



Local

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

beer

The Tank Brewing Company La Finca (Miami, FL)

Funky Buddha Floridian (Oakland Park, FL)

MIA Megamix Pale Ale (Miami, FL)

Cigar Ciy Jai Alai IPA Lager (Tampa, FL)

Local Rotating Seasonal

spirits

Miami Club Rum (Miami, FL)

Palm Ridge Whiskey (Umatilla, FL)

Blue Coat Gin (Philadelphia, PA)

Hudson Baby Bay Bourbon (New York)

St. Augustine Vodka (St. Augustine, FL)

BAR + PATIO SPECIALS

MONDAY – FRIDAY, 4 – 8PM



\$1 ONE BUCK SHUCK

Our Chef's daily selection of oysters on the half shell \$1 each.

7.00 appetizers

Corn and Crab Fritters
Prime Black Angus Mini Burger Sliders
Peruvian Ceviche
Small Tempura Shrimp Sushi Roll
New England Lobster Roll
Smoked Salmon Flatbread
Small Spicy Tuna Sushi Roll*
Bruschetta
Small Maine Mussels
Lobster Tamale
Calamari
Big Eye Tuna Poke
Smoked Salmon Carpaccio & Shrimp Ceviche
Lemongrass Shrimp Tacos

3.50 lobster claws

drink specials

\$1.00 off Draft and Bottled Beer
\$1.00 off Truly bottled cocktails
\$7.5 Handcrafted Martinis & Cocktails
\$7.5 House Wine & Champagne
\$30 Bucket of Bubbly (choose any four mini bottles in Sparkling Wine section)

monday 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) 12
* **GLENKINCHIE** 12 yr. (Lowlands) 14
* **GLENFIDDICH** 12 yr. (Lowlands) 12.5
* **GLENLIVET** 12 yr. (Speyside) 12.5
GLENLIVET 18 yr. (Speyside) 18
* **GLENMORANGIE** 10 yr. (Highlands) 12
GLENMORANGIE 18 yr. (Highlands) 19
* **LAPHROAIG** 10 yr. (Islay) 15
* **MACALLAN** 12 yr. (Speyside) 13
MACALLAN 18 yr. (Speyside) 26
* **OBAN** 14 yr. (Highlands) 15
* **TALISKER** 10 yr. (Isle of Skye) 13

scotch flights \$16

Choose any 3 scotches noted with (*).
1 oz. pours served with your preference of ice or water.

cappuccino & coffee

Devon proudly serves La Colombe Torrefaction Coffee and Espresso.

CAPPUCCINO 4 | **LATTE** 4
ESPRESSO 3 | **TEA FORTE HOT TEA** 3.75
IRISH COFFEE 9
(Jameson or Bushmills)
BUTTERNUT
(Frangelico, Butterscotch & Brandy) 9
ORANGE GLAZE (Kahlua & Grand Marnier) 9
SWEET TOOTH (Amaretto & Raspberry) 9
TWIST (Tuaca & Dark Creme de Cacao) 9

port

FONSECA BIN 27 Port 8
GRAHAM'S 1994 Vintage Port 14
TAYLOR FLADGATE 20 yr. Tawny Port 10

sparkling wines

LA MARCA PROSECCO (187ML) Italy 10
BLANC DE BLEU CUVÉE MOUSSEUX (187ML) California 10
ANNA DE CODORNIU BLANC DE BLANCS CAVA (187ML) Spain 10
JEAN-LOUIS CHARLES DE FÈRE BRUT (187ML) France 10
MASCHIO SPARKLING ROSÉ (187ML) Italy 10

bucket of bubbly

Choose any four mini bottles (187ml) for \$38.

blends

CHIVAS REGAL 12 12
CROWN ROYAL SPECIAL RESERVE 12.5
JOHNNIE WALKER BLACK 12
JOHNNIE WALKER BLUE 39
JOHNNIE WALKER RED 11

bourbons & whiskeys

1792 RIDGEMONT RESERVE 11
ANGEL'S ENVY 12
BAKER'S 12
BASIL HAYDEN 12
BOOKER'S 13
HUDSON BABY 15
KNOB CREEK 12
JACK DANIELS SINGLE BARREL 12.5
MAKERS 46 13
RUSSELS 6 YR RESERVE RYE 10.5

cognac

COURVOISIER VS 11
COURVOISIER XO 18
HENNESSY VSOP 12
HENNESSY XO 25
MARTELL CORDON BLEU 22
REMY MARTIN VS 11
REMY MARTIN VSOP 13
REMY MARTIN XO 26
REMY MARTIN LOUIS XIII
.5 oz. 63.5
1 oz. 125
2 oz. 225

soft cocktails – 3.5

GINGERED ALE Fever Tree Club Soda, ginger syrup, lime juice, crystal ginger rim

E'S RASPBERRY LEMONADE Tea Forte Raspberry Nectar, pure cane syrup, raspberries, E's Lemonade, Sprite

CUCUMBER CLUB SODA Fever Tree Club Soda, cucumber water, pure cane syrup, lime juice

appetizers

CHEF'S SELECTION OYSTERS* Please ask your server for a variety of our fresh oysters.

