

## FRESH SHUCKED OYSTERS\*

BEAU SOLEIL (New Brunswick, CAN) 4

BLUE POINT (Long Island Sound, NY) 3

HOLY GRAIL (Chesapeake Bay, MD) 3

MALPEQUE (Prince Edward Island, CAN) 3


## CHILLED SHELLFISH\*

COLOSSAL SHRIMP COCKTAIL creole remoulade, roasted tomato cocktail sauce 15.5

CHILLED SHELLFISH PLATTER\* Oysters, shrimp, king crab legs, roasted tomato cocktail sauce, creole remoulade, fresh minced horseradish Sm. 55 | Lg. 95

*Please note that no additions or substitutions may be made on the shellfish platter.*

## STARTERS

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

FRIED CALAMARI jalapeños and carrots, sweet n’ sour, creole remoulade 12.5

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 11


MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 12


SWEET CHILI CAULIFLOWER lightly crisp fried, sweet chili aioli, microgreens, sesame seeds 10

TUNA TARTARE\* char crusted Ahi tuna, pickled cucumbers, broken wasabi vinaigrette, sesame crisps, pickled ginger 14

SAUTEED SHRIMP SCAMPI garlic butter, garlic toast 10.5

STEAMED LITTLENECK CLAMS white wine garlic broth, garlic toast 13

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8 | lg. 12 

SPICY TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriracha sm. 8.5 | lg. 13.5 

OYSTERS ROCKEFELLER creamed spinach, applewood smoked bacon, parmesan sm. 9 | lg.14

MARYLAND STYLE JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16.5

SHARED SEAFOOD TRIO jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36

## TODAY'S FRESH FISH

GRILLED ATLANTIC SALMON (Canada) 32

SEARED GEORGES BANK SCALLOPS (Massachusetts) 35

GRILLED BARRAMUNDI (New Zealand) 35

SEARED AHI TUNA (Hawaii) 38

SEARED HALIBUT (Alaska) 39

GRILLED MAHI MAHI (Gulf of Mexico) 28

SEARED ROCKFISH (Maryland) 33

GRILLED WAHOO (Hawaii) 35

SEARED ORA KING SALMON (New Zealand) 38

## CRAB & LOBSTER

JUMBO LUMP CRAB CAKES 32

½ LB. COLD WATER LOBSTER TAIL (Canada) 39

1¼ LB. ALASKAN KING CRAB LEGS (Alaska) 55

1 LB. LIVE LOBSTER (Maine) 34

## STEAKS

6 OZ CENTER CUT FILET MIGNON 33

8 OZ CENTER CUT FILET MIGNON 38

12 OZ USDA PRIME KANSAS CITY STRIP 43

18 OZ USDA PRIME BONE-IN RIBEYE 46

## SURF & TURF COMBOS

8 OZ CENTER CUT FILET

ATLANTIC SALMON 46

GRILLED SHRIMP 46

JUMBO LUMP CRAB CAKE 46

SEARED SEA SCALLOPS 47

½ LB CANADIAN LOBSTER TAIL 62

## ENTREES SERVED WITH YOUR CHOICE OF TWO SEASONAL SIDES

Add ❖lobster mac n’ cheese or ❖roasted wild mushrooms \$3.5

Add House Sauce \$3  
truffle butter | foyot sauce | red wine demi-glace

Add sautéed mushrooms or sautéed onions \$2  
Add blue cheese crumbles \$3

Add choice of an entree Oscar \$8

## SOUPS & SIDE SALADS



SPICY CREOLE GUMBO 9

MAINE LOBSTER BISQUE 9.5

WEDGE SALAD bacon, crumbled blue cheese, red onion, tomato, buttermilk tarragon ranch 9  

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

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5  

ENDIVE SALAD brie, carrot, radish, red chili crouton, pistachio vinaigrette 9  

## DEVON CLASSICS

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, snow peas, leeks, sun dried tomato pesto 20

SEAFOOD CIOPPINO shrimp, scallops, mussels, clams, fresh fish, red wine, tomato broth 28

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 37

CHAR CRUSTED HAWAIIAN AHI TUNA roasted yukon gold potatoes, asparagus, foyot sauce 39

JOYCE FARMS GRILLED MESQUITE HALF CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 23












LINGUINE WITH CLAMS prosciutto di parma, arugula, white wine, garlic, spicy cherry peppers 24

PANKO FRIED SHRIMP roasted tomato cocktail sauce, french fries, apple & celery root slaw 24

*In order to better serve you and our other guests, all parties of 8 or more will have a single check.*

## SEASONAL SIDES

Served a la carte for 3.5 (❖lobster mac n’ cheese, ❖roasted wild mushrooms 5.5)

❖ROASTED WILD MUSHROOMS, TRUFFLE BUTTER  | ❖LOBSTER MAC N' CHEESE  
PARMESAN ROASTED YUKON GOLD POTATOES  | WHIPPED YUKON GOLD POTATOES  CHEF'S SEASONAL SIDE  
GRILLED ASPARAGUS   | ROASTED WILD MUSHROOM RISOTTO  | CREAMED CORN, BACON   
CITRUS GARLIC BROCCOLINI, COTIJA CHEESE |   BRUSSEL SPROUTS, PROSCIUTTO, WHOLE GRAIN MUSTARD  

\*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.

DEVON  
SEAFOOD + STEAK

## Executive Chef: Wesley Hellberg

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.

## THANK YOU TO OUR WATERMEN, FISHMONGERS, RANCHERS AND OTHER ARTISAN PURVEYORS

Joyce Farms – Winston-Salem, NC  
Creekstone Farms - Arkansas City, KS  
Hawaiian Fresh Seafood - Honolulu, HI  
Meyer Ranch - Western Montana  
Lavazza Torino – Italy  
Rotunda Brewing Co. – Annville, PA  
Tröegs Brewing Co. - Hershey, PA  
Baker St Bread Company – Philadelphia, PA  
Snyder’s of Hanover - Hanover, PA  
Kepler’s Seafood – Middletown, PA