

# DEVON

SEAFOOD GRILL

General Manager Brian Dailey  
Executive Chef Joe Mishler

## TODAY'S FRESH FISH

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

**ATLANTIC SALMON** 24.95  
(Canada)

**MONCHONG** 26.95  
(Hawaii)

**SEARED WALU (ESCOLAR)** 26.95  
(Hawaii)

**SWORDFISH** 23.95  
(Block Island)

**SEARED RED GROUPER** 27.95  
(Florida)

**TASMANIAN SALMON** 26.95  
(Tasmania)

**MARLIN(NAIRAGI)** 27.95  
(Hawaii)

**SEARED LEHI SNAPPER** 28.95  
(Hawaii)

**SEARED AHI TUNA** 28.95  
(Hawaii)

**SEARED BLUENOSE BUTTERFISH** 27.95  
(New Zealand)

**1¼ LB. KING CRAB LEGS** 39.00  
(Bering Sea)

**½ LB. LOBSTER TAIL** 38.50  
(South African)

**1¼ LB. LOBSTER** 29.50  
(Maine)

## STARTERS

**TEMPURA SHRIMP SUSHI ROLLS** cucumber, soy, wasabi, pickled ginger Sm. 6.95 | Lg. 9.50

**CHEESE PLATE** taleggio, grifton village 4 year old cheddar and gorgonzola. Walnut raisin crisps, pickled sultanas, sweet and sour cherries Sm. 6.95 | Lg. 8.95

**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

**MINI NEW ENGLAND LOBSTER ROLLS** butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 9.50

**SEARED SCALLOPS WITH CRISPY PANCETTA** spiced carrot beurre blanc, pickled sultanas, watercress 11.50

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

**COCONUT GREEN CURRY MUSSELS** cilantro, lime, crispy sweet potato straws 7.95

**SHRIMP COCKTAIL** cocktail sauce, creole remoulade 14.00

**AHI TUNA SUSHI ROLLS\*** cucumber, soy, wasabi, pickled ginger Sm. 7.95 | Lg. 10.50

**FRIED RED CHILE OYSTERS** sweet and spicy sambal sauce, soy glaze, wakame, pickled ginger, key limes 11.95

**STEAMED MUSSELS** white wine and garlic Sm. 7.95 | 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 13.95

**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

**SAUTÉED SHRIMP SCAMPI** with garlic butter 9.00

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

**SHARED SAMPLER** jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 31.00

**COLD SEAFOOD PLATTER\*** shrimp cocktail, fresh shucked oysters, tuna tartare 42.00 (serves 3 – 5)

## 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

## SOUPS & 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 reggiano parmigiano, croutons, asiago cheese crisp 6.50

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

## TONIGHT'S ENTRÉES

**MARLIN** sweet potato corn hash with applewood smoked bacon, corn butter sauce 27.95

**CHAR CRUSTED AHI TUNA** roasted yukon gold potatoes, asparagus, foyot sauce 28.50

**BLACKENED RED SNAPPER** celery salad, sweet potato hash, herb aioli 27.00

**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 20.00

**MACADAMIA CRUSTED OPAH** orange buerre blanc, grilled asparagus, seasonal berries 27.95

**CHIPOTLE GRILLED SHRIMP ENCHILADAS** sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 20.50

**SEARED GEORGES BANK SCALLOPS** lemon-asparagus risotto, shaved fennel salad, basil olive oil, balsamic glaze 27.00

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tatar sauce, whipped yukon gold potatoes, chef's seasonal vegetables 29.50

**SAN FRANCISCO STYLE CIOPPINO** shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 25.00

**PAN ROASTED CHICKEN BREAST** chive gnocchi, wild mushrooms, fennel, marsala and sage demi glace, balsamic glaze 19.50

**GRILLED SALMON PANZANELLA** spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 22.00

**PANKO FRIED SHRIMP** cocktail sauce, french fries, cole slaw 20.00

**VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER** basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 24.50

**SEAFOOD MIXED GRILL** shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, sautéed spinach 31.00

**STEAKS & COMBOS** choice of whipped yukon gold potatoes, lemon-asparagus risotto, whipped sweet potatoes, lobster mac n' cheese (add\$1.95), chef seasonal vegetables or grilled asparagus

**CENTER CUT FILET MIGNON** 6 oz. 27.50 | 8 oz. 31.95

**18 OZ. USDA CERTIFIED PRIME ANGUS BEEF BONE-IN RIBEYE** 37.00

**14 OZ. USDA CERTIFIED PRIME ANGUS BEEF KANSAS CITY STRIP** 38.00

**6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP** 34.50

**6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE** 35.50

**6 OZ. CENTER CUT FILET & SOUTH AFRICAN 1/2 LB. LOBSTER TAIL** 55.00

## FEATURED DESSERT

**WARM HERSHEY'S CHOCOLATE LAVA CAKE** crème anglaise, raspberry sauce, vanilla bean ice cream, hazelnut cookie 7.00

\*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.

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

## WINE FLIGHT SERIES

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

	BTL.	GLS.
"Riverstone" Chardonnay, Arroyo Seco '07	30	8
"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 "Virtu" 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*

**CAPTAIN'S LIST AVAILABLE UPON REQUEST**