

DESSERTS + COFFEE

SWEETS & GOODIES

VANILLA BEAN CRÈME BRÛLÉE†

raspberries 8

PINEAPPLE CROUSTADE

vanilla bean ice cream, Myer's dark rum-maple syrup 8.5

NY STYLE CHEESECAKE

seasonal fruit, whipped cream 8

MIXED FRESH BERRIES†

crème anglaise 8

CHOCOLATE VELVET CAKE†

chocolate cake, chocolate mousse, chocolate ganache, raspberry ice cream 8

CARROT CAKE†

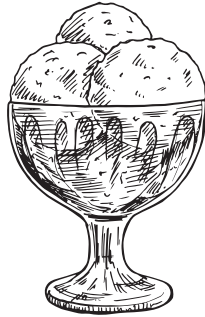
pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 10

FROZEN FLAVORS†

a trio of our homemade sorbets and ice cream 6.5

* 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.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.



CAPPUCCINO & COFFEE

All coffee drinks are made with Stone Creek Coffee Roasters.

CAPPUCCINO 4 • LATTE 4

ESPRESSO 3 • TEA FORTE HOT TEA 3.75

IRISH COFFEE (Jameson or Bushmills) 9.5

BUTTERNUT (Frangelico, Butterscotch & Brandy) 9.5

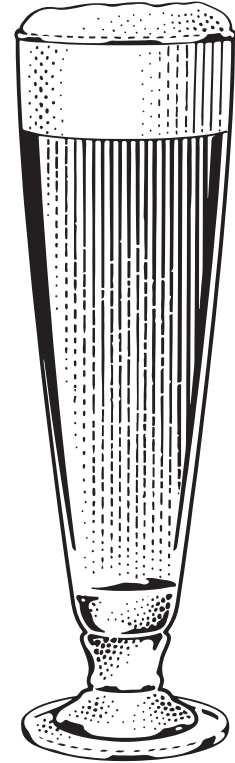
ORANGE GLAZE (Kahlua & Grand Marnier) 9.5

SWEET TOOTH (Amaretto & Raspberry) 9.5



A GOOD BUZZ

CHEERS



WE SUPPORT LOCAL PURVEYORS BY
POURING SELECT BEER & SPIRITS CRAFTED
IN OUR BELOVED CITY AND REGION.

DEVON
SEAFOOD + STEAK

BAR + PATIO SPECIALS

MONDAY – FRIDAY
4 – 8PM



ONE BUCK SHUCK

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



APPETIZERS 7

SHRIMP DURANGO • CALAMARI • LOBSTER TAMALE
AHI TUNA TARTARE • BLUE CHEESE POTATO CHIPS
CRISPY CHILE CAULIFLOWER • FIRECRACKER SHRIMP
GOAT CHEESE BRUSCHETTA • BACON CHEDDAR SLIDERS
SMOKED SALMON FLATBREAD • NEW ENGLAND LOBSTER ROLL
SMOKED SALMON CARPACCIO & SHRIMP CEVICHE
LEMONGRASS SHRIMP TACOS

SPECIAL DRINK FEATURES

\$1 off Beer • \$7.5 House Wine & Champagne
\$7.5 Handcrafted Cocktails & Martinis
\$30 buckets of Bubbly
(choose any four mini bottles in Sparkling Wine section)

SUNDAY & MONDAY ONLY

1/2 off bottles of wine under \$100.
25% off bottles of wine \$100 and over.
(throughout restaurant)



SPIRITS

SINGLE MALTS

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

PORT

FONSECA BIN 27 PORT 8
GRAHAM'S 1994 VINTAGE PORT 14
TAYLOR FLADGATE 20 YR. TAWNY PORT 10



SPIRITS

BLEND

CHIVAS REGAL 12 12.5
CROWN ROYAL SPECIAL RESERVE 11.5
JOHNNIE WALKER BLACK 12.5 | RED 11.5 | BLUE 42

BOURBONS, WHISKEYS & RYES

1792 RESERVE BOURBON 11.5
ANGEL'S ENVY BOURBON 13.5
BAKER'S 13.5
BASIL HAYDEN 13.5
BERNHEIM 12.5
BOOKER'S 13.5
HUDSON BABY 15
KNOB CREEK 12.5
KNOB CREEK RYE 13
MAKERS 46 13
JACK DANIELS SINGLE BARREL 13
RUSSELS 6 YR RESERVE RYE 13

