

# Local

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

## beer

Yards Brewing Company Seasonal  
(Philadelphia, PA)

Dogfish Head 60 Minute IPA  
(Milton, Delaware)

Yuengling  
(Pottsville, 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

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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 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
- DEWARD 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

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## 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

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## cognac

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

## appetizers

**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

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

**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 cocktails

### **BLUEBERRY ROSEMARY LEMONADE**

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

### **OLD FASHIONED**

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

## martinis & cocktails

### **EASTSIDER**

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

### **ON YOUR MARC**

mini La Marca Prosecco popped tableside and served with St. Germain Elderflower Liqueur, bowl of cherries 14

### **PARDON MY FRENCH**

Skyy 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

### **SAZERAC**

Knob Creek Rye, Peychaud's Bitters, Regan Orange Bitters, Lucid Absinthe rinse, muddled sugar cube 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, Firefly 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

## 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  
Samuel Adams Boston Lager  
Sierra Nevada Pale Ale  
St. Pauli Girl NA

Ask our staff about our local & seasonal selections

