

RAW BAR

OYSTERS* 3 each

BLUE POINT – Westport, Connecticut

MALPEQUE – Malpeque Bay, Canada

WIANNO – Cape Cod, Massachusetts

BEAU SOLEIL - New Brunswick

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

STRAWBERRY AND PISTACHIO SALAD field greens, red onion, parmigiano reggiano, toasted pistachios, sherry vinaigrette 8.5

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 13

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

THREE COURSE PRIX-FIXE \$39

FIRST COURSE: Choose one soup/ salad or shared app:

LOBSTER BISQUE | HOUSE SALAD | CAESAR SALAD

TUNA POKE | SALMON CARPACCIO & SHRIMP CEVICHE

MAIN COURSE: Choose one:

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

6 OZ. CENTER-CUT FILET whipped Yukon Gold potatoes, green beans with shallots & spiced pecans, rosemary demi

POTATO CRUSTED ATLANTIC COD lobster beurre blanc, green & white asparagus

DESSERT: Choose one:

CRÈME BRULEE | HOUSE MADE ICE CREAM

DEVON SIGNATURE CARROT CAKE FOR 2

TODAY'S FRESH FISH

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our menu changes daily based on what’s ‘top of the catch’, like the highly-anticipated halibut now back in season, and we worked extra hard to be one of the first in the city to have it. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, like our halibut, that comes to your plate in less than 48 hours after being caught.

All options listed below are served with choice of two seasonal side (listed to the right).

SEARED HALIBUT, Kodiak Island, Alaska 37

ATLANTIC COD, Porshofn, North Iceland 29

ATLANTIC SALMON, Bay of Fundy, Nova Scotia 27

SEARED AHI TUNA, Oahu, Hawaii 36

RAINBOW TROUT, Snake River, Idaho 27

SEARED WHITE FISH, Lake Superior 26

All options listed below are served with choice of two seasonal side (listed to the right).

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

8oz. COLD WATER LOBSTER TAIL 6 oz. 58 | 8 oz. 65

CHEF'S DAILY SPECIALS

WHOLE ROASTED MEDITERRANEAN BRANZINO 37

PAN SEARED ALASKAN HALIBUT fingerling potatoes, wild mushrooms, roasted bacon, spinach, leek puree 39

DEVON CLASSICS

SEAFOOD MIXED GRILL shrimp, scallops, salmon, jumbo lump crab cake, whipped Yukon Gold potatoes, grilled asparagus with 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

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

CHAR CRUST AHI TUNA parmesan-herb roasted potatoes, grilled asparagus with salsa cruda, foyot sauce 36

SHRIMP & SCALLOP RIGATONI roasted artichoke hearts, spinach, red pepper Rosa sauce, Parmesan Reggiano, lemon herb bread crumbs, crispy prosciutto dust 29

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

PRETZEL CRUSTED TROUT bacon mustard vinaigrette, frisee, roasted Yukon Gold potatoes 28

SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES | PARMESAN-HERB ROASTED POTATOES | GREEN BEANS WITH PECANS AND SHALLOT JAM
GRILLED ASPARAGUS | CITRUS BROCCOLINI | LEMON ASPARAGUS RISOTTO | ZUCCHINI, CORN & TOMATO RAGOUT
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 | 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

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.

AROUND THE WORLD

global finds

If you can't pack up and travel the world, do the next best thing: drink your way around it. We're honored to feature exceptional selections from the globe's most revered wine locations. From Veneto's cool climate wines to high-altitude creations from the eastern foothills of the Andes, take a trip around the world, one glass or bottle at a time.

	6oz	9oz	BTL		6oz	9oz	BTL
Pieropan Soave Classico Veneto, IT '16	11	15.5	43	Fleur de Mer Rose Provence, France '17	11	15.5	63
Whitehaven Sauvignon Blanc Marlborough, NZ '17	10	14	43	Don Miguel Gascon Reserve Malbec Mendoza, AG '15	12	17	47
MacMurray Estate Pinot Gris Russian River, CA '16	9.5	13	37	Orin Swift Palermo Blend Napa Valley, CA '16	22		87
Talbott Sleepy Hollow Chardonnay Sant Lucia Highlands, CA '13	18	26	71	Martin Codax Ergo Spain '15	9.5	13	37