COGNAC

COURVOISIER VS 12.5
COURVOISIER XO 21
HENNESSY VSOP 14
HENNESSY XO 27
MARTELL CORDON BLEU 28
REMY MARTIN VSOP 13
REMY MARTIN XO 28
REMY MARTIN LOUIS XIII
.5 OZ. 63.5 | 1 OZ. 125 | 2 OZ. 225

APPETIZERS

BLUE CHEESE POTATO CHIPS potato chips, blue cheese sauce 11
Add bacon 1

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12.5

SMOKED SALMON FLATBREAD garlic white sauce, red onion, caper, watercress with lemon-infused olive oil 12

BEEF CARPACCIO* arugula, parmigiano reggiano, truffle aioli, parmesan garlic sauce 15

CRISPY CHILE CAULIFLOWER tossed in fiery chile sauce, micro greens and sesame seeds 10

SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 14

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, fries 13

AHI TUNA TARTARE* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 14

FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 11

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14

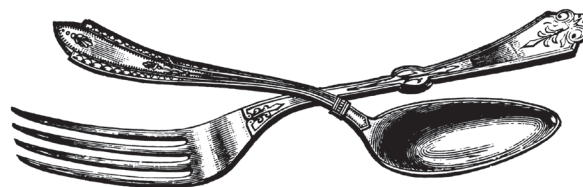
LEMONGRASS SHRIMP TACOS† grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, grape tomato relish, pineapple mango salsa, fresh mint, chile oil, soy honey roasted peanuts 13

LOBSTER TAMALES corn, roasted poblano, cilantro, avocado crema 11.5

SHRIMP COCKTAIL served with cocktail & remoulade sauces 17

ICED SHELLFISH PLATTER oysters, shrimp cocktail, King Crab legs 55 (serves 2-3) • 95 (serves 4-6)

FRESH SHUCKED OYSTERS* please ask your server for a variety of our fresh oysters.



* 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.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

DRAFTS & BOTTLE

MARTINIS & COCKTAILS

DRAFT BEER

DOMESTIC 4.5
Bud Light | Yuengling

CRAFT, IMPORTS & MICRO 6.5
The Tank Brewing Company *La Finca, Miami*
Funky Buddha *Floridian, FL*
MIA Rotating Tap, *FL*
Cigar Ciy Rotating Tap, *FL*
Stella, *Belgium*
Local Rotating Seasonal

BOTTLED BEER

NATIONAL 5
Bud Light
Miller Lite
St. Pauli Girl NA

CRAFTS, IMPORTS & MICRO 7
Heineken
Corona
Amstel Light
Sam Adams
Sam Adams Seasonal



DEVON'S FEATURED COCKTAILS

PEACH PERFECT
Belvedere Peach Nectar Vodka, peach schnapps,
pineapple, cranberry & orange juice, housemade sour 11

LA PALOMA SUCIA
Hornitos Plata Tequila, X-Rated Fusion Liqueur, freshly-
squeezed grapefruit, lime juice, simple syrup 11

SPARKLING BLACKBERRY MARTINI Stolli Vodka, Chambord,
fresh-squeezed lemon juice, Prosecco float 10

PACIFIC PUNCH Cruzan Guava & Mango Rums, Malibu Rum,
pineapple, fresh-squeezed lemonade, Deep Eddy 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

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

EASTSIDER Muddled cucumber with Hendrick's, fresh-
squeezed lime juice, fresh mint 11

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

OLD FASHIONED Bernheim Whiskey, sugar cube muddled
with Peychaud's Bitters, orange bitters, fresh orange slice and
maraschino cherry 12

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

PARDON MY FRENCH Skyy Vodka, X-Rated Fusion Liqueur
(premium French Vodka, rich blood oranges & Brazilian
passion fruit), grapefruit juice, cranberry juice 11