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.’ Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, that comes to your plate in less than 48 hours after being caught.

Mesquite Grilled unless otherwise stated served with 2 seasonal sides

ATLANTIC SALMON Bay of Fundy 17
RAINBOW TROUT Andrews, NC 16
SEARED AHI TUNA Oahu, Hawaii 25
SEARED SCALLOPS Georges Bank 19

FILET COMBOS

4 OZ. 35  |  6 OZ. 45
center cut filet with choice of crab cake, fried shrimp or scallops

CRAB & LOBSTER

ALASKAN KING CRAB LEGS 56
8 OZ. LOBSTER TAIL 40

DAILY OYSTERS $3

WELLFLEET Cape Cod
POWDER POINT Duxbury, MA
DEVON SEAFOOD + STEAK

MANAGING PARTNER /////// CATHARINE JACKSON
EXECUTIVE CHEF /////// CHRIS DALEY
EST. 2012

SEASONAL SIDES

- Lobster Bisque cup 8 • bowl 11
- Spicy Creole Gumbo cup 7 • bowl 9.5
- French Onion Soup 8
- Baby Greens watercress, feta, toasted pine nuts, dried cherries, cherry tomatoes, honey balsamic vinaigrette 8.5
- Caesar Salad grilled parmagiano reggiano, croutons, asiago cheese crisp 8
- Strawberry & Pistachio Salad field greens, cherry vinaigrette, red onion, parmagiano reggiano 8.5
- Wedge Salad bacon, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 9
- Soup & Salad choice of soup & salad 14

SOUPS & SALADS

- Whipped Yukon Gold Potatoes
- Poblano Au Gratin Potatoes
- German Braised Cabbage
- Green Beans W/ Pecans
- Grilled Asparagus
- Creamed Corn W/ Bacon
- Citrus Garlic Broccolini
- Parmesan-Herb Roasted Yukon Potatoes
- Lobster Mac N' Cheese (odd 4)

STARTERS

- Grilled Salmon Panzanella*
- Jumbo Lump Crab Cake, whipped Yukon gold potatoes, grilled asparagus 26
- Andouille Hash & Fried Eggs* • Smoked Salmon Flatbread

SEASONAL SIDES

- Seasonal Sides
- Lobster Mac N' Cheese 19
- Corn & Crab Fritters corn & lump crab fritter, charred corn, applewood smoked bacon, chipotle mayo 14
- Fried Calamari jalapeños and carrots, sweet n' sour, creole remoulade 14
- Smoked Salmon Flatbread garlic-white sauce, red onion, caper, watercress with lemon-infused olive oil 13
- Beef Carpaccio* arugula, parmagiano reggiano, truffle aioli, parmesan garlic sauce 15
- Shrimp Durango tomatoes, basil, spinach, ancho chili butter, parmagiano reggiano 14
- Jumbo Lump Crab Cakes creole remoulade, mango tartar sauce 19
- Cold Smoked Salmon served with hard-boiled egg, red onion, capers, radish, cornichon, crème fraîche 14
- Crispy Chile Cauliflower lightly fried and tossed in fiery chile sauce, micro greens and sesame seeds 12
- Goat Cheese Bruschetta tomato-basil cruda, focaccia crisps, kalamaata olive 12
- Mini New England Lobster Rolls butter toasted sweet roll, chilled lobster salad, watercress, fries 14
- Ah! Tuna Tartare* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 15
- Firecracker Shrimp lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 12.5

COMBOS 14
- Lemongrass Shrimp Tacos • ½ Jumbo Lump Crab Melt • ½ Turkey Club
- Andouille Hash & Fried Eggs* • Smoked Salmon Flatbread

