

CAPPUCCINO & COFFEE

All coffee drinks are made with Alterra Coffee.

Jameson or Bushmills Irish Coffee 7.50
Butternut (Frangelico, Butterscotch & Brandy) 7.50
Orange Glaze (Kahlua & Grand Marnier) 7.50
Sweet Tooth (Amaretto & Raspberry) 7.50
Twist (Tuaca & Dark Creme de Cacao) 7.50

PORT / SHERRY

Cockburn's 10 yr. (Tawny Port) 13.50
Fonseca 10 yr. (Tawny Port) 7.50
Montevina Terra d'Oro (Zinfandel Port) 7.50
Ramos Pinto (Ruby Port) 8.00
Ramos Pinto 10 yr. (Tawny Port) 9.00
Sandeman (Tawny Port) 8.00

SINGLE MALT SCOTCH

Glenfiddich 12 yr. (Speyside) 11.00
Glenkinchie 12 yr. (Lowlands) 14.00
Glenlivet 12 yr. (Speyside) 11.00
Glenlivet 18 yr. (Speyside) 17.00
Macallan 15 yr. (Speyside) 17.00
Oban 14 yr. (Highlands) 13.00

BLENDS

Chivas Regal 12 11.00
Crown Royal 10.00
Johnnie Walker Black 12.50
Johnnie Walker Red 11.00

SINGLE BARREL & SMALL BATCH BOURBONS

1792 Ridgemont Reserve 11.00
Booker's 12.00
Knob Creek 12.00
Woodford Reserve 11.50

COGNAC

Courvoisier Exclusif 13.00
Courvoisier VS 10.00
Courvoisier XO 18.00
Hennessy VSOP 9.00



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

DEVON
SEAFOOD + STEAK

happy hour

Monday - Friday | 4:00pm - 7:00pm
Sunday | 2:00pm - 9:00pm

Available at the bar & patio.

SPECIAL DRINK FEATURES

1.00 off Draft & Bottled Beer
5.95 Signature Martinis
5.00 House Wine
1.00 off Well Drinks
5.95 Mojitos
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 oysters* on the half shell .75 each

4.00 APPETIZERS

Smoked Salmon Flatbread
Roasted Duck Flatbread
Small Shrimp Sushi Roll

5.00 APPETIZERS

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

6.00 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 10.00

PIÑA COLADA

Sauza Hornitos, Malibu Rum,
coconut cream & pineapple,
fresh-squeezed lime 8.50

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 9.00

CARIBBEAN HARD LEMONADE

Cruzan guava & mango rums,
Malibu Rum, pineapple, fresh-squeezed
lemonade, Firefly Sweet Tea Vodka float 9.00

BERRY CAIPIROSKA

Absolut Apeach Vodka, muddled blackberries,
raspberries and blueberries, house sour mix,
pure cane syrup, squeeze of lime 9.00

FRENCH 75

Caravella Limoncello, Cointreau, Hendricks
Gin, Domaine Ste. Michelle Brut 9.50

LEMON BASIL MANHATTAN

Maker's Mark Bourbon, fresh-squeezed
lemon, pure cane syrup, basil, lemon zest 9.50

BELLINI

Domaine Ste. Michelle Brut,
Peach Schnapps, peach puree 9.00

SANGRIA - RED OR WHITE

Red - fresh berries, orange juice
Red Diamond Cabernet Sauvignon 9.00

White - fresh citrus fruits, seltzer
Ecco Domani Pinot Grigio 9.00

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 - 11.00

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) 8.00
Cantine "Maschio" Prosecco (Italy) 9.00

CRISP, REFRESHING WHITES

Montevina White Zinfandel (California) 6.50 | 9.00
Laurenz Gruner Veltliner (Austria) 9.00 | 12.50
Baron de Rothchilde Bordeaux Blanc (France) 10.00 | 14.00
Conundrum White Wine Blend (California) 11.00 | 15.50

CHARDONNAY

Indaba (South Africa) 7.00 | 9.50
J. Lohr "Riverstone" (Arroyo Seco, CA) 8.50 | 11.50
Sonoma Cutrer (Sonoma County) 10.00 | 14.00
Mer Soleil "Silver" (Monterey) 11.50 | 15.50

PINOT GRIS / GRIGIO

Ecco Domani (Italy) 7.50 | 10.00
King Estate (Willamette Valley, OR) 9.50 | 13.00

RIESLING

Chateau Ste. Michelle (Columbia Valley, WA) 7.50 | 10.00
Trefethen Dry Riesling (Napa Valley) 10.50 | 15.00
Eroica (Columbia Valley, WA) 11.50 | 15.50

SAUVIGNON BLANC

Seaglass (Santa Barbara) 7.50 | 10.00
Ferrari Carano (Sonoma County) 8.50 | 11.50
Honig (Napa Valley) 9.50 | 13.00
Kim Crawford (New Zealand) 11.00 | 15.00

DESSERT WINES

Dolce Late Harvest (Napa Valley) 375 ml. 95.00
Inniskillin Ice Wine (Niagara Peninsula) 375 ml. 90.00
King Estate Vin Glace Pinot Gris Ice Wine
(Willamette Valley, OR) 7.50
Robert Mondavi Moscato D'Oro (Napa Valley) 7.00

RED WINE 6OZ. | 9OZ.

