

MON – FRI | 4 – 7PM  
SUN | 4 – 9PM



## ONE BUCK SHUCK

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



---

---

## APPETIZERS 7

---

---

**BLUE CHEESE POTATO CHIPS • CALAMARI**

**AHI TUNA TARTARE • SHRIMP DURANGO**

**CORN AND CRAB FRITTERS • FIRECRACKER SHRIMP**

**GOAT CHEESE BRUSCHETTA • SMOKED SALMON FLATBREAD**

**BACON CHEDDAR SLIDERS • NEW ENGLAND LOBSTER ROLL**

**CRISPY CHILE CAULIFLOWER**

---

---

## SPECIAL DRINK FEATURES

---

---

**\$1 off Beer • \$7 House Wine • \$7.5 Handcrafted Cocktails & Martinis**

---

---

## SUNDAY ONLY

---

---

**1/2 off bottles of wine under \$100**

**25% off bottles of wine \$100 and over**

---

---

## BAR+PATIO SPECIALS

---

---

**CRISPY CHILE CAULIFLOWER** cauliflower tossed in chile aioli, toasted sesame seeds, micro greens 11

**BLUE CHEESE POTATO CHIPS** hand-cut potato chips, blue cheese sauce 11

**CORN & CRAB FRITTERS** corn & lump crab fritter, charred corn, Applewood smoked bacon, chipotle mayo 13

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

**SHRIMP DURANGO** tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 13

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

**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

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

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

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce 17.5

**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.

## APPETIZERS

## DEVON'S FEATURED COCKTAILS

**BOURBON BASIL SMASH** Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest 11

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

**BLUEBERRY ROSEMARY LEMONADE** Refreshing take on the summertime classic with Stoli Blueberi vodka, muddled fresh blueberry + rosemary sprig, housemade lemonade 10

**PARDON MY FRENCH** Skyy 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, 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

**STRAWBERRY BASIL MOJITO** Mt. Gay Eclipse Rum, muddled strawberries and sweet basil, fresh-squeezed lime juice 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

## MARTINIS & COCKTAILS

---

---

## DRAFT BEER

---

---

### **CRAFT, IMPORTS & MICRO 6.5**

Half Acre Daisy Cutter

Left Hand Nitro Milk Stout

Stella Artois

Two Brothers Rotating

Penrose Rotating Seasonal

Blvd Tank 7

Bell's Seasonal

Revolution Anti-Hero IPA

**BEER FLIGHTS \$8**



*FOUR  
FOR ME,  
NONE  
FOR YOU*

---

---

## BOTTLED BEER

---

---

### **NATIONAL 5**

Budweiser

Bud Light

Michelob Ultra

Miller Lite

### **CRAFTS, IMPORTS & MICRO 7**

Corona

Fat Tire

Heineken

Lagunitas Little Sumpin Sumpin

Lagunitas Pils

Sam Adams

Sam Seasonal

Goose Island 312

St Paulie Girl NA

Two Brothers Prairie Path (gluten reduced option)

Stone IPA Delicious (gluten reduced option)

---

# DRAFTS & BOTTLES

---

---

## BLEND

---

---

HANKEY BANNISTER 10.5 • JOHNNIE WALKER BLACK 12.5  
JOHNNIE WALKER BLUE 42 • JOHNNIE WALKER RED 11.5

---

---

## BOURBONS, WHISKEYS & RYES

---

---

1792 RESERVE BOURBON 11.5 • ANGEL'S ENVY BOURBON 13.5  
BAKER'S 13.5 • BASIL HAYDEN'S 13.5 • BOOKER'S 13.5  
BULLEIT 12.5 • DEATH'S DOOR WHITE WHISKEY 12.5  
FEW BOURBON WHISKEY 12.5 • JACK DANIELS SINGLE BARREL 13  
GENTLEMAN JACK 11.5 • KNOB CREEK 12.5 • KNOB CREEK RYE 13  
KOVAL FOUR GRAIN WHISKEY 13.5 • MAKERS 11.5  
MAKERS 46 13 • TEMPLETON RYE 12.5  
WHISTLE PIG RYE 21 • WOODFORD RESERVE 12.5

---

---

## COGNAC

---

---

COURVOISIER EXCLUSIF 13.5 • COURVOISIER VSOP 13  
COURVOISIER XO 21 • HENNESSY PARADIS 85  
HENNESSY VSOP 14 • MARTELL CORDON BLEU 28  
REMY MARTIN LOUIS XIII 1 OZ. 125 • 2 OZ. 225  
REMY MARTIN VSOP 13

---

---

## SINGLE MALTS

---

---

\*GLENKINCHIE 12 YR. (LOWLANDS) 14  
\*GLENLIVET 12 YR. (SPEYSIDE) 13  
\*HIGHLAND PARK 12 YR. (ORKNEY ISLANDS) 15  
HIGHLAND PARK 25 YR. (ORKNEY ISLANDS) 42  
\*LAPHROAIG 10 YR. (ISLAY) 15  
\*MACALLAN 12 YR. (SPEYSIDE) 13  
MACALLAN 18 YR. (SPEYSIDE) 28  
\*OBAN 14 YR. (HIGHLANDS) 15



SCOTCH FLIGHTS \$16

*Choose any 3 noted with (\*).*

*1 oz. pours served with your preference of ice or water.*

*"SCOTCHY SCOTCH SCOTCH"*

---

---

## PORT

---

---

COCKBURN'S 10 YR. TAWNY PORT 10  
EMILIO LUSTAU DRY AMONTILLADO SHERRY 7.5  
FONSECA 20 YR. TAWNY PORT 12  
GRAHAM'S SIX GRAPES VINTAGE PORT 9.5  
MONTEVINA TERRA D'ORO ZINFANDEL PORT 9

---

---

## SPIRITS

---

---