ENTRÉES 19
- Blackened Chicken Penne Pasta roasted red pepper cream, shiitake mushroom, leeks, roasted red pepper pesto
- Grilled Salmon Panzanella* spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette
- Prime Burger* au poivre mayo, shallot jam, watercress, gorgonzola, pretzel bun
- Panko Fried Shrimp cocktail sauce, french fries, apple & celery root slaw
- Andouille Hash & Fried Eggs* roasted red pepper, red onion, potatoes, serrano, andouille sausage topped with choice of 5 oz. Top Sirloin or grilled chicken breast

MAIN SALADS

- Grilled Chicken Caesar Salad parmagiano reggiano, croutons, asiago crisp 13 • grilled salmon 17
- Lobster Cobb Salad lobster, watercress, arugula, baby spinach, tomato, applewood smoked bacon*, white cheddar, avocado, corn, red onion, egg, sweet potato shoestings, tarragon ranch dressing 19.5
- Steak and Wedge Salad* 5 oz. Top Sirloin, bacon, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 17
- Grilled Vegetable Platter zucchini, poblanos, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 18
- Blackened Chicken Penne Pasta roasted red pepper cream, shiitake mushrooms, leeks, roasted red pepper pesto 17
- Grilled Salmon Panzanella* spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 17

SUPER FRESH
- Oysters* • Shrimp Cocktail 18
- Blue Cheese Potato Chips potato chips, blue cheese sauce 12 • add bacon 1
- Corn & Crab Fritters corn & lump crab fritter, charred corn, applewood smoked bacon, chipotle mayo 14
- Fried Calamari jalapeños and carrots, sweet n' sour, creole remoulade 14
- Smoked Salmon Flatbread garlic-white sauce, red onion, caper, watercress with lemon-infused olive oil 13
- Beef Carpaccio* arugula, parmagiano reggiano, truffle aioli, parmesan garlic sauce 15
- Shrimp Durango tomatoes, basil, spinach, ancho chili butter, parmagiano reggiano 14
- Jumbo Lump Crab Cakes creole remoulade, mango tartar sauce 19
- Cold Smoked Salmon served with hard-boiled egg, red onion, capers, radish, cornichon, crème fraîche 14
- Crispy Chile Cauliflower lightly fried and tossed in fiery chile sauce, micro greens and sesame seeds 12
- Goat Cheese Bruschetta tomato-basil cruda, focaccia crisps, kalamaata olive 12
- Mini New England Lobster Rolls butter toasted sweet roll, chilled lobster salad, watercress, fries 14
- Ah! Tuna Tartare* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 15
- Firecracker Shrimp lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 12.5

THE POWER LUNCH

Served with a bowl of soup or starter salad

COMBOS 14
- Lemongrass Shrimp Tacos • ½ Jumbo Lump Crab Melt • ½ Turkey Club
- Andouille Hash & Fried Eggs* • Smoked Salmon Flatbread

ENTRÉES 19
- Blackened Chicken Penne Pasta roasted red pepper cream, shiitake mushroom, leeks, roasted red pepper pesto
- Grilled Salmon Panzanella* spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette
- Prime Burger* au poivre mayo, shallot jam, watercress, gorgonzola, pretzel bun
- Panko Fried Shrimp cocktail sauce, french fries, apple & celery root slaw
- Andouille Hash & Fried Eggs* roasted red pepper, red onion, potatoes, serrano, andouille sausage topped with choice of 5 oz. Top Sirloin or grilled chicken breast

MAIN SALADS
- Grilled Chicken Caesar Salad parmagiano reggiano, croutons, asiago crisp 13 • grilled salmon 17
- Lobster Cobb Salad lobster, watercress, arugula, baby spinach, tomato, applewood smoked bacon*, white cheddar, avocado, corn, red onion, egg, sweet potato shoestings, tarragon ranch dressing 19.5
- Steak and Wedge Salad* 5 oz. Top Sirloin, bacon, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 17
- Grilled Vegetable Platter zucchini, poblanos, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 18
- Blackened Chicken Penne Pasta roasted red pepper cream, shiitake mushrooms, leeks, roasted red pepper pesto 17
- Grilled Salmon Panzanella* spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 17