

RIZZUTO'S

OYSTER BAR & RESTAURANT

STARTERS

Bruschetta, semolina bread, melted gorgonzola, heirloom tomatoes, fresh basil, extra virgin olive oil 11

New England Clam Chowder, traditional oyster crackers 12

Burrata, vine-ripened tomatoes, extra virgin olive oil, balsamic, fresh basil, sea salt 14

Steamed Mussels*, plum tomatoes, white wine, garlic, parsley, basil, semolina crostini 14 • with clams + 6

Meatballs al Forno, pecorino romano and melted fresh mozzarella, marinara sauce 12

Point Judith Calamari Fritti, with hot peppers, marinara, garlic aioli 16

Wood-Fired Chicken Wings*, hot or fig-barbeque, celery, gorgonzola dip 14

Stuffed Garlic Baguette, mozzarella, boursin, pecorino, roasted garlic, marinara 8

Bill's Crab Cake*, Maryland style with jumbo lump blue crabmeat, remoulade sauce mkt 🕒

Charcuterie Board, La Tur, cow, sheep and goat, aged 2 weeks, Alta Langa, Piedmont | Face2Face, mixed milk cheddar, cow and sheep, aged 12 mos, Oregon | prosciutto di Parma | Belgian Ale and Lemon Dry-Cured Salami, Brooklyn Cured, NY | white bean puree | Mediterranean olives | roasted peppers 24

Raw Bar Selections, Little Neck Clams 15 1/2 dz | Today's Oyster Selections 18 1/2 dz | Colossal Shrimp Cocktail 5 each

GREENS & BOWLS

Vegetable Bowl, Bibb and organic baby lettuces, yellow squash, charred sweet corn, heirloom tomatoes, citrus-roasted cauliflower, avocado, pickled red onion, quinoa, feta, toasted sunflower seeds, vegan avocado green goddess dressing 24

Gorgonzola Chopped Salad, romaine, tomatoes, salami, red onion, olives, cucumber, balsamic vinaigrette 9 • 14 entree GF

Organic Baby Arugula, goat cheese, toasted pecans, grape tomatoes, fresh pear, balsamic vinaigrette 8 • 13 entree GF

Caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano 8 • 13 entree

Cobb, mesclun, romaine, tomato, egg, gorgonzola, bacon, avocado, ranch dressing 18 GF

SALAD ADDITIONS* GF

poached egg 2 | chicken breast 5 | salmon 10 | shrimp 9 | c.a.b. NY steak 16 | lobster meat 24

BRUNCH

Avocado Toast*, fresh avocado, seven-grain toast, poached eggs, fresh plum tomato, microgreens 15 | with bacon 18

Cinnamon French Toast, fresh berries, warm maple syrup, whipped cream 12

Eggs Benedict*, English muffin with canadian bacon, hollandaise, home fried potatoes 17

BURGERS, SANDWICHES & MAIN PLATES

Piatti Parmigiana*, herb panko, mozzarella, spaghetti, marinara Chicken 22 | Sliced Eggplant 20

Wood-Grilled Salmon*, smokey bourbon-apple cider glaze, sauteed shaved Brussels sprouts, whipped cauliflower 28

Fish and Chips, ale batter-dipped haddock, shoestring fries, house-made slaw, classic tartar sauce 24

Steakhouse Burger*, Boston lettuce, beefsteak tomato, sliced onion, brioche bun, with fries, pickle and slaw * 16

| add cheddar, pepperjack, mozzarella 2 each, bacon 3 |

Our Famous Lobster Roll*, warm CT style with melted butter or chilled Maine style lobster salad atop Boston lettuce on a butter-toasted brioche bun, served with fries, slaw and pickle 33 | King Size with 1/2 pound of meat 56

Wood-Grilled Chicken Sandwich*, avocado, jack cheese, smoked bacon, roasted peppers, lettuce, chipotle aioli, house-made rustic wood-fired roll, with fries, pickle and slaw 17

Jumbo Lump Crabcake 'wich*, Maryland style, Boston lettuce, sliced tomato, remoulade, butter-toasted brioche bun, with fries, pickle and slaw mkt

YOUR PASTA KITCHEN

SAUCE vodka 15 | pomodoro 14 | pesto cream 15 | white clam 28 | marinara 14 | bolognese 20 | aglio e olio 14

PASTA penne | spaghetti | linguine | gluten free penne | fresh pappardelle 2 | cavatelli 2

PROTEIN* italian sausage links 4 | shrimp 9 | meatballs 6 | wood-grilled chicken 5

VEGGIES broccoli | spinach | mushrooms | onions | hot cherry peppers 2 each | asparagus 4

WOOD-FIRED PIZZA

Margherita, tomato sauce, fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil 18

Funghi, wild mushrooms, roasted garlic, bacon, baby arugula, mozzarella, extra virgin olive oil 20

Fig Barbequed Chicken, fig-infused barbeque sauce, caramelized onions, hot cherry peppers, mozzarella, cilantro 20

Prosciutto Arugula, fresh mozzarella, shaved parmigiano, extra virgin olive oil, balsamic 20

Vegetariana, cherry tomatoes, bell peppers, mushrooms, sauteed onions, broccoli, garlic confit, ricotta, mozzarella, parmigiano 19

Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 19

Pizza Americana, cheese pie with tomato sauce, mozzarella 15

Toppings 2 each Gluten-Free Crust 5

mushrooms | sauteed peppers | sauteed onions | broccoli | black olives | hot cherry peppers | spinach | fresh tomato
pepperoni | meatballs | italian sausage | smoked bacon | anchovies | grilled chicken breast | extra cheese | shrimp (4)
goat cheese | ricotta | roasted garlic | pesto

WINES

DRY SPARKLING

- 100 Prosecco, brut, Franco Amoroso, Veneto 11 | 44
110 Chandon, brut, Napa 15 split

SWEET WHITE

- 112 Riesling, Pacific Rim, Columbia Valley, WA 9 | 36

LIGHTER INTENSITY WHITE

- 120 Pinot Grigio, Vicolo, delle Venezie 9 | 36
121 Gavi, La Scolca, Piedmont 12 | 48
123 Sauvignon Blanc, Oyster Bay, Marlborough 11 | 44

FULLER INTENSITY WHITE

- 126 Sancerre, Henri Bourgeois, Les Baronnes, Loire Valley 16 | 64
176 Chardonnay, Landmark Vineyards, Overlook, Sonoma 14 | 56
177 Chardonnay, Lincourt, 'Steel', Santa Rita Hills 13 | 52

ROSE

- 181 Berne, Romance, Mediterranee, Provence 12 | 48

LIGHTER INTENSITY RED

- 200 Pinot Noir, Kenwood, Yulupa, California 10 | 40
201 Pinot Noir, Firesteed Vineyards, Oregon 12 | 48
203 Malbec, BenMarco, Valle de Uco, Mendoza 12 | 48

FULLER INTENSITY RED

- 224 Chianti Riserva, l'oca Ciuca, Tuscany 12 | 48
225 Super Tuscan, Il Ducale, Ruffino, Tuscany 13 | 52
226 Montpuciano, Il Feuduccio, Abruzzo 13 | 52
227 Cabernet Sauvignon, Bonanza, Wagner Family, California 12 | 48
265 Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley 15 | 60

| full bottle list available upon request |

DRAFT BEER

- Sam Adams | Seasonal Brew (var %) 8
Two Roads | Lil' Heaven IPA, Stratford (4.8%) 8
Blue Moon | White Wheat Ale (5.4%) 8
Stella Artois | Lager, Belgium (5.0%) 8

BOTTLES & CANS OF BEER

- Bud Light 5 | Budweiser 5 | Coors Light 5
Mich Ultra 5 | Woodchuck Hard Cider 6
Amstel Light 6 | Corona 6 | Corona Light 6
Guinness (can) 7 | Heineken 6
Athletic Brewing Company, Golden Ale (n/a) (can) 7
Athletic Brewing Company, Run Wild ipa (n/a) (can) 7

HARD SELTZER

- White Claw, Raspberry, Lime 7

SPECIALTY COCKTAILS

Continental Pear Martini, Grey Goose Poire Vodka, lemon juice, St. Germain, splash prosecco 16

Pink Linen | Empress indigo gin, St. Germain, muddled cucumber, fresh lime, cranberry juice 15

Malibu on the Bayou | peach schnapps, Malibu rum, pineapple juice, splash blue curacao 13

Deluxe Old Fashioned | Bulleit bourbon or rye, bitters, orange twist, Luxardo cherries 14

Spicy Paloma | house-infused jalapeno tequila, agave, lime juice, ruby red grapefruit juice, Tajin rim 14

Compo Beach Cosmo | white cranberry juice, fresh lime juice, citrus vodka, blue curacao, lime wedge 13

Pomegranate Sparkler | prosecco, elderflower liquor, pomegranate juice, lime twist 13

Black Walnut Old Fashioned or Manhattan | Maker's Mark bourbon, muddled Luxardo cherries, black walnut bitters, orange zest 14

Huckleberry Lemonade | 44 North huckleberry potato vodka, lemonade, splash club soda, lemon wheel 13

Mediterranean Mule | fig vodka, fresh lime juice, pomegranate juice, ginger beer, lime 13

Raspberry Lemondrop | citrus vodka, house-made lemonade, raspberry puree, sugar rim, fresh lemon 13

SANGRIA 12 glass 44 pitcher

Mixed Berry White | white wine, seasonal berries, prosecco

Peach Rose | rose wine, seasonal berries, prosecco, brandy

The Perfect Red | mixed fresh fruit, prosecco

LUXURY MOCKTAILS

Pomegranate Storm | cranberry juice, pomegranate juice, ginger beer, fresh lime juice, cranberry, lime 8

Blood Orange Italian Soda | Pellegrino sparkling water, blood orange puree 6

THE CLASSICS

Manhattan

crafted with Carpano Antica sweet vermouth and Luxardo cherry

Maker's Mark | Jack Daniels | Crown Royal
Bulleit Bourbon | Bulleit Rye

Martini

queen olives or freshly peeled lemon zest (gorgonzola-stuffed olives + 2)

Tanqueray | Beefeater | Tito's
Bombay Sapphire | Absolut
Ketel One | Grey Goose