

## CAPPUCCINO & COFFEE

All coffee drinks are made with La Colombe Coffee.

Jameson or Bushmills Irish Coffee 8.00  
Butternut (Frangelico, Butterscotch & Brandy) 8.00  
Orange Glaze (Kahlua & Grand Marnier) 8.00  
Sweet Tooth (Amaretto & Raspberry) 8.00  
Twist (Tuaca & Dark Creme de Cacao) 8.00

## PORT / SHERRY

Cockburn's 10 yr. (Tawny Port) 8.00  
Fonseca 20 yr. (Tawny Port) 11.00  
Graham's 6 Grapes (Vintage Port) 9.00  
Montevina Terra d'Oro (Zinfandel Port) 8.00

## SINGLE MALT SCOTCH

Balvenie 12 yr. (Speyside) 11.00  
Glenkinchie 12 yr. (Lowlands) 15.00  
Glenlivet 12 yr. (Speyside) 12.00  
Glenlivet 18 yr. (Speyside) 19.00  
Laphroaig 10 yr. (Islay) 11.00  
Macallan 12 yr. (Speyside) 13.00  
Macallan 15 yr. (Speyside) 18.00  
Oban 14 yr. (Highlands) 15.00  
Talisker 18 yr. (Isle of Skye) 17.00

## BLENDS

Chivas Regal 12 12.00  
Johnnie Walker Black 13.50  
Johnnie Walker Blue 39.00  
Johnnie Walker Red 11.50

## SINGLE BARREL & SMALL BATCH BOURBONS

Baker's 10.50  
Basil Hayden 9.50  
Booker's 14.00  
Knob Creek 12.00  
Woodford Reserve 12.00

## COGNAC

Courvoisier Exclusif 14.00  
Courvoisier VS 11.00  
Courvoisier XO 19.00  
Hennessy VSOP 12.00  
Martell Cordon Bleu 28.00  
Remy Martin VSOP 14.00  
Remy Martin Louis XIII  
1oz. 79.00 | 2oz. 150.00  
Remy XO 19.00



happy hour  
appetizer  
wine  
martini  
beer  
scotch  
whiskey  
bourbon  
cognac  
coffee  
port

DEVON  
SEAFOOD + STEAK

# happy hour

## SPECIAL DRINK FEATURES

Monday - Friday | 5:00pm - 7:00pm

1.00 off Draft & Bottled Beer  
6.50 Martinis & Handcrafted Cocktails  
5.00 House Wine (chardonnay & cabernet)  
1.00 off Well Drinks  
3.50 Oyster Shooter\*

### TUESDAY - THURSDAY

1lb. Lobster at Cost (subject to availability)

### SUNDAY

1/2 off bottles of wine priced 100.00 or less

## APPETIZERS

Sunday - Friday | 4:00pm - 7:00pm & 9:00pm - 11:00pm

Chef's oysters\* on the half shell .75 each

### 5.00 APPETIZERS

Smoked Salmon Flatbread  
Roasted Duck Flatbread  
Small Cheese Plate†  
Small Shrimp Sushi Roll

### 6.00 APPETIZERS

Steamed Curry Mussels  
Lobster Tamale  
Small Tuna Sushi Roll\*  
Bruschetta  
Small Maine Mussels  
Calamari  
Cheese Burger  
New England Lobster Roll

### 7.00 APPETIZERS

Tuna Tartare\*  
Shrimp Scampi  
Grilled Chipotle Shrimp  
Vietnamese Style Crab Spring Rolls

## HANDCRAFTED COCKTAILS

### STRAWBERRY BASIL MOJITO

10 Cane Rum, muddled strawberries  
and sweet basil, pure cane syrup,  
fresh-squeezed lime juice 10.50

### PIÑA COLADA

Sauza Hornitos, Malibu Rum,  
coconut cream & pineapple,  
fresh-squeezed lime 9.00

### DEVON MARGARITA

Sauza Hornitos Tequila, Agave nectar,  
Courvoisier VS, triple sec,  
margarita foam 9.50

### CARAMEL WHITE RUSSIAN

Pearl Caramel Vodka, Patron X.O.  
Café Coffee Liqueur, cream 9.50

### CARIBBEAN HARD LEMONADE

Cruzan guava & mango rums,  
Malibu Rum, pineapple, fresh-squeezed  
lemonade, Firefly Sweet Tea Vodka float 9.50

### BERRY CAIPIROSKA

Absolut Apeach Vodka, muddled blackberries,  
raspberries and blueberries, house sour mix,  
pure cane syrup, squeeze of lime 9.50

### FRENCH 75

Caravella Limoncello, Cointreau, Hendricks  
Gin, Domaine Ste. Michelle Brut 10.00

