



Mother's Day Weekend

3-COURSE PRIX FIXE

MAY 7 - 8 // STARTING AT \$59 PER PERSON

Regular dinner menu also available.

MOTHER'S DAY HOURS: Sunday, 5/8 // 11am – 9pm

FIRST COURSE

choose one:

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

ENTRÉE COURSE

choose one:

\$59 PER PERSON

JUMBO LUMP CRAB CAKES whipped yukon potatoes, grilled asparagus

SEARED GEORGES BANK SEA SCALLOPS lemon asparagus risotto, shaved fennel salad, basil oil, balsamic glaze

6 OZ. CENTER-CUT FILET MIGNON* rosemary demi-glaze, whipped yukon potatoes, grilled asparagus

CHEF'S SEASONAL FRESH FISH*

\$69 PER PERSON

TWIN CANADIAN COLD-WATER LOBSTER TAILS drawn butter, whipped yukon mashed potatoes, grilled asparagus

12 OZ. KANSAS CITY STRIP* choice of two seasonal sides

SURF & TURF* 6 oz. center-cut filet mignon and petite Canadian cold-water lobster tail, drawn butter, choice of two seasonal sides

DESSERT COURSE

choose one:

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

VANILLA BEAN CRÈME BRÛLÉE raspberries

MIXED FRESH BERRIES crème anglaise

2 FOR \$20 MOM'S MARTINIS

choose from:

Sparkling Blackberry Martini, Pineapple Martini & Espresso Martini. Mix and match or choose the same.

DEVON
SEAFOOD GRILL

Mother's Day Prix Fixe available 5/7 – 5/8/2022 only for dine-in or carryout. Not available for online ordering or delivery. Not valid with any other discount or promotion. Happy hour and ½ price wine not available Mother's Day weekend. 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.