



3-Course EASTER PRIX FIXE MENU

SUNDAY, APRIL 17 | 11AM – 8PM

\$55 PER PERSON

Regular dinner menu also available.

FIRST COURSE

choice of:

BABY GREENS | CAESAR SALAD | MAINE LOBSTER BISQUE (ADD \$2)

SECOND COURSE

choice of:

GEORGES BANK SEARED SEA SCALLOPS

lobster risotto, shaved fennel salad, champagne beurre blanc

6 OZ. CENTER-CUT FILET MIGNON*

rosemary demi-glace, whipped yukon gold potatoes, grilled asparagus

MAPLE PLANK ROASTED SALMON

bourbon maple glaze, herb roasted potato & asparagus hash

4 OZ. PETITE FILET WITH CHOICE OF GRILLED ATLANTIC SALMON,

MAPLE GRILLED SHRIMP OR JUMBO LUMP CRAB CAKE*

yukon mashed potatoes, grilled asparagus

JUMBO LUMP CRAB CAKES

yukon mashed potatoes, grilled asparagus

TWIN CANADIAN COLD-WATER LOBSTER TAILS

choice of two seasonal sides (ADD \$10)

14 OZ. BONE-IN DRY AGED KANSAS CITY STRIP*

choice of two seasonal sides (ADD \$10)

THIRD COURSE

choice of:

VANILLA BEAN CRÈME BRÛLÉE

MIXED FRESH BERRIES | CARROT CAKE†

COMPLETE YOUR EASTER DINNER WITH:

2 for \$20 select handcrafted cocktails.

Choose from Espresso Martini and Blood Orange Spritz.

Mix and match or choose the same.

DEVON
SEAFOOD GRILL

Easter Prix Fixe available on Sunday, 4/17/2022 only, for dine-in or carryout. Not available for online ordering or delivery. Not valid with any other discount or promotion. Drink offer valid where legal and food purchase may be required.

† 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.

*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.