### LEMON BASIL MANHATTAN

Maker's Mark Bourbon, fresh-squeezed  
lemon, pure cane syrup, basil, lemon zest 10.00

### BELLINI

Domaine Ste. Michelle Brut,  
Peach Schnapps, peach puree 9.50

### SANGRIA - RED OR WHITE

Red - fresh berries, orange juice  
Red Diamond Cabernet Sauvignon 9.50

White - fresh citrus fruits, seltzer  
Ecco Domani Pinot Grigio 9.50

## WINE FLIGHTS

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### PLATINUM BLONDES - 12.00

Conundrum White Wine Blend (California)  
Honig Sauvignon Blanc (Napa Valley)  
Mer Soleil "Silver" Chardonnay (Monterey)

### COSMOPOLITAN WHITES - 10.00

Laurenz Gruner Veltliner (Austria)  
Trefethen Dry Riesling (Napa Valley)  
King Estate Pinot Gris (Willamette Valley, OR)

### TINY BUBBLES - 14.00

Domaine Ste. Michelle Brut (Columbia Valley, WA)  
Cantine "Maschio" Prosecco (Italy)  
Moet & Chandon Imperial (France)

### RIGHTEOUS REDS - 11.00

Wild Horse Pinot Noir (Central Coast, CA)  
Gascon Malbec (Argentina)  
Cline "Cool Climate" Syrah (Sonoma County)

### FIERY REDHEADS - 13.00

Spellbound Petite Sirah (California)  
Veramonte "Primus" Meritage Blend (Chile)  
J. Lohr "Hilltop" Cabernet Sauvignon (Paso Robles, CA)

## WHITE WINE 6OZ. | 9OZ.

### SPARKLING WINES

Domaine Ste. Michelle Brut (Columbia Valley, WA) 9.50  
Cantine "Maschio" Prosecco (Italy) 10.50  
Moet & Chandon Imperial (France) 17.50

### CRISP, REFRESHING WHITES

Montevina White Zinfandel (California) 7.50 | 10.50  
Alamos Torrontes (Argentina) 8.00 | 11.00  
Crios Rose Malbec (Argentina) 9.00 | 12.50  
Martin Codex Alberino (Spain) 10.50 | 13.50  
Laurenz Gruner Veltliner (Austria) 16.50 | 22.50  
Conundrum White Wine Blend (California) 16.50 | 22.50

### CHARDONNAY

Indaba (South Africa) 8.50 | 11.50  
William Hill (California) 9.00 | 12.00  
J. Lohr "Riverstone" (Arroyo Seco, CA) 11.00 | 15.50  
Mer Soleil "Silver" (Monterey) 14.00 | 19.00

### PINOT GRIS / GRIGIO

Ecco Domani (Italy) 8.50 | 12.00  
King Estate (Willamette Valley, OR) 11.50 | 15.50

### RIESLING

Saint M (Germany) 9.50 | 12.50  
Chateau Ste. Michelle (Columbia Valley, WA) 9.50 | 12.50  
Trefethen Dry Riesling (Napa Valley) 16.50 | 22.50

### SAUVIGNON BLANC

Seaglass (Santa Barbara) 8.50 | 12.50  
Honig (Napa Valley) 12.00 | 16.50  
Kim Crawford (New Zealand) 12.50 | 18.50

## DESSERT WINES

Dolce Late Harvest (Napa Valley) 375 ml. 139.00  
Inniskillin Ice Wine (Niagara Peninsula) 375 ml. 149.00  
King Estate Vin Glace Pinot Gris Ice Wine (Willamette Valley, OR) 11.00 | 44.00  
Michele Chiarlo Nivole Moscato (Italy) 8.00 | 32.00  
Robert Mondavi Moscato D'Oro (Napa Valley) 7.00 | 28.00  
Vin Glacière Pacific Rim Riesling '04 (Washington) 11.00 | 44.00

## RED WINE 6OZ. | 9OZ.

### BOLD, SEDUCTIVE REDS

Cline "Cool Climate" Syrah (Sonoma County) 8.50 | 11.50  
Stella di Notte Chianti (Italy) 8.50 | 11.50  
Rosenblum Vinters Cuvee Zinfandel (California) 9.00 | 12.00  
Gascon Malbec (Argentina) 9.50 | 12.505  
Spellbound Petite Sirah (California) 11.00 | 15.00  
Veramonte "Primus" Meritage Blend (Chile) 14.50 | 20.00

### PINOT NOIR

Castle Rock (Monterey) 9.50 | 12.50  
Wild Horse (Central Coast, CA) 13.50 | 19.00  
Belle Glos "Meiomi" (Sonoma County) 15.00 | 21.00

