



# 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  
Black Angus Mini Burger Sliders  
Small Tempura Shrimp Sushi Roll  
New England Lobster Roll  
Smoked Salmon Flatbread  
Small Spicy Tuna Sushi Roll\*  
Bruschetta  
Small Maine Mussels  
Lobster Tamale  
Calamari  
Firecracker Cauliflower  
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  
\$7.5 Handcrafted Martinis & Cocktails  
\$7.5 House Wine & Champagne  
\$30 Bucket of Bubbly (choose any four mini bottles in Sparkling Wine section)

### sunday & monday

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  
**SUNTORY YAMAZAKI** 12 yr. (Japan) 15  
**TALISKER** 10 yr. (Isle of Skye) 13

### 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

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## 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

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## 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

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## 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

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

LEMONGRASS SHRIMP TACOS Grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, grape tomatoes relish, pineapple mango salsa, 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

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-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 small | 59 (serves 2-3)  
large | 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.



## housemade concoctions

*crafted by our own bartenders*

**TABBY'S RED SANGRIA** (by Tabatha Heredia)  
red wine, Raspberry Chambord, Cointreau, muddled  
fruits, lemon-lime soda float 12

**THE BEIJING MULE** (by Iryna Vasylechko)  
Four Roses Bourbon, lychee puree, Fever Tree  
Ginger Beer 12

**LA PALOMA SUCIA** (by Jeff Merritt)  
Hornitos Plata Tequila, X-Rated Fusion Liqueur,  
freshly-squeezed grapefruit, lime juice, simple  
syrup 11

**CALLE OCHO** (by Yilsa Rodriguez)  
Mount Gay Eclipse Rum and coconut water  
muddled with fresh pineapple and mint leaves 11

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## martinis & cocktails

### EASTSIDER

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

### SPARKLING BLACKBERRY MARTINI

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

### 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

### 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

## Devon's featured cocktail

**CIDER & CHILL** Cocktails crafted with  
local spirits - your choice of *Palm Ridge  
Bourbon* or *St. Augustine Vodka*, Cointreau  
and housemade apple spice simple  
syrup 11

## 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 Megamix Pale Ale, FL

Cigar Ciy Jai Alai IPA Lager, FL

Stella, Belgium

Local Rotating Seasonal

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## 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

