

DEVON

SEAFOOD GRILL

BRUNCH *(Served Sundays from 11:00am-4:00pm)*

All brunch items served with fresh fruit compote

WILD MUSHROOM QUICHE

Wild mushroom saute, green onions, tomato, spring mix, honey balsamic dressing 11.50

QUICHE OSCAR

Crabcake, hollandaise, tomato, asparagus, spring mix, honey balsamic dressing 16.00

STEAK & WILD MUSHROOM QUICHE

Tomato, spring mix, honey balsamic dressing 16.00

EGGS BENEDICT

Two poached eggs over toasted English muffins, Canadian Bacon, hollandaise sauce, potato griddle cakes 11.50

SEARED SALMON BENEDICT

Two poached eggs over toasted English muffins, Atlantic salmon filet, hollandaise sauce, potato griddle cakes 14.50

BELGIAN WAFFLES

Chocolate Fudge Sauce, Whipped Cream & Seasonal Berries or Caramel & Pecans 9.50

RANCHERO OMELETTE

Andouille sausage, red bell pepper, red onion, pepperjack cheese pico de gallo & potato griddle cakes 10.50

CRAB & SPINACH OMELETTE

Jumbo lump crab meat, spinach, red onion, tomato, asparagus cheddar cheese, potato griddle cakes 13.50

COUNTRY OMELETTE

Red and green bell peppers, red onion, mushrooms, Canadian bacon, tomatoes, green onions, Italian cheese blend, potato griddle cakes 10.00

FRENCH TOAST NAPOLEON

Raisin round bread, stuffed with honey sauteed bananas, potato griddle cakes 13.00

SWEET POTATO PANCAKES

Honey Butter, 100% Pure Vermont Maple Syrup 11.50

We purchase our seafood daily, direct from regional purveyors on the Atlantic Coast, the Pacific Ocean, the Northwest and Hawaii ensuring quality and freshness you can taste.

STARTERS

FRESH SHUCKED OYSTERS*

Blue Point, Chesapeake, VA 2.00 each

Eagle Creek, British Columbia, CA 2.25 each

Island Creek, Duxbury, MA 2.50 each

Fisher Island, Fisher Island NY 2.75 each

STEAMED MAINE MUSSELS

White wine and garlic 11.95 | Scampi style 11.95

COLOSSAL SHRIMP COCKTAIL

Creole remoulade, mango tartar sauce 14.00

POINT JUDITH CALAMARI

Crispy fried jalapeños and carrots, dipping sauces 10.95

JUMBO LUMP CRAB CAKES

Creole remoulade, mango tartar sauce 13.95

GOAT CHEESE BRUSCHETTA

Tomato basil cruda, focaccia crisps, Kalamata olive tapenade 8.95

TUNA TARTARE*

Pickled cucumbers, broken wasabi vinaigrette, house made sesame cracker 11.50

COLD SEAFOOD PLATTER*

Colossal shrimp cocktail, fresh shucked oysters, tuna tartar 49.00 (serves 3-5)

SHARED SAMPLER

Jumbo lump crab cakes, crisp fried calamari, shrimp scampi, trio of sauces 29.50

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 6.50

SPICY CREOLE GUMBO 6.50

MAINE LOBSTER BISQUE 7.50

SOUP & SALAD

Bowl of soup with house or Caesar salad 11.50

HOUSE SALAD

Field greens, feta cheese, toasted pine nuts, honey balsamic vinaigrette 6.50

CAESAR SALAD

Grated parmesan reggiano, homemade croutons, asiago cheese crisp 6.00

FIELD GREENS & STRAWBERRIES

Field greens, red onion, reggiano parmesan, sherry vinaigrette 6.50

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD

Fresh romaine, grated parmigiano, reggiano, asiago crisp 10.50

With Grilled Salmon 13.50

MESQUITE GRILLED ATLANTIC SALMON

Montrachet goat cheese, soft croutons, tomatoes, balsamic onions, spinach 13.95

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD

Watercress, frisee, crispy prosciutto vinaigrette, marinated onion, shaved fennel, basil, roasted red pepper oil 8.95

SEARED RARE TUNA SALAD*

Romaine, asparagus, English cucumbers, Yukon potatoes, lemon yogurt dressing 14.50

LOBSTER COBB WITH TARRAGON DRESSING

Watercress, arugula, baby spinach, fresh tomato, applewood smoked bacon, corn nuts, white cheddar cheese, avocado, fresh corn, red onion, sweet potato shoestrings 18.50

*These asterisked 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. 8.24.09

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated.

Choice of whipped Yukon gold potatoes, lemon asparagus risotto, French fries, chefs seasonal vegetables or grilled asparagus & our famous sweet biscuits.

