DISPLAY PLATTERS

CHEESE & FRUIT DISPLAY selection of domestic & imported cheeses, fresh seasonal fruits 55

CHILLED SHELLFISH PLATTER* oysters, shrimp, lobster cocktail, king crab legs 229 | serves 10 - 12

CALAMARI buttermilk-battered, red bell pepper, pepperoncini, voodoo sauce, black pepper aioli 52

CRISPY CHILI CAULIFLOWER chili sauce, microgreens, sesame 52

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables, buttermilk ranch 55

JUMBO SHRIMP COCKTAIL cocktail sauce, creole remoulade 88

MARINATED VEGETABLE PLATTER selection of dressed & marinated vegetables 55

HORS D'OEUVRES

Grilled Beef Tenderloin*†	\$57 per dozen
Chicken Satay [†]	\$39 per dozen
Crab Meat Stuffed Mushrooms	\$39 per dozen
Mini Crab Cakes	\$48 per dozen
Prosciutto Crusted Scallops	\$54 per dozen
Classic Slider*	\$57 per dozen
Filet Sliders*	\$96 per dozen
Oysters Rockefeller	\$54 per dozen
Goat Cheese Bruschetta	\$30 per dozen
Lobster Salad Crostini	\$45 per dozen
Lobster Roll Sliders	\$66 per dozen

^{*}These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

- 17W400 22ND ST.
- 630.516.0180

[†] We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

LUNCH PACKAGES

Most entrées are served with grilled asparagus and yukon mashed potatoes. Vegetarian and gluten-free options available upon request.

PACKAGE ONE

\$36 PER PERSON

STARTER CHOICE

Baby Greens[†], Caesar Salad, Lobster Bisque or Spicy Creole Gumbo

ENTRÉE CHOICE

Mesquite Grilled Half Chicken Jumbo Lump Crab Melt Grilled Atlantic Salmon Prime Angus Cheddar & Bacon Burger

DESSERT CHOICE

Crème Brûlée Mixed Fresh Berries

PACKAGE TWO

\$42 PER PERSON

STARTER CHOICE

Baby Greens[†], Caesar Salad, Lobster Bisque or Spicy Creole Gumbo

ENTRÉE CHOICE

Petite Filet Mignon*
Mesquite Grilled Half Chicken
Grilled Atlantic Salmon
Jumbo Lump Crab Cakes
Lobster Cobb Salad

DESSERT CHOICE

Crème Brûlée Mixed Fresh Berries

PACKAGE THREE

\$48 PER PERSON

STARTER CHOICE

Baby Greens[†], Caesar Salad, Lobster Bisque or Spicy Creole Gumbo

ENTRÉE CHOICE

6 oz. Center-Cut Filet* Mesquite Grilled Half Chicken Georges Bank Sea Scallops Seafood Mixed Grill Seasonal Fresh Fish*

DESSERT CHOICE

Crème Brûlée Mixed Fresh Berries

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DEVON SEAFOOD + STEAK
OAKBROOK TERRACE

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DINNER PACKAGES

Most entrées are served with grilled asparagus and yukon mashed potatoes.

Vegetarian and gluten-free options available upon request.

PACKAGE ONE

\$66 PER PERSON

STARTER CHOICE

Baby Greens[†], Caesar Salad, Lobster Bisque or Spicy Creole Gumbo

ENTRÉE CHOICE 6 oz. Center-Cut Filet* Mesquite Grilled Half Chicken French Creole Orecchiette Grilled Atlantic Salmon Georges Bank Sea Scallops

DESSERT CHOICE

Chocolate Velvet Cake Crème Brûlée Mixed Fresh Berries

PACKAGE TWO \$76 PER PERSON

STARTER CHOICE

Baby Greens[†], Caesar Salad, Lobster Bisque or Spicy Creole Gumbo

ENTRÉE CHOICE

8 oz. Center-Cut Filet*
4 oz. Filet Combo* with choice of Maple
Bourbon Shrimp or Grilled Atlantic Salmon
Mesquite Grilled Half Chicken
Jumbo Lump Crab Cakes
Georges Bank Sea Scallops
Grilled Atlantic Salmon

DESSERT CHOICE

Chocolate Velvet Cake Crème Brûlée Mixed Fresh Berries

PACKAGE THREE

\$86 PER PERSON

STARTER CHOICE

Baby Greens[†], Caesar Salad, Lobster Bisque or Spicy Creole Gumbo

ENTRÉE CHOICE

8 oz. Center-Cut Filet Oscar*
12 oz. Kansas City Strip*
Mesquite Grilled Half Chicken
Seasonal Fresh Fish*
1/2 lb. Cold-Water Lobster Tail
6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Georges Bank Sea Scallops

DESSERT CHOICE

Crème Brûlée Chocolate Velvet Cake Carrot Cake[†] Mixed Fresh Berries

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