

Please note that our menu changes daily and all items are subject to availability.

To view our most current menu, please visit our online ordering platform.

STARTERS

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive, mixed greens 11.5

FRIED CALAMARI jalapeños, carrots, sweet n' sour, creole remoulade 12.5

SWEET CHILE CAULIFLOWER panko breaded, sweet chile aioli, microgreens, sesame seeds 10

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 11 | lg. 16

TUNA TARTARE* ahi tuna, pineapple mango salsa, avocado, jalapeño, cilantro oil, sriracha, crispy wontons 15

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 11

TEMPURA SHRIMP SUSHI ROLL* avocado, carrot, sesame scallions sm. 8 | lg. 13 🍴

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 15

STEAMED MUSSELS white wine corn broth, jalapeño, cilantro, garlic toast 11

CHILLED SHELLFISH*

COLOSSAL SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 18

FRESH SHUCKED OYSTERS*

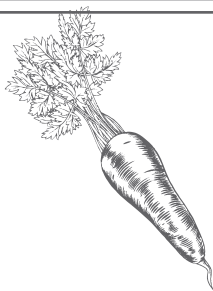
BLUE POINT (LONG ISLAND SOUND, NY) 4

KUMIAI (BAJA PENINSULA, CA) 4

BLACKBERRY POINTS (CHESAPEAKE BAY, VA) 3

EXECUTIVE CHEF: JASON FRITZ

SOUP & SIDE SALADS



MAINE LOBSTER BISQUE 11

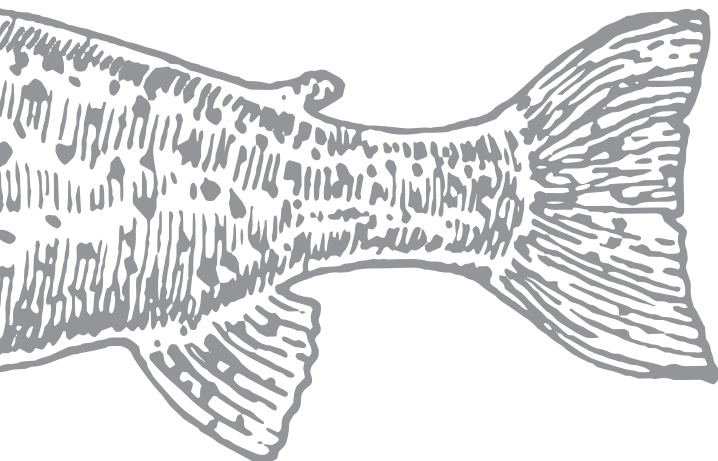
SPICY CREOLE GUMBO 9

BABY GREENS feta, toasted pine nuts, dried cherries, tomatoes, honey balsamic vinaigrette 8

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CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5 add anchovies 3

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DEVON CLASSICS

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, cremini mushrooms, snow peas, leeks, sun dried tomato pesto, garlic toast 22

SEAFOOD MIXED GRILL blackened shrimp & scallop, salmon, crab cake, whipped yukon gold potatoes, grilled asparagus, creole remoulade, mango tartar sauce 37

SEARED GEORGES BANK SCALLOPS lemon asparagus risotto, chilled fennel salad, basil oil, balsamic glaze 37

CHAR CRUSTED HAWAIIAN AHI TUNA roasted yukon gold potatoes, asparagus, foyot sauce 42

LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 37

SEAFOOD CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine, tomato broth, garlic toast 31 add pasta 4

JOYCE FARMS MESQUITE GRILLED HALF CHICKEN whipped yukon gold potatoes, grilled asparagus 24

SHRIMP ALMOND PESTO linguine, julienned zucchini, grape tomatoes, shallots, garlic toast 28

A COMMITMENT TO SUSTAINABLE SEAFOOD

Devon Seafood + Steak is committed to utilizing sustainable methods in supplying fresh and high quality seafood to our patrons. We realize this commitment in a myriad of ways including, but not limited to monitoring watch lists for recommendations on seafood items that are "best choices" for a healthy ocean, aiming to procure only line caught and farmed-raised seafood from local vendors, and aligning with artisan producers and purveyors who share in our dedication to serving high quality, sustainable seafood.

TODAY'S FRESH FISH & LOBSTER*

SEARED GEORGES BANK SCALLOPS (MASSACHUSETTS) 37

SEARED AHI TUNA (HAWAII) 42

GRILLED ATLANTIC SALMON (CANADA) 35

GRILLED SWORDFISH (HAWAII) 37

SEARED HALIBUT (ALASKA) 45

SEARED HAPU'UPU'U (HAWAII) 38

1/2 LB. ROCK LOBSTER TAIL (AUSTRALIA) 45

SURF + TURF COMBOS

8 OZ. CENTER-CUT FILET* with choice of one of the following:

ATLANTIC SALMON 48

SEARED SEA SCALLOPS 49

LUMP CRAB CAKE 48

BLACKENED SHRIMP & SCALLOPS 54

1/2 LB. ROCK LOBSTER TAIL 69

ALL ENTRÉES SERVED WITH YOUR CHOICE OF TWO SEASONAL SIDES
(ADD \$3.5 FOR LOBSTER MAC & CHEESE OR ROASTED WILD MUSHROOMS, TRUFFLE BUTTER)

