

## STARTERS

**COLD SEAFOOD COMBINATION PLATTER**  
8 malpaque oysters, 8 colossal shrimp,  
and tuna tartare 45.00

**FRESH SHUCKED OYSTERS**  
Malpaque,  
Prince Edward Island (1/2 dozen) 9.99

Cape May Salts,  
Cape May NJ (1/2 dozen) 11.99

Blue Point,  
Long Island Sound (1/2 dozen) 13.99

**CLASSIC OYSTERS ROCKEFELLER**  
Creamed spinach, applewood smoked  
bacon, parmesan (3) 7.50 | (5) 11.00

**FRESH STEAMED LITTLENECK CLAMS**  
White wine, clam and garlic broth 11.95

**STEAMED MAINE MUSSELS**  
White wine and garlic 10.50  
Scampi style garlic cream 10.50

**JUMBO LUMP CRAB CAKES**  
Creole remoulade, mango tartar sauce 16.50

**GOAT CHEESE BRUSCHETTA**  
Tomato basil cruda, focaccia crisps,  
Kalamata olive tapenade 8.50

**COLOSSAL SHRIMP COCKTAIL**  
Served with two sauces 13.95

**SMOKED DUCK TRAP SALMON**  
Dill sauce, fried capers, marinated red  
onions, focaccia crisps 9.00

## TODAY'S FRESH FISH

All fish is served grilled unless otherwise stated.  
Choice of garlic mashed potatoes or roasted Yukon  
gold potatoes, chef vegetables or fresh asparagus  
and our famous sweet biscuit.

**GRILLED SALMON** 19.00 (Atlantic)

**GRILLED SWORDFISH** 27.00 (Block Island)

**BROILED SALMON** 20.00 (Norway)

**SEARED YELLOWFIN TUNA** 28.00 (Hawaii)

**GRILLED MAHI MAHI** 23.00 (Hawaii)

**BROILED SEABASS** 31.00 (Chile)

**GRILLED GROUPER** 28.00 (Yucatan)

## SEASONAL PREPARATIONS

**HERB CRUSTED TILAPIA**  
Sun dried tomato sauce with English pea  
and basmati rice 21.00

**CHAR CRUSTED HAWAIIAN YELLOWFIN TUNA**  
Rare Tuna, Foyot sauce, roasted Yukon  
potatoes, fresh asparagus 29.50

**GRILLED BLOCK ISLAND SWORDFISH**  
Garlic mashed potatoes, wild  
mushroom saute 28.00

**BROILED CHILEAN SEABASS**  
Chardonnay buerre blanc, garlic mashed  
potatoes, fresh asparagus 32.00

## SIGNATURE ENTRÉES

**CHIPOTLE GRILLED SHRIMP ENCHILADAS**  
Sweet corn jalapeño crepes, corn black bean  
relish, jicama lime slaw, pico de gallo 19.50

**PAN ROASTED CHICKEN BREAST**  
Forestiere chive gnocchi, Marsala and sage  
demi glace, balsamic reduction 18.50

**JAPANESE BREADED FRIED SHRIMP**  
Cocktail sauce with horseradish, French fries,  
cole slaw 18.95

**MARYLAND STYLE CRABCAKES**  
Creole remoulade, mango tartar sauce, garlic  
mashed potatoes, fresh asparagus 27.95

## STEAK & LOBSTER

Grain-fed Midwestern beef, aged at least 21 days  
for flavor and tenderness. Served with choice of  
garlic mashed potatoes or roasted Yukon potatoes,  
fresh asparagus and our famous sweet biscuit.

**CENTER CUT FILET** 8 oz. 29.95

**CENTER CUT FILET & CRABCAKE** 6 oz. filet 33.95

**CENTER CUT FILET & MAINE LOBSTER TAIL**  
6 oz. filet, drawn butter 48.50

**CERTIFIED ANGUS BEEF® STRIP STEAK**  
14 oz. 32.95

**TWIN MAINE LOBSTER TAILS**  
8 oz., drawn butter 54.00

**LIVE MAINE LOBSTER**  
1 1/4lb 35.00 | 2 lb 49.00  
3 lb 69.00 | 5lb 95.00

*This is just a sample of the wonderful cuisine offered at Devon.*