

DEVON

SEAFOOD GRILL

General Manager Brian Dailey
Executive Chef Joe Mishler

FRESH SHUCKED OYSTERS*

Bluepoint (Chesapeake Bay, VA) 2.00 each
Malpaque (Prince Edward Island) 2.25 each
Island Creek (Duxbury Bay, MA) 2.50 each
Coromandel (New Zealand) 2.75 each

TODAY'S FRESH FISH

All fish is served grilled unless otherwise stated. Choice of whipped yukon gold potatoes, lemon-asparagus risotto, lobster mac n' cheese, chef's seasonal vegetables or grilled asparagus.

ATLANTIC SALMON 13.50
(Canada)

WALU (BUTTERFISH) 14.95
(Hawaii)

MAHI MAHI 15.50
(Hawaii)

MARLIN (NAIRAGI) 15.95
(Hawaii)

BLACK GROUPER 17.95
(Florida)

SEARED AHI 17.95
(Hawaii)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger sm. 7.25 | lg. 9.50

LOBSTER TAMALE corn, roasted poblano, cilantro, avocado crema 8.50

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 6.95

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 8.25 | lg. 10.50

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 8.25

SHRIMP COCKTAIL cocktail sauce, creole remoulade 14.00

ROASTED DUCK FLATBREAD fig barbeque sauce, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette 7.50

BLUE HILL BAY MUSSELS white wine and garlic sm. 8.25 | lg. 11.95

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 10.95

STEAMED LITTLENECK CLAMS white wine and garlic 12.50

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 9.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.50

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 10.95

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive tapenade 8.95

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 11.50

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER 6.50 | **SPICY CREOLE GUMBO** 6.50 | **MAINE LOBSTER BISQUE** 7.50

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 6.50

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 6.00

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 6.50

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 10.50 | with grilled salmon 13.50

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 13.95

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18.50

BRUNCH SPECIALTIES

SWEET POTATO PANCAKES honey butter, maple syrup, fruit compote, potato griddle cakes 9.00

OSCAR QUICHE crab cake, asparagus, hollandaise, fruit compote 16.00

WILD MUSHROOM QUICHE with baby greens, pine nuts, balsamic vinaigrette, mixed berries 11.50

RANCHERO OMELET andouille, chiles, pepper jack, cilantro, pico de gallo, griddle cakes 10.50

COUNTRY OMELET canadian bacon, peppers, red onions, potatoes, mushrooms, tomatoes, fontina, provolone, griddle cakes 10.00

CRAB & SPINACH OMELET jumbo lump crabmeat, baby spinach, red onion, asparagus, tomatoes, griddle cakes 13.50

EGGS BENEDICT potato griddle cakes, fruit compote 11.50

STEAK & WILD MUSHROOM QUICHE with baby greens, pine nuts, balsamic vinaigrette, mixed berries 16.00

SALMON BENEDICT poached eggs, seared atlantic salmon, english muffin, hollandaise 14.50

FRENCH TOAST NAPOLEAN cinnamon raisin bread, caramelized bananas, honey butter, mixed berries, maple syrup 13.00

BELIGAN WAFFLES choice of seasonal berries & whipped cream, pecans & caramel, or chocolate fudge sauce 9.50

SANDWICHES served with french fries and cole slaw

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, brioche 9.95

SMOKED TURKEY applewood bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 9.50

TILLAMOOK CHEDDAR BURGER ½ lb creek stone farms black angus beef, lettuce, tomato, brioche 9.75 add bacon 75¢

MESQUITE GRILLED SALMON applewood smoked bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 12.50

ENTRÉES

VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 14.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tatar sauce, whipped yukon gold potatoes, chef's seasonal vegetables 21.50

LOBSTER MAC N' CHEESE white truffle bread crumbs, grilled asparagus 14.95

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, sautéed spinach 23.95

ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 13.50

PLEASE JOIN US FOR
SUNDAY BRUNCH EVERY
WEEK FROM 11- 4

* 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.

