted potatoes, asparagus, foyot sauce 36

JOYCE FARMS GRILLED ½ CHICKEN garlic-herb rubbed, parmesan herb roasted potatoes, grilled asparagus, tomato salsa cruda 25

LOBSTER COBB SALAD tomato, bacon\*, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch 25

SEAFOOD CIOPPINO fresh fish & shellfish in a pleasantly spicy tomato broth 32

## SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED POTATOES | GREEN BEANS WITH PECANS AND SHALLOT JAM  
GRILLED ASPARAGUS | CAULIFLOWER WITH ONION JAM AND BACON | LEMON ASPARAGUS RISOTTO  
ROASTED MUSHROOMS WITH TRUFFLE BUTTER (+\$4) | LOBSTER MAC N' CHEESE (+ \$4)

## ADDITIONS

ROSEMARY DEMI-GLACE 3 | TRUFFLE BUTTER 3 | OSCAR STYLE WITH JUMBO LUMP CRAB 7 | FOYOT SAUCE 3

## PRIVATE EVENTS

BOOK YOUR NEXT EVENT AT DEVON! WE HAVE PRIVATE ROOMS THAT CAN ACCOMMODATE BETWEEN 10 - 150 GUESTS FOR NEXT BUSINESS MEETING, SPECIAL OCCASION, ANNIVERSARY, REHEARSAL DINNER, WEDDING RECEPTION AND MORE. CONTACT US AT [EVENTSCHICAGO1@DEVONSEAFOOD.COM](mailto:EVENTSCHICAGO1@DEVONSEAFOOD.COM) | 312-440-8660

DEVON  
SEAFOOD GRILL

GENERAL MANAGER Michael Brady  
EXECUTIVE CHEF Ron Aleman

## THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS AND OTHER ARTISAN PURVEYORS

We aim to source clean, seasonal and fair-trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms | Winston-Salem, NC  
Consumers Packing Co. | Melrose Park, IL  
Foley Fish | Boston, MA  
La Colombe | Philadelphia, PA  
Lavazza | Torino | Italy  
Highland Baking | Northbrook, IL  
Fever Tree | London, England  
Artisan Specialty Foods | Lyons, IL  
Fortune Fish Company | Bensenville, IL  
Tea Forte | Concord, MA  
Char Crust Dry Rub Seasonings | Chicago, IL