ATLANTIC SALMON 13.50 (Canada)

TILAPIA 13.95 (Costa Rica)

TROUT 13.95 (Idaho)

AHI TUNA 15.95 (Hawaii)

SWORDFISH 17.95 (Hawaii)

HALIBUT 19.95 (Alaska)

SANDWICHES

Sandwiches are served with french fries and house made cole slaw.

SOUTHWEST SHRIMP WRAP

Grilled flour tortilla, grilled cilantro lime shrimp, jicama, corn black bean salsa 10.95

TURKEY CLUB SANDWICH

Smoked bacon, lettuce, tomato, roasted red pepper mayonnaise on hand made focaccia 9.50

CHEDDAR BURGER

On hand made focaccia 9.75 | Add applewood smoked bacon .75

PEPPERJACK CHICKEN

Roasted red pepper mayonnaise, caramelized onions, applewood smoked bacon, pepperjack cheese on hand made focaccia 9.95

JUMBO LUMP CRAB MELT

Cheddar cheese, tomato, remoulade sauce on sourdough 12.95

SANDWICH COMBO

Choose half crab melt, turkey club or shrimp wrap plus choice of soup or house or Caesar salad 12.50

ENTRÉES

LOBSTER MAC-N-CHEESE

Lobster mac-n-cheese, white truffle bread crumbs 14.95

JAPANESE BREADED FRIED SHRIMP

Cocktail sauce with horseradish, french fries, jicama lime salad 13.95

CHIPOTLE GRILLED SHRIMP ENCHILADAS

Sweet corn jalapeño crepes, corn black bean relish, jicama lime salad, pico de gallo 13.95

SEAFOOD MIXED GRILL

Shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, sauteed spinach 23.95

PAN ROASTED CHICKEN BREAST

Forestiere chive gnocchi, marsala sage demi-glace, balsamic reduction 14.50

MARYLAND CRAB CAKES

Creole remoulade, mango tartar sauce, whipped Yukon gold potatoes, chefs seasonal vegetables 21.50

CENTER CUT FILET*

6 oz. filet, whipped Yukon gold potatoes, chef seasonal vegetables 26.00

DESSERTS

CARROT CAKE

Layered spiced carrot cake, pecan praline filling sweet cream cheese, and finished with toasted coconut and crème anglaise 7.95

General Manager: Brian Dailey | Executive Chef: Joe Mishler

DEVON

SEAFOOD GRILL

FEATURED WINES FROM THE CHATEAU STE. MICHELLE WINERY

Founded in 1934, Chateau Ste. Michelle pioneered grape growing and wine making in Washington State and is now the leading producer of premium wines from the Columbia Valley. Washington's short, warm summers, cooler climate, and sparse rain fall enable Washington State to make world class wines. More 90+ rated wines come from Washington State than any other wine making region in the world! Please sip, savor, and enjoy!

Chateau Ste. Michelle Riesling, Columbia Valley '08	32	8.5	Cold Creek Cabernet Sauvignon, Columbia Valley '06	63	16
Chateau Ste. Michelle Pinot Gris, Columbia Valley '06	45	11.5	Eroica Riesling, Yakima Valley WA '07	63	16
Horse Heaven Sauvignon Blanc, Horse Heaven Hills '06	45		Ethos Syrah, Columbia Valley '05	63	16
Indian Wells Merlot, Columbia Valley '06	49	12.5	Cold Creek Chardonnay, Columbia Valley '06	69	
Indian Wells Chardonnay, Columbia Valley '07	49	12.5	Col Solare Bordeaux Blend, Columbia Valley '05	149	

Legends Series : Wine Spectator | Wine Enthusiast

91 pts Kim Crawford Sauvignon Blanc, Marlborough, New Zealand '08	40	11	90 pts Stella Maris Bordeaux Blend, Columbia Valley '04	80	
90 pts Eroica Riesling, Yakima Valley WA '07	63		91 pts Northstar Merlot, Columbia Valley '05	100	
90 pts "Cold Creek" Chardonnay, Columbia Valley '06	69		90 pts Banfi Brunello Di Montalcino, Italy '03	120	
90 pts Cakebread Cellars Chardonnay, Napa '08	90		92 pts Col Solare Bordeaux Blend, Columbia Valley '05	149	
90 pts Chalk Hill Chardonnay, Sonoma '05	100		95 pts BV Georges De Latour Private Reserve Cabernet, Napa '04	190	
			90 pts Opus One, Napa '05	275	

Btl. Gls.