WHITES

	6oz	9oz	BTL		6oz	9oz	BTL
CHAMPAGNE & SPARKLING WINE				CHARDONNAY			
Cantine Maschio Prosecco, Brut, Italy	9		39	Cakebread Cellars Napa Valley '15			76
La Marca Prosecco, Italy (187ml)			10	Castella Della Sala Umbria IGT, Italy '16			95
Michelle Brut, Columbia Valley, WA	10		44	Cuvaison "Carneros" Napa Valley '15			51
Moet Chandon Imperial Brut Rose France (375ml)			120	Far Niente Napa Valley '16			101
Taittinger Brut Prestige Rose Champagne			120	Ferrari Carano Reserve Sonoma, CA			55
Veuve Clicquot, "Yellow Label" Brut France			105	Hess Napa, CA '15	14	20	55
				J. Lohr "Riverstone" Arroyo Seco '16			40
				Jordan Russian River Valley '15			67
				Louis Jadot Pouilly-Fuisse, France '15			48
				Mer Soleil Silver, Monterey, CA			46
				Storypoint Sonoma, CA '15	11	15.5	43
RIESLING				PINOT GRIS/GRIGIO			
Chateau Ste. Eroica Yakima Valley, WA '14			54	Benton Lane Pinot Gris Oregon '15	11	15.5	43
Chateau. Ste. Michelle				Brassfield "Serenity" Reserve North Coast, Ca '15			36
Columbia Valley, WA '15	8.5	11.5	33	J Pinot Gris Russian River, CA			38
J. Lohr Bay Mist Monterey, CA '16			30	King Estate Willamette Valley, OR	10	14	39
Kung Fu Girl Columbia Valley, WA '16	9.5	13	37	Santa Margherita Pinot Grigio Italy '16	12.5	17	51
Mt. Beautiful Canterbury, NZ '09			44				
S.A. Prum Essence Mosel '16			37	SAUVIGNON BLANC / FUME BLANC			
Trefethen Napa Valley '16	13	18.5	51	Ferrari Carano Fume Blanc Sonoma '16	12	17	51
Waterbrook Columbia Valley, WA '15			35	Glazebrook New Zealand 15'			42
				J. Lohr Carol's Vineyard, Napa Valley, CA '16			42
				Ste. Michelle Horse Heaven, Columbia Valley, WA '15			38
				Miner Family Napa, CA '17			55
				Oyster Bay New Zealand '17	10	15	42
INTERESTING WHITES							
Côtes-du-Rhône Belleruche Rosé France '16	9.5	13	37				
Laurenz "Singing" Gruner Veltliner							
Austria '16	11	15.5	39				
Martin Codax Albarino Spain '15	9.5	13	37				
Miner Viognier "Simpson Vineyard" Napa Valley '16			49				
Miraval Côtes de Provence Rosé France '16			52				

SUNDAY WINE SPECIAL

HALF PRICE BOTTLES OF WINE
UNDER \$100 OR 25% OFF BOTTLES
OF WINE \$100 AND OVER.

REDS

	6oz	9oz	BTL
PINOT NOIR			
A-Z Oregon '14			51
Benton-Lane Willamette Valley '14	14	20	55
Black Magnolia Willamette Valley '15			49
Erath Resplendent Oregon '15	12	17	47
Byron Santa Maria County '13			43
Estancia Monterey County '16	11	15	43
Meiomi California '16	14	20	55
Rochioli (Russian River Valley) '14			107
Wild Horse Central Coast '12			47
INTERESTING REDS			
Cline Syrah, Sonoma County '15			39
Col Solare Red Wine Red Mountain '14			103
Bodega "Norton Reserve" Malbec Mendoza '15			40
Decero Malbec Mendoza '15	10	14	39
Ferrari-Carano Siena, Sonoma County, CA '15			42
Frescobaldi Nipozzano Rufina Reserva, Tuscany, Italy			49
Sin Zinfandel Alexander Valley, CA '14	10	14	39
Hess "Lion Tamer" Napa, CA 14			54
Shatter Grenache Languedoc-Roussillon, France			51
Spellbound Petite Syrah California '15	9.5	13	37
MERLOT			
Chateau St. Andre Corbin, St. Georges-St Emilion, '13			57
CSM "Indian Wells" Washington '15	12	17	47
Hogue Genesis Columbia Valley '13			39
J. Lohr Los Osos Paso Robles '14			35
Northstar Columbia Valley '12	16	23	63
Leonetti Walla Walla '12			135
Markham, Napa Valley '15	14	20	55
Matanzas Creek Merlot California '12			52
Shafer, Napa Valley '12			101
Twomey by Silver Oak Napa Valley '12			95

	6oz	9oz	BTL
MERITAGE & BLENDS			
Beckmen "Cuvee Le Bec" Grenache/Syrah, Santa Ynez '13			43
Hess "Block 19" Cuvee, Mt. Veeder '13			65
Ghost Pines Red Blend, California '15	15	21	59
Joseph Phelps Insignia, Napa Valley '11			225
Margalit Enigma, Galilee, Israel '06			115
Mulderbosch "Faithful Hound", South Africa '13			48
Overture by Opus One, Napa Valley '12			195
Primus "The Blend", Chile '14	11	15.5	43
Yangarra GSM McLaren Vale, Australia '15			49

	6oz	9oz	BTL
CABERNETS			
Avalon Napa Valley '15	11	16	47
Chateau St Michelle Columbia Valley '15	12	17	47
Cardinale Napa Valley '04/'10			280
Ferrari Carano Sonoma '13			68
Hess "Allomi" Napa Valley '15			50
J. Lohr Seven Oaks Paso Robles '15			40
J. Lohr "Hilltop" Paso Robles '15	15	22	59
Jordan Alexander Valley '13			107
Chateau Montelena Napa Valley, '14	17.5	25	69
Mt. Veeder Napa Valley '15			69
Quintessa "Rutherford" Napa Valley '12			200
Stonestreet Estate California '13			71
Rodney Strong Rockaway, Alexander Valley '12			125
Stag's Leap, Artemis, Napa Valley '15			99
Vasse Felix Margaret River '10			67
Robert Mondavi Napa Valley '12			88

Vintages are subject to change due to availability.

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