LOBSTER CLAWS 5 each

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 13

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE Smoked salmon topped with marinated shrimp, mango, red peppers pico, jalapeno, scallions, mint 14

PERUVIAN CEVICHE white fish, red onion, yukon gold potatoes, scallions, leeks, cilantro 12

CORN AND CRAB FRITTERS corn and lump crab baked fritters, charred corn, applewood smoked bacon, chipotle mayo 11

BIG EYE TUNA POKE sea kelp, pea shoots, macademia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 14

TEMPURA SHRIMP SUSHI ROLL Avocado, carrot, sesame, scallion Small 9 | Large 13

SPICY TUNA SUSHI ROLL* Cucumber, yuzu mayo, Sriracha Small 9.5 | Large 14

SMOKED SALMON FLATBREAD White sauce, onion, caper, watercress 11

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

LOBSTER TAMALE Corn, poblano pepper, avocado crema 11.5

GOAT CHEESE BRUSCHETTA Tomato basil cruda, focaccia crisps 11.5

SHRIMP & WHITE CHEDDAR GRITS Tomato, bacon, espelette pepper, chives 12

CALAMARI Crisp fried with jalapeños and carrots 13

JUMBO LUMP CRAB CAKES Creole remoulade and mango tartar 18

STEAMED MAINE MUSSELS White wine and garlic Small 10 | Large 15

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 23 per person | 59 (serves 2-3) 98 (serves 3-5)

† 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

BLUEBERRY ROSEMARY LEMONADE

Refreshing take on the summertime classic with Stoli Blueberi vodka, muddled fresh blueberry + rosemary sprig, house-made lemonade 10

HORSEFEATHER A Florida original: Palm Ridge Reserve Whiskey, Fever-Tree Ginger Beer, Angostura bitters, lemon juice 11

martinis & cocktails

HEMINGWAY

Bacardi Gran Reserve Maestro, Luxardo Maraschino Liqueur, freshly squeezed lime and grapefruit juices 10

EASTSIDER

Muddled cucumber with Hendrick's, fresh-squeezed lime juice, fresh mint 10

PARDON MY FRENCH

Sky Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 10

SPARKLING BLACKBERRY MARTINI

Stoli Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float 10

SAZERAC

Knob Creek Rye, Peychaud's Bitters, Regan Orange Bitters, Lucid Absinthe rinse, muddled sugar cube 11

PACIFIC PUNCH

Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Firefly Sweet Tea Vodka float 10

MOSCOW MULE

Tito's Handmade Vodka, Fever-Tree premium ginger beer, fresh-squeezed lime juice served over crushed ice 10

BOURBON BASIL SMASH

Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest 10

STRAWBERRY BASIL MOJITO

Mt. Gay Eclipse Rum, muddled strawberries and sweet basil, fresh-squeezed lime juice 10

DOWNTOWN DANE

1792 Small Batch Bourbon, Cherry Heering liqueur, Peychaud's Bitters, Regan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries 12

not your bottled beer

TRULY: BOTTLED, SPIKED, & SPARKLING 6

like sparkling water, but with 5% alc/vol. Gluten free, 2g carbs, and 100 cal

COLIMA LIME made with limes grown off the Pacific Coast of Mexico, all natural sugar cane, slightly tart with a crisp finish, served over ice

GRAPEFRUIT POMELO grapefruit and pomelo with slightly tart and tangy notes, all natural sugar cane, served over ice

draft beer

DOMESTIC 4.5

Bud Light | Stella | Yuengling

CRAFT, IMPORTS & MICRO 6.5

The Tank Brewing Company La Finca, Miami

Funky Buddha Floridian, FL

MIA Megamix Pale Ale, FL

Cigar Ciy Jai Alai IPA Lager, FL

Local Rotating Seasonal

beer flights \$8

Choose any four beers offered on draft.

bottled beer

DOMESTIC 4.5

Bud Light | Miller Lite | St. Pauli, NA

CRAFTS, IMPORTS & MICRO 6.5

Heineken

Corona

Amstel Light

Sam Adams

Sam Adams Seasonal