

## FRESH OYSTERS\* \$3 EACH

WELLFLEET (Massachusetts)

WIANNO (Massachusetts)

CAPE MAY SALTS (Cape May)

CHILLED SHELLFISH PLATTER shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (Serves 2-3) 59 | Large (Serves 4-6) 98

SHRIMP COCKTAIL cocktail sauce 17

TUNA TARTARE\* mango salsa, avocado, cilantro oil, sriracha, corn chips 14.5

## STARTERS

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, buttermilk sour cream, watercress with lemon infused olive oil 11

SPICY AHI TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriracha sm 9.5 | lg. 13.5

PROSCIUTTO FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 11

MAINE PEMAQUID MUSSELS white wine and garlic sm. 9.5 | lg. 14

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 12

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 13

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 19

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

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11

STEAMED LITTLENECK CLAMS white wine and garlic 14

CHARCUTERIE & CHEESE BOARD Prosciutto Di Parma, Rosette De Lyon, Creminelli Bresaola, Maple Smoked Cheddar, Manchego, Landaff, with mustards, pickles, grilled bread 19

## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 9

SPICY CREOLE GUMBO 9

MAINE LOBSTER BISQUE 10

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 8

STRAWBERRY SALAD spring mix, reggiano, pistachios, red onion, sherry vinaigrette 8

SOUP & SALAD choice of soup and starter salad 13

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's top of the catch.

## TODAY'S FRESH FISH

All fish is wood grilled and finished with fresh lemon, Maldon English Flake Sea Salt, and herb butter. Choice of two seasonal sides.

ATLANTIC SALMON 19 (Canada)  
SEARED TUNA 25 (Hawaii)  
SWORDFISH 21 (North Carolina)  
SEARED SCALLOPS 21 (George's Bank)  
MAHI – MAHI (Hawaii) 22  
BARRAMUNDI (Malaysia) 23

## POWER LUNCH COMBOS 14

Served with a bowl of soup or starter salad

TEMPURA SHRIMP SUSHI ROLLS  
SPICY TUNA SUSHI ROLLS  
½ JUMBO LUMP CRAB MELT  
½ TURKEY CLUB  
½ SOUTHWEST SHRIMP WRAP  
ACHIOTE FISH TACOS

## POWER LUNCH ENTREES 19

Served with a bowl of soup or starter salad

FLAT IRON STEAK SALAD\* grilled romaine, red onion, corn, gorgonzola, tomato, buttermilk blue dressing

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, frisee, bacon mustard vinaigrette

LOBSTER MAC N' CHEESE white truffle bread crumbs  
GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette

SHRIMP AND WHITE CHEDDAR GRITS tomatoes, bacon, espelette pepper, chives

## ENTRÉES

PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 17

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 25

JOYCE FARMS GRILLED HALF CHICKEN herb roasted potatoes, grilled asparagus 19

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, grilled asparagus 33

LINGUINE WITH CLAMS la quercia prosciutto, white wine, garlic, cherry peppers, olive oil 19

ALMOND CRUSTED TILAPIA orange buerre blanc, grilled asparagus, seasonal berries 17

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 28

## SANDWICHES

ACHIOTE FISH TACOS  
avocado, cilantro sour cream, corn tortilla, mango, jicama 13.5

GRILLED CHICKEN  
applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, brioche bun 12

SOUTHWEST GRILLED SHRIMP WRAP  
corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 13

CREEK STONE FARMS BLACK ANGUS BURGER  
sharp cheddar, lettuce, tomato, brioche bun 12 | add bacon \$1

JUMBO LUMP CRAB MELT  
cheddar, tomato, remoulade, rustic country bread 14.5

BURGER'S SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 12

NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 13.5

## ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD  
parmigiano reggiano, croutons, asiago crisp 13  
with grilled salmon 17

GRILLED SALMON PANZANELLA  
spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 17

TUNA NICOISE\*  
char-crusted tuna, mixed greens, roasted potatoes, haricot vert, olives, tomato, fennel, garlic parmesan dressing 18

LOBSTER COBB SALAD  
watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 20

## SEASONAL SIDES

PARMESAN-HERB ROASTED YUKON GOLD POTATOES | GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW FRIES | LOBSTER MAC-N-CHEESE (ADD \$4) | GEECHIE BOY GRITS GRATIN | LEMON ASPARAGUS RISOTTO  
WHIPPED YUKON GOLD POTATOES | ZUCCINI CORN RAGOUT

\*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.

DEVON

SEAFOOD GRILL

GENERAL MANAGER Scott Siemianowski  
EXECUTIVE CHEF Scott Carroll

## 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:

M.F. Foley Fish – Boston, MA

Creekstone Farms – Arkansas City, KS

Yards Brewing Company - Philadelphia, PA

Burgers' Smokehouse - California, MO

Flying Fish Brewery – Somerdale, NJ

Fever-Tree - London, England

Joyce Farms – Piedmont, NC

Riverview Organics – Leola, PA

La Colombe Torrefaction – Philadelphia, PA

Tea Forte – Concord, MA

Blue Coat Gin – Philadelphia

Boyd & Blair Vodka – Glenshaw, PA

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.