

RIZZUTO'S

OYSTER BAR & RESTAURANT

HAPPY HOUR MENU

weekdays 3 - 6:30 pm ~ weekends 12 - 4 pm
~ served at the bar and high top bar tables ~

\$5 HOUSE BRAND DRINKS \$5 SELECT DRAFT BEER
\$5 SPECIALTY SHOT OF THE DAY

SIGNATURE COCKTAILS \$7

hot pepper margarita, house infused hot pepper tequila
blueberry cosmo, house-infused blueberry vodka, lime & cranberry juice, cointreau
saugatuck sling, house-infused blueberry vodka, peach schnapps,
cranberry and pineapple juice
westport mule, vodka, cranberry liqueur, sour mix, ginger beer
vanilla mule, jim beam bourbon, fresh lime juice, ginger beer
moscow mule, vodka, fresh lime juice, ginger beer

COCKTAILS FOR SHARING, SERVED BY THE PITCHER OR GLASS
drinks \$6 glass, \$18 pitcher (pitchers served to groups of two or more guests only)
mixed berry sangria, white wine, muddled seasonal berries, ginger ale
perfect sangria, red wine, lemon & lime juice, brandy, ginger ale, orange slice

WINES BY THE GLASS \$5

prosecco, brut, franco amoroso
pinot grigio, vicolo, veneto
sauvignon blanc, unoaked, simply naked, california
chardonnay, canyon road, california
pinot noir, canyon road, california
merlot, canyon road, california
cabernet sauvignon, guenoc, california
super tuscan, l'oca ciuca, tuscany

***RAW SEAFOOD BAR**
blue point oysters 1.50 ea
horseradish, mignonette and cocktail sauces
little neck clams 1 ea
horseradish and cocktail sauces
jumbo shrimp cocktail 4.50 ea
cocktail sauce, lemon

APPETIZER SPECIALS

bruschetta, semolina bread, melted gorgonzola, organic tomatoes,
fresh basil, extra virgin olive oil 5
mozzarella fritti, panko, marinara 5
steamed mussels, white wine, tomatoes, garlic, parsley, fresh basil,
lemon, semolina crostini 6
meatballs al forno, pecorino, melted mozzarella, marinara 4
calamari fritti, hot peppers, garlic aioli, marinara 6
wood-fired chicken wings, buffalo or fig barbeque, gorgonzola dip 6
house-made potato chips, old bay or sea salt, bleu cheese dipping sauce 4
* blackened shrimp taco, pan seared wild shrimp, cheddar, lettuce,
avocado, cilantro cream sauce, pico di gallo 3 each
jumbo lump crabcake, maryland style, remoulade 8
antipasto, prosciutto di parma, parmigiano reggiano, chickpea puree 6

\$6 INDIVIDUAL PIZZA

pizza americana, tomato sauce, mozzarella, up to two toppings
margherita, fresh mozzarella, basil, evoo
funghi, wild mushrooms, roasted garlic, pancetta, baby arugula, smoked
mozzarella, evoo
fig-barbequed chicken, fig-infused barbeque sauce, caramelized onions,
hot cherry peppers, smoked mozzarella, cilantro
asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil
formaggi, ricotta, grana padano, gorgonzola, mozzarella, evoo,
fresh rosemary
vegetariana, roasted red peppers, caramelized onions, plum tomato, goat
cheese, fresh thyme, mushrooms, tomato sauce
additional toppings 1 ~ gluten-free crust 4

* thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness
prices exclusive of 6.35 % state sales tax