

CAPPUCCINO & COFFEE

All of Devon's coffee drinks are made with Intelligentsia 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) 9.50
Emilio Lustau Dry Amontillado (Sherry) 6.50
Fonseca 20 yr. (Tawny Port) 10.50
Fonseca 40 yr. (Tawny Port) 25.00
Graham's 6 Grapes (Vintage Port) 7.50

SINGLE MALT SCOTCH

Glenkinchie 12 yr. (Lowlands) 15.00
Glenlivet 12 yr. (Speyside) 12.00
Glenlivet 18 yr. (Speyside) 19.00
Highland Park 25 yr. (Orkney Islands) 40.00
Laphroaig 10 yr. (Islay) 11.00
Macallan 12 yr. (Speyside) 13.00
Macallan 15 yr. (Speyside) 18.00
Macallan 18 yr. (Speyside) 22.00
Oban 14 yr. (Highlands) 15.00
Talisker 10 yr. (Isle of Skye) 12.00

BLENDS

Chivas Regal 12 12.00
Cutty Sark 10.00
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 12.50
Knob Creek 12.00
Suntory Yamazaki 12 yr. 14.50
Suntory Yamazaki 18 yr. 21.00
Woodford Reserve 12.00

COGNAC

Courvoisier Exclusif 14.00
Courvoisier VSOP 12.00
Courvoisier VS 11.00
Courvoisier XO 19.00
Hennessy Paradis 55.00
Hennessy VS 10.50
Hennessy VSOP 12.00
Martell Cordon Bleu 28.00
Martell VS 10.00
Martell VSOP 11.50
Martell XO 15.00
Remy Martin Louis XIII
1oz. 79.00 | 2oz. 150.00
Remy Martin VSOP 14.00
Remy Martin XO 19.00



happy hour

appetizer

wine

martini

beer

scotch

whiskey

bourbon

cognac

coffee

port

DEVON
SEAFOOD + STEAK

happy hour

Monday - Friday | 4:00pm - 7:00pm
Sunday | 4:00pm - 10:00pm

Late Night Happy Hour
Monday - Thursday | 9:00pm - 10:00pm
Friday | 9:00pm - 11:00pm

SPECIAL DRINK FEATURES

Available in the entire restaurant.

Monday - Chocolate or Espresso Martinis 6.50
Tuesday & Wednesday - Feature Martinis 6.50
Thursday - Wine Flights 8.00
(A sampling of three wines from the following categories:
Cabernets, Chardonnays, Bold Seductive Reds and
Crisp Refreshing Whites).
Friday - X-Rated Martinis 6.50
3.50 Oyster Shooter*

WEDNESDAY & THURSDAY

1lb. Lobster at Cost (subject to availability)

SUNDAY

1/2 off bottles of wine priced 100.00 or less

APPETIZERS

Chef's selection 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

ABSINTHE

ABSINTHE "TRADITIONAL"

Served chilled with sugar cube, slotted
spoon 13.00

ERNEST HEMINGWAY'S "DEATH IN THE AFTERNOON"

Absinthe and iced Champagne poured until it
attains the proper opalescent milkiness 13.00

WINE FLIGHTS

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) 8.50
Cantine "Maschio" Prosecco (Italy) 9.50
Moet & Chandon Imperial (France) 13.00

CRISP, REFRESHING WHITES

Montevina White Zinfandel (California) 6.00 | 8.50
Laurenz Gruner Veltliner (Austria) 8.50 | 11.50
Conundrum White Wine Blend (California) 11.50 | 16.00
St. Supery (California) 12.50 | 17.50

CHARDONNAY

Indaba (South Africa) 7.50 | 10.00
J. Lohr "Riverstone" (Arroyo Seco, CA) 9.00 | 13.00
Mer Soleil "Silver" (Monterey) 11.50 | 16.50
Arrowood (Sonoma County) 12.00 | 17.00

PINOT GRIS / GRIGIO

Ecco Domani (Italy) 7.00 | 9.50
King Estate (Willamette Valley, OR) 9.50 | 13.00
Lo Domencio Artmani (Italy) 10.50 | 14.00

RIESLING

Chateau Ste. Michelle (Columbia Valley, WA) 7.50 | 10.00
S.A. Prum Essence (Germany) 9.00 | 12.50
Trefethen Dry Riesling (Napa Valley) 11.50 | 15.50

SAUVIGNON BLANC

Seaglass (Santa Barbara) 8.50 | 11.50
Kim Crawford (New Zealand) 10.50 | 15.00
Honig (Napa Valley) 11.50 | 16.00

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.

DESSERT WINES

Inniskillin Ice Wine (Niagara Peninsula) 10.00
Glunz Raspberry NV Grayslake (Illinois) 6.50
King Estate Vin Glace Pinot Gris Ice Wine (Willamette Valley, OR) 5.50
Robert Mondavi Moscato D'Oro (Napa Valley) 9.00
Vin Glacière Pacific Rim Riesling '04 (Washington) 10.50

RED WINE 6OZ. | 9OZ.

BOLD, SEDUCTIVE REDS

Rosenblum Vinters Cuvee Zinfandel (California) 8.00 | 11.00
Gascon Malbec (Argentina) 8.50 | 11.50
Cline "Cool Climate" Syrah (Sonoma County) 9.00 | 12.50
Spellbound Petite Sirah (California) 9.50 | 13.00
Beckmen "Cuvee Le Bec" Syrah (Santa Ynez) 10.00 | 14.00

PINOT NOIR

Castle Rock (Monterey) 8.50 | 12.50
Wild Horse (Central Coast, CA) 9.50 | 13.50
Belle Glos "Mejomi" (Sonoma County) 11.00 | 15.00
A to Z (Oregon) 12.00 | 16.00

CABERNET SAUVIGNON

Red Diamond (Washington) 8.00 | 11.00
Joel Gott "815 Blend" (California) 11.00 | 15.50
J. Lohr "Hilltop" (Paso Robles, CA) 12.50 | 17.50

MERLOT

Red Rock (California) 7.50 | 10.00
Chateau Ste. Michelle "Indian Wells" (Washington) 10.50 | 14.00
Chateau St. Andrea Corbin (France) 11.00 | 15.00

MERITAGE & RED BLENDS

Veramonte "Primus" (Chile) 9.00 | 13.50

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

NATIONAL 4.50

Budweiser, Coors Light, Michelob Ultra, Miller Lite

CRAFT, IMPORTS & MICRO 6.00

Amstel Light, Corona, Estrella Daura (gluten free), Heineken, Samuel Adams, Shiner Bock, Woodchuck Cider

LARGE FORMAT ARTISAN BEERS

16.00
Goose Island Matilda (650 ml.)
Goose Island Pere Jacques (650 ml.)

18.00
Estrella Damm Inedit (750 ml.)

DRAFT BEER

NATIONAL 4.50

Bud Light

CRAFT, IMPORTS & MICRO 6.00

Bass Ale, Fat Tire Amber Ale, Goose Island 312, Guinness, Samuel Adams Seasonal, Stella Artois

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

SAUTÉED SHRIMP SCAMPI

With garlic butter 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 15.50

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

SHARED SAMPLER

jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36.00

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.