INTERESTING WHITES

Montevina White Zinfandel, Amador '07	25	7
Dry Creek Chenin Blanc, Clarksburg '07	32	
"Martin Codax" Albarino, Spain '07	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 '07	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/'06	73	

RIESLING

Chateau Ste. Michelle, Columbia Valley WA '08	32	8.5
J Lohr "Bay Mist", Monterey '07	31	
Saint M, Germany '07	33	
S.A. Prum Essence, Germany '08	36	10
Trimbach, Alsace, France '06	45	
St. Urbans Hof Qba, Mosel-Saar-Ruwer, Germany '07/'08	45	

PINOT GRIGIO / GRIS

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

SAUVIGNON / FUME / CHENIN BLANC

Benzinger Sauvignon Blanc, North County '07	33	
Noblio Sauvignon Blanc, Marlborough, New Zealand '08	37	
Ferrari Carano Fume Blanc, Sonoma '08	40	11
Concho y Toro Terrunyo, Casablanca Valley, Chile '06	50	
St. Supery Sauvignon Blanc, Napa '07	53	
Cloudy Bay Sauvignon Blanc, New Zealand '08	60	

CHARDONNAY

Toasted Head, Dunnigan Hills '07	36	10
J. Lohr "Riverstone", Arroyo Seco '07	36	
Hess, Monterey '07	37	9.5
Wolf Blass "Yellow Label", South Australia '07	37	
A by Acacia, California '07	40	
St. Francis, Sonoma '06	40	
BV "Carneros", Napa '05	46	12
Sonoma Cutrer, Russian River Valley '07	48	13
Cuvaision, Carneros '07	49	
St Supery "Oak Free", Napa '07	49	
Cambria "Katherine's Vineyard", Santa Maria '06	50	
Frei Brothers Reserve, Russian River Valley '06/'07	50	
Hess "Su'skol", Napa '06	55	
Concho y Toro "Amelia", Casablanca Valley, Chile '05	79	
Jordan, Russian River Valley '06	80	
Far Niente, Napa '07	105	
Kistler "Les Noisetiers", Sonoma Coast '07	115	

SPARKLING WINE

Lunetta Prosecco, Italy	30	8.5
Domaine Ste. Michelle Brut, Columbia Valley WA	32	
Domaine Carneros Brut by Taittinger, Napa '05	75	
Taittinger Brut, Reims, France	90	
Veuve Clicquot, "Yellow Label" Brut, Reims, France	95	
Dom Perignon Brut, Epernay, France '99	215	

* Vintages are subject to change

Btl. Gls.

INTERESTING REDS / BLENDS

Bodegas Luzon Luzon Monastrell/Syrah, Jumilla, Spain '06	32	
Ruffino "Aziano" Chianti, Italy '06	32	
Rosemount Estate "Diamond Label" Shiraz, SE Australia '07	33	9
Kaiken Malbec, Mendoza, Argentina '07	33	9
Banfi "Centine" Rosso Sangiovese, Italy '06	34	9
J. Lohr "South Ridge" Syrah, Paso Robles '06	37	
Guenoc "Petite Sirah", Lake County '06	38	
Chateau Mont-Redon Côtes Du Rhône, France '06	40	
Hahn Estates Meritage, Central Coast '07	48	12.5
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	65	
Chateau La Nerthe Chateauneuf-du-Pape, France '04	85	
Conn Creek "Anthology" Meritage, Napa Valley, '04	115	
Coldisole Brunello Di Montalcino, Italy '03	120	
St. Supery "Elu" Meritage, Napa Valley '04	120	

PINOT NOIR

Estanica, Monterey '08	45	12
A by Acacia, Sonoma '07	47	
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	
J. Lohr "Los Osos", Paso Robles '06	40	
Coppola Diamond Collection "Blue Label", Napa '06	45	
Casa Lapostolle "Cuvee Alexandre", Colchagua, Chile '05	55	
Rutherford Hill, Napa '04/'05	60	
Merryvale "Starfont", Napa '05	60	

ZINFANDEL

Rancho Zabaco "SHV Select", Sonoma '07	37	10
Ravenswood "Lodi", Central Valley '06	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
Hogue "Genesis", Columbia Valley WA '06	37	10
Dynamite "Red Hills", North Coast '05	42	
Estancia, Paso Robles '06	42	11.5
Bezinger Reserve, Sonoma '06	49	
Franciscan, Napa '05	52	13.5
Frei Brothers Reserve, Alexander Valley '06	55	
St. Francis, Sonoma '05	60	
BV "Rutherford", Napa '05	70	
J. Lohr "Hilltop", Paso Robles '06	70	
Freemark Abbey, Napa '04	76	
Mondavi "Oakville" Napa '04	85	
Hess Cabernet Sauvignon Reserve, Mount Veeder '05	95	
Merryvale Reserve, Napa '06	100	
Stonestreet, Alexander Valley '05	105	
Stags Leap "Artemis", Napa '06	110	
Jordan, Alexander '04/'05	110	
Chalk Hill, Sonoma '05	125	
Silver Oak, Alexander Valley '04	145	

CAPTAIN'S LIST AVAILABLE UPON REQUEST