STEAKS*

6 OZ. CENTER-CUT FILET MIGNON 38

8 OZ. CENTER-CUT FILET MIGNON 42

12 OZ. USDA PRIME KANSAS CITY STRIP 46

18 OZ. USDA PRIME BONE-IN RIBEYE 49

ENHANCE YOUR ENTRÉE WITH A HOUSEMADE SAUCE
foyot sauce 3
lobster meat, foyot sauce 8

Add sauteed mushrooms or sauteed onions 2
Add blue cheese crumbles 3
Add char crust 3

SEASONAL SIDES

A LA CARTE 4 | *LOBSTER MAC & CHEESE 5.5 | *ROASTED WILD MUSHROOMS, TRUFFLE BUTTER 5.5

LOBSTER MAC & CHEESE* | ROASTED WILD MUSHROOMS, TRUFFLE BUTTER * 🍴 | WHIPPED YUKON GOLD POTATOES 🍴

LEMON ASPARAGUS RISOTTO | GRILLED ASPARAGUS 🍴 🌱 | PARMESAN ROASTED YUKON GOLD POTATOES 🍴 | APPLE & CELERY ROOT SLAW 🍴 🌱

CITRUS GARLIC BROCOLINNI, PARMESAN CHEESE 🍴 🌱 | ROASTED HEIRLOOM CARROTS, HONEY SRIRACHA BUTTER 🍴 🌱

*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.

🍴 indicates vegetarian options | 🌱 indicates vegan options | 🍴 🌱 indicates options that can be prepared vegan upon request

Additional dietary menus are available upon request. | In order to better serve you and our other guests, all parties of 8 or more will have a single check.



J LOHR VINEYARDS

MONTEREY | PASO ROBLES | NAPA VALLEY

6 OZ. / 9 OZ. / BTL

Bay Mist Riesling, California '18	9 / 13 / 35
Riverstone Chardonnay, California '19	11 / 17 / 40
Falcon's Perch Pinot Noir, California '20	11 / 17 / 40
Flumes Crossing Sauvignon Blanc, California '2	11 / 17 / 40
J.Lohr "Los Osos" Merlot, California '18	10 / 14 / 42
Seven Oaks Cabernet Sauvignon, California '19	12 / 16 / 45
J.Lohr "Hilltop" Cabernet Sauvignon, California '18	75

It all started in 1972, when Jerry Lohr planted his first vineyard of 280 acres of grapes in Monterey County. Today, J. Lohr Vineyards include over 4,100 acres across Monterey County, Paso Robles, and Napa Valley. Over the years, J. Lohr has committed it's operation to sustainability and the environment, earning the Certified California Sustainable Winegrowing distinction for the past 10 years. Still family owned and operated, after more than four decades, J. Lohr Vineyards and Wines has established itself as one of the industry's most respected wine brands. We hope that you enjoy these wines as much as we do.

Cheers!

CHAMPAGNES & SPARKLING WINES 6 OZ. / 9 OZ. / BTL

Domaine Ste. Michelle Brut Columbia Valley WA	9 / NA / 36
Avisi Prosecco Veneto, Italy	11 / NA / 43
Domaine Carneros by Taittinger, Carneros '17	67
Veuve Clicquot "Yellow Label" Brut, France	100
Dom Perignon Brut, Epernay, France '10	235

INTERESTING WHITES

La Terre White Zinfandel, Acampo, California	7 / 10.5 / 25
Decibel "Crownthorpe" Rosé, Hawkes Bay, NZ '20	10 / 14 / 39
Seven Daughters Moscato, Italy '18	10 / 14.5 / 39
Terra d'Oro Chenin Blanc/Viognier, California, '20	12 / 18 / 47
Martin Codax Albarino, Rias Baixas, Spain '20	12.5 / 18.5 / 48
Trimbach Gewürztraminer, Alsace, France '17	55
Fleur de Mer Cotes Provence Rosé, France '20	12.5 / 16.5 / 55
Domaine Gayda Viognier, France '19	14 / 21 / 57
Treana Mer Soleil Rhône Blend, Central Coast '14, '15	57
Conundrum Meritage, Central Valley '16, '19	59
St. Supéry Moscato, Napa Valley '19	14 / 22 / 60
St. Supery Virtu, Napa Valley '16	70

