



Local

We're honored to support local purveyors by featuring beer/spirit selections crafted in our beloved city and region.

beer

Yards Brewing Company
(Philadelphia, PA)

Dogfish Head
(Milton, Delaware)

Yuengling
(Pottsville, PA)

Weyerbacher
(Easton, PA)

spirits

Blue Coat Gin (Philadelphia, PA)

Boyd & Blair Vodka (Glenshaw, PA)

Hudson Baby Bourbon (Gradiner, NY)

Stateside Urbancraft Vodka
(Philadelphia, PA)

BAR + PATIO SPECIALS



\$1 ONE BUCK SHUCK

Our Chef's daily selection of
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) 12
- GLENLIVET** 12 yr. (Speyside) 13
- GLENLIVET** 15 yr. (Speyside) 16
- GLENLIVET** 18 yr. (Speyside) 20
- GLENMORANGIE** 10 yr. (Highlands) 13.5
- HIGHLAND PARK** 25 yr. (Orkney Islands) 35
- LAPHROAIG** 10 yr. (Islay) 16
- MACALLAN** 12 yr. (Speyside) 13
- MACALLAN** 15 yr. (Speyside) 19
- MACALLAN** 18 yr. (Speyside) 29
- OBAN** 14 yr. (Highlands) 17

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

port

- COCKBURN'S** 10 yr. Tawny Porto 11
- FONSECA** 20 yr. Tawny Porto 14
- GRAHAM'S SIX GRAPES** Vintage Porto 9
- MONTEVINA TERRA D'ORO** Zinfandel Port 9



blends

- CROWN ROYAL 11.5
- DEWARS WHITE LABEL 11.5
- CHIVAS REGAL 12 12.5
- JOHNNIE WALKER BLACK 12.5
- JOHNNIE WALKER BLUE 39
- JOHNNIE WALKER RED 11.5
- SEAGRAMS 7 10.5
- SEAGRAMS VO 11

single barrel, small batch bourbons & ryes

- 1792 RIDGEMONT RESERVE 11.5
- ANGELS ENVY 13.5
- BASIL HAYDEN 13.5
- BOOKER'S 13.5
- BULLEIT 12.5
- BULLEIT RYE 11.5
- HUDSON BABY 18
- KNOB CREEK BOURBON 12.5
- KNOB CREEK RYE 13
- MAKERS 46 13
- WHISTLE PIG RYE 20
- WOODFORD RESERVE 12.5

cognac

- COURVOISIER VS 12.5
- COURVOISIER XO 19
- HENNESSY VSOP 13
- REMY MARTIN VSOP 13
- REMY MARTIN XO 23

appetizers

FIRECRACKER CAULIFLOWER lightly fried cauliflower tossed in chile aioli, toasted sesame seeds, micro greens 10

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 12

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 12.5

GOAT CHEESE BRUSCHETTA Tomato basil cruda, focaccia crisps 11.5

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 10 | Large 15

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

SHRIMP COCKTAIL Served with cocktail & remoulade sauces 17

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 19

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

CIDER & CHILL Cocktails crafted with your choice of *Maker's Mark Bourbon* or *Stateside Urbancraft Vodka*, Cointreau and housemade apple spice simple syrup 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

BOURBON BASIL SMASH

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

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

