

Devonshire Menu

This menu represents an array of options at our multiple restaurants.

TO START

Lump Crab Bisque

Signature Conch Chowder

Chilled Georgia Peach Soup
with raspberry crème

Crab & Avocado Salad
shredded romaine, vine-ripe tomatoes,
feta, red onions, lime-caper vinaigrette

Rock Lobster Stuffed Mushroom
roasted portabella, wood fired corn puree

The Classic Caesar
whole leaf romaine hearts, Bella Lodi cheese,
rustic croutons

The Classic Wedge
pancetta, tomatoes, red onion, Maytag blue

Caprese
fresh mozzarella, heirloom tomatoes,
basil, estate balsamic

Butter Braised Oysters
cream, butter, vidalia onions with rustic bread

Seared Tuna
argula, sesame mirin glaze

The Classic Wedge
pancetta, tomatoes, red onion, Maytag blue

SALADS

Char-Grilled Filet Mignon Salad
roasted fingerling potatoes, heirloom
tomatoes, romaine, pickled vegetables,
lime vinaigrette

Sesame Beef Asian Salad
cabbage, mixed greens, carrots, scallions,
mandarin oranges, soy lime vinaigrette

Salad Nicoise
tuna, marinated beans, egg, anchovies,
bacon, blue cheese, tomatoes,
herb vinaigrette

Grilled Chicken Caesar
romaine, Parmesan, croutons, dressing

Chili Lime Grilled Shrimp
Wild Grain Bowl
with pineapple salsa and charred avocado

Tuna Poke Bamboo Rice Bowl
cucumber, avocado, sriracha

SEA

Pan Seared Wreck Fish
with wilted spinach and paella broth

Miso Glazed Salmon
caramelized shiitake mushrooms, tomato
relish, citrus miso vinaigrette

Macadamia Nut Crusted Snapper
grilled asparagus, teriyaki ginger bierre blanc

Jumbo Lump Crab Cake
with fire roasted corn and pepper puree

Poached Halibut
with lime bierre blanc, avocado,
and fava beans

Cilantro Lime Grilled Scallops
mango chutney, ancient grains

Devonshire Menu

SEA (CONTINUED)

Creamy Gulf Shrimp and Grits
with smoked sausage and jalapeno
corn bread

LAND

Crusted Roast Chicken
roasted peppadew with garlic herb cream
sauce, field peas, tomatoes, and green beans

Imperial Stuffed Chicken
sharp cheddar grits, asparagus

Lemon Honey Herb Roasted Chicken
roasted potatoes, grilled zucchini

Artichoke & Mushroom Chicken Breast
sautéed, cream, stock with roasted
mashed potatoes and asparagus

Slow Roasted Pork Shoulder
smoked potatoes, okra and tomatoes,
peach and fig puree

Smoked Pork Chop
country greens, mashed potatoes,
peach and pecan butter

Beef Short Rib
with roasted mashed cauliflower
and cipollini onion

Prime Ribeye
garlic roasted fingerling potatoes,
broccolini, maître d' butter

36 Day Aged Prime Filet
ginger bamboo rice, crispy bacon brussels,
wild mushroom butter

DESSERTS

Coffee Crème Brulee

Key Lime Pie

Flourless Chocolate Torte
with raspberry sorbet and dark
chocolate sauce

NSA Carrot Cake
with cream cheese icing

ON THE SIDE

Potatoes Au Gratin

Roasted Farro Risotto

Salted Baked Potato

Asparagus

Creamed Spinach

Fresh Golden Carrots

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TO START

Chilled Heirloom Gazpacho

with basil crème

Mediterranean Mezza Plate

Blood Orange and Beets

with pistachio goat cheese

Grilled Shrimp Tacos

pickled onions and jalapeno, shredded island wet slaw, avocado crème

Coconut Shrimp

hand cut fries, raspberry chile sauce

Grilled Watermelon Salad

with heirloom tomato, goat cheese, and sweet balsamic reduction

Grilled Chicken & Mango Salad

roasted almonds, macadamia nuts, feta, dried blueberries, crispy pepitas, heirloom tomatoes, lemon basil vinaigrette

The Classic Caesar

whole leaf romaine hearts, shaved Parmesan, rustic croutons, shrimp and grilled chicken breast

SEA

Pan Seared Halibut

wilted spinach and paella broth

Crispy Grouper Sandwich

beer batter, honey roasted onions, island tartar, fries

LAND

Pappardelle Pork Ragout

Slow Roasted Beef Short Ribs

sharp cheddar cheese grits and cipollini onion

Seared Ground Sirloin Sliders

smoked aioli, cheddar, shredded iceberg, roma tomatoes, pickled onions

Roasted Mushroom Flatbread

garlic aioli, honey roasted onions, lemon arugula, gruyère, roasted mushrooms

Roasted Vegetable Bowl

seasonal vegetables, red quinoa, farro, baby lettuce, roasted corn salsa, avocado, toasted almonds, sesame seeds, crispy wontons, sesame soy vinaigrette

ON THE SIDE

Grilled Asparagus

Southern Green Beans

Stewed Tomatoes

Warm Farro Salad

Cheese Grits

Roasted Sweet Potato

Fried Okra

Hand Cut Fries

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