WINE FLIGHT SERIES

PLATINUM BLONDES	Martin Codax Albarino, Spain '06 S A Prum Essence Germany '07 Zaca Mesa Viognier, Santa Ynez Valley '07	11
COSMOPOLITAN WHITES	Ferrari Carano Fume Blanc, Sonoma County '06 King Estate Signature Pinot Gris, Oregon '07 Eroica Reisling, Washington '07	12.5
TINY BUBBLES	Lunetto Prosecco, Italy Domaine Ste. Michelle Brut, Washington Domaine Carneros Brut Taittinger, Napa '04	10.5
WEST COAST CRUSH	Guenoc Petite Sirah, Lake County '05 Hahn Estate Meritage, Central Coast '06 Frei Brothers "Reserve," Russian River Valley '05	11.5
GO BIG RED	Dynamite Cabernet, North Coast '05 J. Lohr Hilltop Cabernet, Paso Robles '06 Hess Collection Block 19 Cuvee, Napa '06	14

FEATURED WINES FROM J. LOHR

In the late 1960's, Jerry Lohr began an extensive investigation of grape growing regions throughout California. As a result of his farming background, he has always understood and respected the importance of soil quality, climate and location, which lead him to California's Central coast region. The goal of J. Lohr brands is to produce varietals that can compete with the finest in the world, using style that focuses on flavor and complexity through vineyard selection, technology and innovation. The wines featured below come from the Arroyo Seco appellation of Monterey County, San Jose, and Paso Robles.

"Riverstone" Chardonnay, Arroyo Seco '07	BTL.	GLS.
"Bay Mist" Riesling, Monterey '08	30	8
"Los Osos" Merlot, Paso Robles '06	30	8
"Seven Oaks" Cabernet Sauvignon, Paso Robles '07	36	9.5
"South Ridge" Syrah, Paso Robles '07	36	9.5
"Carol's Vineyard" Sauvignon Blanc, Napa '08	42	11
"Arroyo Vista" Chardonnay, Arroyo Seco '06	45	12
Late Harvest Riesling, Arroyo Seco '07	50	12.5
"Hilltop" Cabernet Sauvignon, Paso Robles '06	60	15.5
"Fog's Reach" Pinot Noir, Arroyo Seco '07	65	
Ste. E Cuvee, Bordeaux Blend, Paso Robles '05	90	

INTERESTING WHITES

	BTL.	GLS.
Montevina White Zinfandel, Amador '08	25	7
Dry Creek Chenin Blanc, Clarksburg '07	32	
Martin Codax Albarino, Spain '08	36	10
■ Zaca Mesa Viognier, Santa Ynez Valley '08	44	12
Trimbach Gewurztraminer, Alsace, France '06	45	
Bonterra Viognier Mendocino, Lake County '07	50	
Louis Jadot Pouilly-Fuisse, Burgundy, France '08	55	
Conundrum Meritage, Central Valley '07	60	
St. Supery "Virtú" Meritage, Napa '06	65	
Michel Redde Sancerre, Loire Valley, France '07	65	
Chateau La Nerthe Chateauneuf-du-Pape, France '04	85	

RIESLING

Chateau Ste. Michelle, Columbia Valley WA '08	32	8.5
Saint M, Germany '07	33	
S.A. Prum Essence, Germany '08	36	10
Trimbach, Alsace, France '06/'07	45	
St. Urbans Hof Qba, Mosel-Saar-Ruwer, Germany '08	45	
Chateau Ste. Michelle "Eroica", Yakima Valley WA '07/'08	63	16

PINOT GRIGIO / GRIS

Ecco Domani, Tre Venezie Italy '08	28	7.5
MacMurray Ranch, Sonoma Coast '07/'08	39	
King Estate "Signature" Collection, Oregon '08	40	11
Maso Canali, Trentino, Italy '07	43	
Santa Margherita, Alto Adige, Italy '08	52	

SAUVIGNON / FUME / BLANC

Benzinger, North County '08	33	
Nobilo, Marlborough, New Zealand '08	37	
Ferrari Carano, Sonoma '08	40	11
■ Kim Crawford, New Zealand '08	40	11
Concho y Toro Terrunyo, Casablanca Valley, Chile '06	50	
St. Supery, Napa '06/'07	53	
Cloudy Bay, New Zealand '08	60	

CHARDONNAY

Hess, Monterey '08	37	9.5
Wolf Blass "Yellow Label", South Australia '08	37	
Toasted Head, California '08	38	10
A by Acacia, California '07	40	
St. Francis, Sonoma '06	40	
BV "Carneros", Napa '07	46	12
Sonoma Cutrer, Russian River Valley '07	48	12.5
Cuvaison, Carneros '07	49	
St Supery "Oak Free", Napa '07	49	
Indian Wells Chardonnay, Columbia Valley '07	50	13
Cambria "Katherine's Vineyard", Santa Maria '06/'07	50	
Frei Brothers Reserve, Russian River Valley '07	50	
Ferrari Carano, Alexander Valley '07	52	13.5
Hess "Su'skol", Napa '06	55	
Chateau Ste. Michelle "Cold Creek", Columbia Valley '06	69	
Concho y Toro "Amelia", Casablanca Valley, Chile '05	79	
Jordan, Russian River Valley '06	80	
Cakebread, Napa '08	90	
Chalk Hill, Sonoma '05	100	
Far Niente, Napa '07	105	
Kistler "Les Noisetiers", Sonoma Coast '07	115	

