

# BAR + PATIO SPECIALS



**ONE BUCK  
SHUCK**

oysters on the half shell  
-\$1 each-

## appetizers

Sun - Fri | 4 – 7PM

Mon - Fri | 9 – Close

## 7.50 appetizers

- Corn and Crab Fritters
- Smoked Salmon Carpaccio & Shrimp Ceviche
- Big Eye Tuna Poke
- Bruschetta
- Calamari
- Firecracker Cauliflower
- Small Maine Mussels
- Vietnamese Crab Spring Rolls
- New England Lobster Roll
- Black Angus Mini Burger Sliders

## special drink features

Mon – Fri | 5 – 7PM

- \$1 off Draft & Bottled Beer
- \$7.5 House Wine (Chardonnay & Cabernet)
- \$7.5 Handcrafted Martinis & Cocktails

## sunday only

- 1/2 off bottles of wine up to \$100
- 25% off bottles of wine \$100 and over

## single malt scotch

- BALVENIE** 12 yr. (Speyside) 16
- DALMORE** 18 yr. (Highlands) 33
- GLENFIDDICH** 12 yr. (Speyside) 13.5
- GLENLIVET** 12 yr. (Speyside) 13.5
- GLENLIVET** 15 yr. (Speyside) 16
- GLENLIVET** 18 yr. (Speyside) 21
- GLENMORANGIE** 10 yr. (Highlands) 14
- HIGHLAND PARK** 25 yr. (Orkney Islands) 42
- LAPHROAIG** 10 yr. (Islay) 16
- MACALLAN** 12 yr. (Speyside) 15
- MACALLAN** 15 yr. (Speyside) 20
- MACALLAN** 18 yr. (Speyside) 29
- OBAN** 14 yr. (Highlands) 17

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## cappuccino & coffee

All coffee drinks are made with LaColombe Coffee.

- IRISH COFFEE** (Jameson or Bushmills) 9.5
- BUTTERNUT**  
(Frangelico, Butterscotch & Brandy) 9.5
- ORANGE GLAZE** (Kahlua & Grand Marnier) 9.5
- SWEET TOOTH** (Amaretto & Raspberry) 9.5
- TWIST** (Tuaca & Dark Creme de Cacao) 9.5

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## port

- COCKBURN'S** 10 yr. Tawny Porto 12
- FONSECA** 20 yr. Tawny Porto 14
- GRAHAM'S SIX GRAPES** Vintage Porto 10
- MONTEVINA TERRA D'ORO** Zinfandel Port 10

## blends

CROWN ROYAL 12  
DEWARS WHITE LABEL 12  
CHIVAS REGAL 12 13  
JOHNNIE WALKER BLACK 13  
JOHNNIE WALKER BLUE 42  
JOHNNIE WALKER RED 12  
SEAGRAMS 7 10.5  
SEAGRAMS VO 11

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## single barrel, small batch bourbons & ryes

1792 RIDGEMONT RESERVE 12  
ANGELS ENVY 14  
BASIL HAYDEN 14  
BOOKERS 14  
BULLEIT 13  
BULLEIT RYE 13  
HUDSON BABY 18  
KNOB CREEK BOURBON 13  
KNOB CREEK RYE 13.5  
MAKERS 46 13.5  
WHISTLE PIG RYE 22  
WOODFORD RESERVE 13

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## cognac

COURVOISIER VS 13  
COURVOISIER XO 21  
HENNESSY VSOP 15  
REMY MARTIN VSOP 13.5  
REMY MARTIN XO 29

## appetizers

**FIRECRACKER CAULIFLOWER** lightly fried cauliflower tossed in chile aioli, toasted sesame seeds, micro greens 11

**LEMONGRASS SHRIMP TACOS** Grilled chipotle shrimp, lemongrass aioli, bib lettuce, pickled red onion, grape tomatoes relish, pineapple mango salsa, fresh mint, chile oil, soy honey roasted peanuts 14

**SMOKED SALMON CARPACCIO & SHRIMP CEVICHE** Smoked salmon topped with marinated shrimp, mango, red peppers pico, jalapeno, scallions, mint 15

**CORN AND CRAB FRITTERS** corn and lump crab baked fritters, charred corn, applewood smoked bacon, chipotle mayo 13

**BIG EYE TUNA POKE** sea kelp, pea shoots, macademia nuts, yuzu-avacado mayo, ginger candy, 7-spice wonton chips, micro greens 15

**MINI NEW ENGLAND LOBSTER ROLLS** Sweet bun, lobster salad, watercress 13

**GOAT CHEESE BRUSCHETTA** Tomato basil cruda, focaccia crisps 12

**CALAMARI** Crisp fried with jalapeños and carrots 13

**JUMBO LUMP CRAB CAKES** Creole remoulade and mango tartar 19

**STEAMED MAINE MUSSELS** White wine and garlic Small 11 | Large 15

**VIETNAMESE CRAB SPRING ROLLS** Daikon, avocado, mint, basil, shiro miso. 13

**SHRIMP COCKTAIL** Served with cocktail & remoulade sauces 18

**CHILLED SHELLFISH PLATTER** Oysters, shrimp, lobster claws, King Crab legs, cocktail sauce, creole remoulade, fresh minced horseradish 59 (serves 2-3) 98 (serves 3-5)

**CHARCUTERIE & CHEESE BOARD** Prosciutto Di Parma, Rosette De Lyon, Chorizo Vela, Red Spruce 4-year cheddar, Manchego, Romao, with mustards, pickles, grilled bread 20

**LOBSTER CLAW** 5 ea.

**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 us 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.

## Devon's featured cocktail

### **BOURBON BASIL SMASH**

Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest 12

## martinis & cocktails

### **EASTSIDER**

Muddled cucumber with Hendrick's, fresh-squeezed lime juice, fresh mint 12

### **PARDON MY FRENCH**

Skyv Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 12

### **SPARKLING BLACKBERRY MARTINI**

Stoli Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float 12

### **OLD FASHIONED**

Woodford Reserve, sugar cube muddled with Peychaud's Bitters, orange bitters, fresh orange slice and maraschino cherry 13

### **PACIFIC PUNCH**

Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Deep Eddy Sweet Tea Vodka float 12

### **MOSCOW MULE**

Tito's Handmade Vodka, Fever-Tree premium ginger beer, fresh-squeezed lime juice served over crushed ice 11

### **BLUEBERRY ROSEMARY LEMONADE**

Refreshing take on the summertime classic with Stoli Blueberi vodka, muddled fresh blueberry + rosemary sprig, house-made lemonade 11

## draft beer

### **CRAFT, IMPORTS & MICRO 6.5**

Blue Moon Belgian White  
Stella Artois  
Yards Brawler  
Dogfish Head 60 min IPA  
Yuengling Lager  
Miller Lite

## bottles & cans

### **CRAFTS, IMPORTS & MICRO 6.5**

Amstel Light  
Corona  
Estrella Damm Daura (gluten free)  
Guinness Dry Stout (can)  
Heineken  
Lagunitas 12th of Never (can)  
Samuel Adams Boston Lager  
Sierra Nevada Pale Ale  
St. Pauli Girl NA  
Weyerbacher Mellow Monks (can)

Ask our staff about our local & seasonal selections