CHARDONNAYS

Wente "Morning Fog", California '17	10 / 14 / 39
Bouchard Aîné & Fils "Héritage du Conseiller" Pays d'Oc, France '19	11 / 16 / 43
Lockwood Unoaked Monterey County, '18	13.50 / 17.75 / 43
Sonoma Cutrer, Russian River Valley '19	15 / 23 / 66
Hanzell "Sebella", Sonoma Valley '14, '17	75
Jordan, Russian River Valley '18	75
Rombauer, Carneros '19	75
William-Fevre Chablis, France '18	75
Orin Swift "Mannequin", California '17	82
Shafer, Napa Valley '16, '18	100
Far Niente, Napa Valley '18	105
Merry Edwards, Russian River Valley '17	115
Newton Unfiltered, Napa Valley '15	115

SAUVIGNON BLANCS/FUMES

Stoneburn, Marlborough, New Zealand '21	10 / 16 / 36
Pierre Chainier "1749", Loire Valley, France '19	10.5 / 16.5 / 38
Justin, Central Coast '17, '18, '19	45
Decoy "Duckhorn", Napa '17	47
Honing, Napa '21	13 / 19 / 51
Rombauer, Carneros '20	51
Domaine Gayda "T'air D'oc", France '18	13.5 / 19.50 / 52
Hall, Napa Valley '17	55
Chateau Ste. Michelle "Horse Heaven", Horse Heaven Hills, WA '19	60
Frog's Leap, Rutherford '20	65
Merry Edwards, Russian River '16, '17	90

RIESLINGS

6 OZ. / 9 OZ. / BTL

Chateau Ste. Michelle, Columbia Valley, WA '20	9 / 13.5 / 35
Dr. Loosen "Dr. L" Reisling, Mosel, Germany '20	11 / 16 / 43
Trimbach, Alsace, France '18	43
Chateau Ste. Michelle "Eroica", Columbia Valley, WA '18, '19	63
Trefethen, Napa Valley '17, '18, '19, '20	65
St. Urban's Hof Ockfener Bockstein Kabinett, Mosel, Germany '18	70

PINOT GRIS/GRIGIOS

Ecco Domani, Tre Venezie, Italy '20	9 / 13.25 / 35
Firesteed, Willamette Valley, Oregon '19	12 / 18 / 50
Tonnino, Terre Siciliane '20	13 / 19.50 / 53

PINOT NOIRS

MacMurray Ranch, Russian River Valley, CA '19	43
Noble Vines "667", Monterey '19	10.5 / 15 / 45
Wente, Monterey '19	13 / 18 / 48
Meiomi, California Appellations '18	57
Decibel, Hawkes Bay, New Zealand '18	17 / 25 / 75
Davis Bynum, Russian River Valley '17, '18	85

MERLOTS

J.Lohr "Los Osos" Merlot, California '19	10 / 14 / 42
Markham, Napa Valley, '18	13 / 18.5 / 63
Duckhorn "Decoy", Sonoma '19	68

BOLD & SEDUCTIVE

Decibel Malbec, Hawkes Bay NZ '17	11 / 15 / 40
Traubusti Dorati Chianti Riserva DOCG Italy '17	11 / 16.50 / 45
Schild Estate Shiraz, Barossa Valley, Australia '18	60
Quivira Zinfandel, Dry Creek Valley '17	67
Frog's Leap Zinfandel, Napa Valley '16, '17, '19	75

MERITAGE & RED BLENDS

Viña Mayor Tinta de Toro, D.O. Toro '14	10 / 14 / 39
"Big Smooth" Old Vine Zinfandel, Lodi '17	10.5 / 15.5 / 41
Raymond Red Blend, Napa Valley '19	10.5 / 15.5 / 41
Mulderbosch "Faithful Hound" Stellenbosch, South Africa '15	63
Conundrum Red Blend, California '19	17 / 25 / 75
Stag's Leap "Hands of Time", Napa Valley '18	75
Daou "The Pessimist", California '17	82
Piccolo, Napa Valley '13	85
Gaja Ca'Marcanda "Promis", Tuscany, Italy '19	95
Paritua 21:12, Hawkes Bay, New Zealand '13	150
St. Supery Elu, Napa Valley '13, '14	180
Episode, Napa Valley '12	265

CABERNETS

Josh Cellars, California '18	39
Wente "Southern Hills", California '19	10 / 14 / 39
The Federalist, Lodi '17	12 / 16.5 / 51
Mill Creek, Dry Creek Valley '17	15 / 23 / 65
Bogle Vineyards Juggernaut "Hillside", California '18	16 / 24 / 65
Black Stallion, Napa Valley '19	69
J.Lohr "Hilltop", Paso Robles '18	75
Jordan, Alexander Valley '17	105
Conn Creek "Anthology", Napa Valley '17	120
Trefethen, Napa Valley '18	120
Orin Swift "Palermo", Napa Valley '18	125
Col Solare, Red Mountain, WA '16	139
Cade, Napa Valley '18	155
Stag's Leap "SLV", Napa Valley '18	225
Stringer "Stagecoach", Napa Valley '18	250
Raymond "Generations", Napa Valley '10	275

Vintages are subject to change due to availability.



Denotes this wine has been rated 90+ with either Wine Spectator and/or Wine Enthusiast

DEVON

SEAFOOD + STEAK