CARRYOUT MENU

FAMILY STYLE ENTRÉES
served with fresh baked biscuits & butter and includes choice of two family-style sides, serves 4
GRILLED CHICKEN 75
BOURBON MAPLE SALMON FILLETS 85

FAMILY STYLE PASTAS
served with fresh baked biscuits & butter, includes choice of baby greens or Caesar salad, serves 4
LOBSTER MAC & CHEESE 90
LEMON SHRIMP CAMPIANELLE 68
also available with lemon oregano chicken in place of shrimp

THREE COURSE PRIX FIXE MENU
available daily after 4 pm, all entrées served with whipped yukon potatoes and grilled asparagus, unless otherwise noted

FIRST COURSE choose one:
BABY GREENS | CAESAR SALAD | SPICY CREOLE GUMBO | MAINE LOBSTER BISQUE

$49 ENTRÉE COURSE choose from:
MAPLE PLANK ROASTED SALMON
herb roasted potato & asparagus hash
CHEF’S SEASONAL FISH∗
SEARED GEORGES BANK SCALLOPS
lobster risotto, shaved fennel salad, champagne beurre blanc
6 OZ. CENTER-CUT FILET∗
w/ rosemary demi-glace

$59 ENTRÉE COURSE choose from:
TWIN CANADIAN COLD WATER LOBSTER TAILS
6 OZ. FILET COMBO∗
choice of one of the following: Jumbo Lump Crab Cake or Maple Grilled Shrimp
8 OZ. CENTER-CUT FILET∗
w/ rosemary demi-glace

DESSERT COURSE choose one:
MIXED FRESH BERRIES | VANILLA BEAN CRÈME BRÛLÉE

∗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.
† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.
‡ Items may only be available before 4 pm daily.
*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.
† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.
‡ Items may only be available before 4 pm daily.

STARTERS
SHRIMP COCKTAIL creole remoulade, cocktail sauce 21
FRIED CALAMARI jalapeños and carrots, sweet n’ sour, creole remoulade 17
MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, watercress, fries 18.5
FIREFRACKER CAULIFLOWER breaded cauliflower, chili sauce, micro greens, sesame seeds 14.5
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 21

STARTER SOUPS & SALADS
CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 10
BABY GREENS SALAD dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette 10
MAINE LOBSTER BISQUE 13
SPICY CREOLE GUMBO 11

MAINS
MAPLE PLANK ROASTED SALMON bourbon glaze, herb roasted potato & asparagus hash 33
SEARED GEORGES BANK SCALLOPS lobster risotto, shaved fennel salad, champagne beurre blanc 39
JOYCE FARMS GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 29
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 37
SEAFOOD MIXED GRILL cajun seasoned shrimp and scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 41
LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, egg, sweet potato shoestrings, buttermilk tarragon ranch dressing 29
GRILLED CHICKEN CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 16.5 † with salmon 21
LEMON SHRIMP CAMPANELLE seared lemon oregano shrimp, roasted bacon and tomato, spinach, parmesan white wine sauce, campanelle pasta 29
Also available with lemon oregano chicken in place of shrimp.
LOBSTER MAC & CHEESE white truffle bread crumbs, chives 22

STEAKS
All steaks served with choice of two seasonal sides unless otherwise noted
6 OZ. CENTER-CUT FILET MIGNON 41
8 OZ. CENTER-CUT FILET MIGNON 48
12 OZ. USDA PRIME KANSAS CITY STRIP 52
18 OZ. USDA PRIME ANGUS BEEF BONE-IN RIBEYE 57
FILET COMBOS: Center-cut filet mignon served with one of the following: Atlantic Salmon, Bourbon Maple Grilled Shrimp, Jumbo Lump Crab Cake
6 OZ. FILET COMBO 53
8 OZ. FILET COMBO 60
6 OZ. CENTER-CUT FILET † & TWIN COLD WATER LOBSTER TAILS MKT

HANDHELDs
Served with fries unless otherwise noted, those noted with an ‡ are available daily until 4 pm
MINI NEW ENGLAND LOBSTER ROLLS ‡ butter-toasted sweet roll, chilled lobster salad, watercress 18.5
LEMONGRASS SHRIMP TACOS ‡ grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 16.5
AH! TUNA MELT † diced and seared sushi grade tuna, blackening spice, dijon, mayo, fresh herbs, swiss, remoulade sauce, griddled sourdough 16.5
BLACK ANGUS BURGER † sharp cheddar, lettuce, tomato, brioche bun 15 ‡ add bacon (+ $1)

SEASONAL SIDES
Available a la carte for $6.5 ea
Family style (serves 4) $17 ea
WHIPPED YUKON GOLD POTATOES
FRENCH FRIES
GRILLED ASPARAGUS
PARMESAN-HERB ROASTED YUKON GOLD POTATOES
LOBSTER RISOTTO
APPLE & CELERY ROOT SLAW
HARICOT VERTS WITH SHALLOT JAM & SPICED PECANS
LOBSTER MAC & CHEESE (add $6)
DESSERTS

CARROT CAKE†
pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 12

VANILLA BEAN CRÈME BRÛLÉE
raspberries 11

MIXED FRESH BERRIES
crème anglaise 11

PEANUT BUTTER CHOCOLATE TORTE†
peanut butter mousse, between a pretzel toffee crust, sea salt chocolate ganache, caramel sauce 11

KIDS (12 and under)

CHICKEN FINGERS
served with fries unless otherwise requested 12

MAC & CHEESE 12

DEVON CARRYOUT MEAL KITS

You prepare the steaks or fish. We’ll have the rest ready for you.

ALL MEAL KITS INCLUDE: Devon’s signature seasoning, yukon mashed potatoes and grilled asparagus for two, fresh biscuits with whipped butter, two slices of carrot cake.

CENTER-CUT FILET MEAL KIT FOR TWO
$72 Includes: two 6 oz. Center-Cut Filet Mignons†
$80 Includes: two 8 oz. Center-Cut Filet Mignons†

KANSAS CITY STRIP MEAL KIT FOR TWO
$85 Includes: two 12 oz. Kansas City Strips†

BONE-IN RIBEYE MEAL KIT FOR TWO
$99 Includes: two 18 oz. Prime Bone-In Ribeyes†

ATLANTIC SALMON FOR TWO
$56 Includes: two 7 oz. Atlantic Salmon Fillets

GEORGE BANK SEA SCALLOPS FOR TWO
$65 Includes: two portions of Georges Bank Sea Scallops

Kits available for pre-order. While supplies last, availability may be limited. Not valid with any offer or discount.

*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.
† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.
‡ Items may only be available before 4 pm daily.