

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO 9

NEW ENGLAND CLAM CHOWDER 9

MAINE LOBSTER BISQUE 10

CAESAR grated parmigiano reggiano, croutons, asiago cheese crisp 8

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

STARTERS

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 9.5 | lg. 14

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

BLUE HILL BAY MUSSELS white wine and garlic sm. 9.5 | lg. 14

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

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

TUNA TARTARE* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 14.5

MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, watercress, fries 12.5

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 13

PROSCIUTTO & GORGONAZOLA FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 12

STEAMED LITTLENECK CLAMS white wine and garlic 14

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

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

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 9 | lg. 13

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 19

CHILLED SHELLFISH

FRESH OYSTERS** 3 each

WIANNO (Massachusetts)

CAPE MAY SALTS (Cape May)

FANNY BAY (British Columbia)

WELLFLEET (Cape Cod)

BEAU SOLEIL (New Brunswick)

KATAMA BAY (Massachusetts)

SHRIMP COCKTAIL cocktail sauce, creole remoulade 17

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

All options below served with choice two seasonal sides (at lower right).

TODAY'S FRESH FISH

ATLANTIC SALMON (Canada) 29

SEARED AHI TUNA (Hawaii) 38

SWORDFISH (Costa Rica) 32

RAINBOW TROUT (Carolina) 25

SEARED HALIBUT (Alaska) 38

BARRAMUNDI (Malaysia) 34

SEARED SCALLOPS (George's Bank) 31

MAHI-MAHI (Hawaii) 32

SEARED STRIPED MARLIN "ORANGE NAIRAGI" (Hawaii) 31

CRAB & LOBSTER

1¼ LB. COLD WATER LOBSTER (Maine) 39

2 LB. COLD WATER LOBSTER (Maine) 56

½ LB. COLD WATER LOBSTER TAIL (Canada) 41

1 ¼ LB. KING CRAB LEGS (Alaska) 65

STEAKS

6 OZ CENTER CUT FILET MIGNON 33

8 OZ CENTER CUT FILET MIGNON 39

12 OZ. USDA PRIME ANGUS BEEF
KANSAS CITY STRIP 45

16 OZ. BONE-IN GRASS FED NY STRIP 56

18 OZ. USDA PRIME ANGUS BEEF
BONE-IN RIBEYE 47

SURF & TURF COMBOS

6 OZ. FILET & 1/2 LB CANADIAN LOBSTER TAIL 62

8OZ.FILET & 1/2 LB CANADIAN LOBSTER TAIL 68

or

6 OZ. FILET / 8OZ FILET (choice of)

PANKO FRIED SHRIMP 44/49

JUMBO LUMP CRAB CAKE 44/49

SEARED SEA SCALLOPS 46/49

TONIGHT'S ENTRÉES

SHELLFISH BOUILLABAISSE

clams, mussels, lobster, shrimp, scallops, fresh fish, tomato, fennel, saffron, grilled bread with espelette pepper rouille 30

JOYCE FARMS GRILLED CHICKEN

parmesan roasted yukon gold potatoes, grilled asparagus 25

GRILLED SALMON PANZANELLA

spinach, montrachet goat cheese, balsamic onions, tomatoes, basil oil, balsamic vinaigrette 28

CHAR CRUSTED AHI TUNA

parmesan roasted yukon gold potatoes, asparagus, foyot sauce 40

MAPLE PLANK ROASTED SALMON, bourbon glaze, whipped yukon gold potatoes, asparagus 31

LOBSTER COBB SALAD

watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 25

JUMBO LUMP CRAB CAKES

creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 33

SEAFOOD MIXED GRILL

shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 39

PANKO FRIED SHRIMP

cocktail sauce, french fries, apple & celery root slaw 24

PRETZEL CRUSTED TROUT

herb roasted potatoes, haricot vert, endive, bacon mustard, vinaigrette 26

LINGUINE WITH CLAMS

la quercia prosciutto, white wine, garlic, cherry peppers, olive oil 25

SEASONAL SIDES

Served a la carte for \$4

PARMESAN-HERB ROASTED YUKON GOLD POTATOES | GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW
FRIES | LOBSTER MAC-N-CHEESE (\$5.5) | GEECHIE BOY GRITS GRATIN | LEMON ASPARAGUS RISOTTO
WHIPPED YUKON GOLD POTATOES | ZUCCHINI CORN RAGOUT

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.

*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.

**Consumer Information- There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician

DEVON
SEAFOOD + STEAK

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

Fever-Tree - London, England

Joyce Farms – Piedmont, NC

La Colombe Torrefaction – Philadelphia, PA

Tea Forte – Concord, MA

Blue Coat Gin – Philadelphia, PA

Boyd & Blair Vodka – Glenshaw, PA