SPARKLING WINE

Domaine Ste. Michelle Brut, Columbia Valley, WA	28	7.5
Lunetta Prosecco, Italy	30	8.5
Domaine Carneros Brut by Taittinger, Napa '05	48	12.5
Taittinger Brut, Reims, France	90	
Veuve Clicquot, "Yellow Label" Brut, Reims, France	95	
Dom Perignon Brut, Epernay, France '99	215	

INTERESTING REDS / BLENDS

	BTL.	GLS.
Bodegas Luzon Luzon Monastrell/Syrah, Jumilla, Spain '06	32	
Rosemount Estate "Diamond Label" Shiraz, SE Australia '08	33	9
Kaiken Malbec, Mendoza, Argentina '07	33	9
Guenoc "Petite Sirah", Lake County '06	34	9
Ruffino "Aziano" Chianti, Italy '07	36	
Chateau Mont-Redon Côtes Du Rhône, France '06	40	
Hahn Estates Meritage, Central Coast '07	42	11
Rivola Sardon de Duero, Spain '05	49	
La Posta Malbec "Pizzella" Vineyard, Mendoza, Argentina '07	50	
Hess "19 Block Cuvee", Mount Veeder - Napa Valley, '06	58	15
Ethos Syrah, Columbia Valley '05	63	16
Stella Maris Bordeaux Blend, Columbia Valley '04	80	
Chateau La Nerthe Chateauneuf-du-Pape, France '05	85	
■ Conn Creek "Anthology" Meritage, Napa Valley, '04	115	
Coldisole Brunello Di Montalcino, Italy '03/'06	120	
St. Supery "Elu" Meritage, Napa Valley '04	120	
Banfi Brunello Di Montalcino, Italy '03	120	
Col Solare Bordeaux Blend, Columbia Valley '05	149	
Opus One, Napa '05	275	

PINOT NOIR

Estancia, Monterey '08	45	12
A by Acacia, Sonoma '07	47	
Frei Brothers Reserve, Sonoma '07	50	13
Cambria "Julia's Vineyard", Santa Maria Valley '06	60	
Rex Hill, Willamette Valley '07	63	
King Estate "Signature Collection", Lorane Valley OR '07	63	
Gary Farrell, Russian River Valley '06	90	

MERLOT

Sagelands Four Corners, Columbia Valley, WA '06	36	10
Carmen "Reserve" Valle De Casablanca Chile '06	38	
Hogue "Genesis", Columbia Valley WA '06	40	10.5
Coppola Diamond Collection "Blue Label", Napa '07	45	
Casa Lapostolle "Cuvee Alexandre", Colchagua, Chile '05	55	
Rutherford Hill, Napa '05	60	
Merryvale "Starmont", Napa '05	60	
Northstar Merlot, Columbia Valley '05	100	

ZINFANDEL

Rancho Zabaco "SHV Select", Sonoma '07	37	10
Ravenswood "Lodi", Central Valley '06/'07	37	
Montevina "Terra d'Oro" Amador '05	48	
St. Francis "Old Vines", Napa '06	53	
Frog's Leap, Napa '06	65	

CABERNET SAUVIGNON

Main Street, Lake County '06	30	8.5
Dynamite "Red Hills", North Coast '05	34	9
Hogue "Genesis", Columbia Valley WA '07	36	
Estancia, Paso Robles '06	42	11
Bezinger Reserve, Sonoma '06	49	
Merryvale Reserve, Napa '06	50	
Franciscan, Napa '06	52	13.5
Frei Brothers Reserve, Alexander Valley '06	55	
St. Francis, Sonoma '05	60	
BV "Rutherford", Napa '05/'06	70	
Freemark Abbey, Napa '04	76	
Mondavi "Oakville" Napa '05	85	
Stonestreet, Alexander Valley '05	105	
Stags Leap "Artemis", Napa '06	110	
Jordan, Alexander '05	110	
Chalk Hill, Sonoma '05	125	
Silver Oak, Alexander Valley '04	145	
BV Georges De Latour Private Reserve Cabernet, Napa '04	190	

Vintages subject to change due to availability

■ Denotes this wine has been rated 90+ with either *Wine Spectator* or *Wine Enthusiast*