



CELEBRATE EASTER

3 - COURSE PRIX FIXE MENU

SUNDAY, MARCH 31 | 11AM – 8PM

Regular dinner menu also available.

FIRST COURSE *choose one:*

BABY GREENS

dried cherries, feta, toasted pine nuts, cherry tomatoes,
honey balsamic vinaigrette

CAESAR SALAD

grated parmigiano reggiano, croutons, asiago cheese crisp

MAINE LOBSTER BISQUE

CLAM CHOWDER

SECOND COURSE *choose one:*

\$59 PER PERSON

SEAFOOD MIXED GRILL

shrimp, scallop, salmon, crab cake,
yukon gold mashed potatoes, grilled asparagus

\$72 PER PERSON

18 oz. 'COWBOY CUT' RIBEYE

choice of two seasonal sides

THIRD COURSE *choose one:*

VANILLA BEAN CRÈME BRÛLÉE

raspberries

MIXED FRESH BERRIES

crème anglaise

CARROT CAKE†

pecan praline filling, sweet cream cheese,
toasted coconut, crème anglaise

CHOCOLATE VELVET CAKE

chocolate mousse, chocolate ganache, raspberry ice cream

DEVON
SEAFOOD GRILL

Easter Prix Fixe Menu available on 3/31/2024 only. Not available for online ordering or delivery.
Not valid with any other discount or promotion. Happy hour not available on Easter Sunday.

† 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 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.