BOLD, SEDUCTIVE REDS

Rosenblum Vinters Cuvee Zinfandel (California) 7.50 | 10.00
Spellbound Petite Sirah (California) 8.50 | 11.50
Cline "Cool Climate" Syrah (Sonoma County) 9.50 | 13.00
Ventisquero Quellaat Carmenere (Chile) 9.50 | 13.00

PINOT NOIR

Castle Rock (Monterey) 8.50 | 12.00
Wild Horse (Central Coast, CA) 9.50 | 13.00
Belle Glos "Meiomi" (Sonoma County) 10.50 | 14.50

CABERNET SAUVIGNON

Red Diamond (Washington) 7.50 | 10.50
Trincherio (Napa Valley) 8.50 | 11.50
Joel Gott "815 Blend" (California) 10.50 | 14.00
J. Lohr "Hilltop" (Paso Robles, CA) 12.50 | 17.00

MERLOT

J. Lohr Los Osos (Paso Robles, CA) 8.50 | 11.50
Chateau Ste. Michelle "Indian Wells" (Washington) 10.00 | 14.00

MERITAGE & RED BLENDS

Vermonte "Primus" (Chile) 9.50 | 13.00

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.

SIGNATURE MARTINIS

X-RATED

Skyy Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 9.50

ASIAN PEAR

Pear sake, Square One Vodka, jasmine, fresh-squeezed lemon, edible hibiscus flower 9.50

LEMON DROP

Ketel One Citroen Vodka, fresh-squeezed lemon, pure cane syrup with rock candy 'icing' 9.00

CUCUMBER DILL

Hendricks Gin, fresh juiced cucumber, fresh dill 10.00

PINK POPS

X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges, Brazilian passion fruit), Domaine Ste. Michelle Brut 10.00

ROSEBERRY

Skyy 90 Vodka, fresh rosemary, raspberries, mint, white cranberry juice 9.50

BLACKBERRY LEMONADE

Grey Goose Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Prosecco float 11.00

ESPRESSO

Three Olives Vanilla Vodka, Kahlua, espresso, heavy whipping cream, shaved chocolate 10.00

FLAVORED

Mango, Pineapple, Raspberry, Apple, Pomegranate or Chocolate 9.50

BOTTLED BEER

CRAFT, IMPORTS & MICRO 5.75

Amstel Light, Beck's, Beck's NA, Cream City Pale Ale, Corona, Estrella Damm Daura (gluten free), Heineken, Stella Artois

LARGE FORMAT ARTISAN BEERS (750 ML. BOTTLE)

16.00
New Glasrus Belgian Red
Lakefront Local Acre

18.00
Estrella Damm Inedit

DRAFT BEER

CRAFT, IMPORTS & MICRO 5.75

Bass Ale, Guinness, Lakefront IPA, Samuel Adams Lager, Spotted Cow, Sprecher Amber

APPETIZERS

TEMPURA SHRIMP SUSHI ROLL

Small 7.50 | Large 11.00

TUNA SUSHI ROLL*

Small 8.00 | Large 11.50

SMOKED SALMON FLATBREAD

White sauce, onion, caper, watercress 8.00

ROASTED DUCK FLATBREAD

Italian cheeses, fig barbecue sauce, onion, apple 8.50

MINI NEW ENGLAND LOBSTER ROLLS

Sweet bun, lobster salad, watercress 10.00

LOBSTER TAMALE

Corn, Poblano pepper, avocado crema 9.50

STEAMED CURRY MUSSELS

Coconut curry broth, cilantro 8.00

GOAT CHEESE BRUSCHETTA

Tomato basil cruda, focaccia crisps 9.50

CHIPOTLE GRILLED SHRIMP

Corn & black bean relish, lime sour cream 11.00

SAUTÉED SHRIMP SCAMPI

With garlic butter 10.00

CALAMARI

Crisp fried with jalapeños and carrots 11.00

TUNA TARTARE*

Wasabi vinaigrette, sesame crackers 11.50

JUMBO LUMP CRAB CAKES

Creole remoulade and mango tartar 15.00

CHEESE PLATE†

Assortment of cheeses, walnut raisin crisps, pickled sultanas, sweet and sour cherries
Small 7.00 | Large 10.00

STEAMED MAINE MUSSELS

White wine sauce
Small 8.50 | Large 13.00

VIETNAMESE STYLE CRAB SPRING ROLLS

Daikon, avocado, mint, basil, shiro miso 11.00

SHRIMP COCKTAIL

Served with cocktail & remoulade sauces 15.00

SHARED SAMPLER*

jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 32.00

COLD SEAFOOD PLATTER*

shrimp cocktail, fresh shucked oysters, tuna tartare 47.00 (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.