### CABERNET SAUVIGNON

William Hill (California) 8.50 | 11.50  
Red Diamond (Washington) 9.50 | 12.50  
Joel Gott "815 Blend" (California) 12.50 | 17.50  
J. Lohr "Hilltop" (Paso Robles, CA) 14.50 | 20.00

### MERLOT

Red Rock (California) 8.50 | 12.00  
Chateau Ste. Michelle "Indian Wells" (Washington) 12.00 | 17.50

## PROJECT RECORK

Devon is a Project ReCork drop off point. We are one of the few places in the city where you can drop off your wine cork to be recycled. Ask your server or bartender for more information.

## SIGNATURE MARTINIS

### X-RATED

Skyy Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 10.00

### ASIAN PEAR

Pear sake, Square One Vodka, jasmine, fresh-squeezed lemon, edible hibiscus flower 10.00

### LEMON DROP

Ketel One Citroen Vodka, fresh-squeezed lemon, pure cane syrup with rock candy 'icing' 9.50

### CUCUMBER DILL

Hendricks Gin, fresh juiced cucumber, fresh dill 11.00

### PINK POPS

X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges, Brazilian passion fruit), Domaine Ste. Michelle Brut 10.50

### ROSEBERRY

Skyy 90 Vodka, fresh rosemary, raspberries, mint, white cranberry juice 10.00

### BLACKBERRY LEMONADE

Grey Goose Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Prosecco float 11.50

### ESPRESSO

Three Olives Vanilla Vodka, Kahlua, espresso, heavy whipping cream, shaved chocolate 10.50

### FLAVORED

Mango, Pineapple, Raspberry, Apple, Pomegranate or Chocolate 10.00

## BOTTLED BEER

### CRAFT, IMPORTS & MICRO 6.00

Amstel Light, Corona, Estrella Damm Daura (gluten free), Heineken, Samuel Adams Boston Lager, Sierra Nevada Pale Ale, St. Pauli Girl NA

### LARGE FORMAT ARTISAN BEERS (750 ML. BOTTLE)

16.00  
Sly Fox Saison Voss  
Victory Gold Monkey

18.00  
Estrella Damm Inedit

## DRAFT BEER

### CRAFT, IMPORTS & MICRO 6.00

Blue Moon Belgian White, Guinness, Stella Artois, Yards Philadelphia Pale Ale

7.00  
Sly Fox Pikeland Pils, Dogfish Head 60 Minute IPA, Ommegang Hennepin Saison

8.50  
Weyerbacher Merry Monks Triple Ale

## APPETIZERS

### TEMPURA SHRIMP SUSHI ROLL

Small 8.50 | Large 12.00

### TUNA SUSHI ROLL\*

Small 9.00 | Large 13.00

### SMOKED SALMON FLATBREAD

White sauce, onion, caper, watercress 8.50

### ROASTED DUCK FLATBREAD

Italian cheeses, fig barbecue sauce, onion, apple 9.00

### MINI NEW ENGLAND LOBSTER ROLLS

Sweet bun, lobster salad, watercress 10.50

### LOBSTER TAMALE

Corn, Poblano pepper, avocado crema 10.00

### STEAMED CURRY MUSSELS

Coconut curry broth, cilantro 10.00

### GOAT CHEESE BRUSCHETTA

Tomato basil cruda, focaccia crisps 10.00

### CHIPOTLE GRILLED SHRIMP

Corn & black bean relish, lime sour cream 11.00

### CALAMARI

Crisp fried with jalapeños and carrots 11.50

### TUNA TARTARE\*

Wasabi vinaigrette, sesame crackers 12.50

### JUMBO LUMP CRAB CAKES

Creole remoulade and mango tartar 18.00

### CHEESE PLATE†

Assortment of cheeses, walnut raisin crisps, pickled sultanas, sweet and sour cherries  
Small 8.00 | Large 11.00

### STEAMED MAINE MUSSELS

White wine sauce  
Small 9.00 | Large 13.00

### STEAMED LITTLENECK CLAMS

Garlic, butter, white wine sauce 13.00

### VIETNAMESE STYLE CRAB SPRING ROLLS

Daikon, avocado, mint, basil, shiro miso 11.50

### SHRIMP COCKTAIL

Served with cocktail & remoulade sauces 16.00

### COLD SEAFOOD PLATTER\*

shrimp cocktail, fresh shucked oysters, tuna tartare  
52.00 (serves 3-5)

### FRESH SHUCKED OYSTERS\*

Please ask your server for a variety of our fresh oysters.

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

\* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.