

# DEVON

SEAFOOD GRILL

**GENERAL MANAGER** Scott Siemianowski  
**EXECUTIVE CHEF** Scott Carroll

## FRESH OYSTERS\* \$3 EACH

CAPE MAY SALTS (Cape May)

WIANNO (Massachusetts)

BEAU SOLEIL (New Brunswick)

## STARTERS

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

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

STEAMED LITTLENECK CLAMS white wine and garlic 14

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

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

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

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

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

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

CHARCUTERIE & CHEESE BOARD Prosciutto Di Parma, Rosette De Lyon, Lonza Pomegranate, Smoked Maple 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 14

## ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 13

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

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

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

## SANDWICHES

Served with seasonal side or french fries

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

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

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

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 15

BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 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 served grilled unless otherwise stated. Choice of two seasonal sides. (Add \$4 lobster mac n' cheese)

RAINBOW TROUT 15 (Carolina)

ATLANTIC SALMON 20 (Canada)

SEARED TUNA 25 (Thailand)

WORDFISH 22 (Block Island)

SEARED SCALLOPS 21 (Georgia Banks)

BARRAMUNDI (Malaysia) 23

## 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

## BRUNCH COCKTAILS

BLOODY MARY 7

MIMOSA Domaine Ste. Michelle Brut, orange juice 7

DOMAINE STE. MICHELLE BRUT 11

CANTINE MASCHIO PROSECCO BRUT 11.5

## BRUNCH SPECIALTIES

SMOKED SALMON & POTATO LATKE smoked salmon over crisp potato pancake, caper, red onion, watercress, sour cream 12

BELGIAN WAFFLES mixed berries, nutella whipped cream, Vermont maple syrup 12

STEAK & EGGS grilled flat iron steak, poached eggs, asparagus, foyot sauce, home fried potatoes 17

EGGS BENEDICT poached eggs, Canadian bacon, english muffin, hollandaise, home fried potatoes 15, with smoked salmon 15

OMELET choice of three: tomato, red bell pepper, bacon, spinach, mushroom, onion, white cheddar with home fried potatoes and berries 13

EGGS ANY STYLE two eggs, Burgers' smokehouse applewood bacon, toasted country white, home fried potatoes 11

CHICKEN AND WAFFLES pecan waffle, lemon shallot butter, fried chicken tenders, maple syrup 14

## BRUNCH ADDITIONS

BISCUITS AND GRAVY split cheddar and peppercorn biscuits with sausage gravy 6

FRIED TO ORDER DOUGHNUTS cinnamon sugar doughnuts with apple caramel, kahlua chocolate, raspberry "jelly" 6

## SEASONAL SIDES

Served a la carte for \$4

WHIPPED YUKON GOLD POTATOES | LOBSTER MAC N' CHEESE (\$5.5) | PARMESAN-HERB ROASTED POTATOES  
HARICOTVERT CARMALIZED SHALLOTS SPICEY PECANS | GRILLED ASPARAGUS | APPLE & CELERY ROOT SLAW  
ZUCCINI CORN RAGOUT | GEECHIE BOY WHITE CHEDDAR GRITS | LEMON ASPARAGUS RISOTTO

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