



restaurant 45

appetizers

Calamari 45

Deep fried crispy calamari with sliced hot cherry peppers, black olives and tomatoes tossed in olive oil and garlic, served with garlic crostini - 10.99

Fried Calamari

Lightly battered deep fried calamari served with rémoulade and marinara sauces - 9.79

Artichoke & Spinach Dip

A blend of artichoke, spinach, four cheeses and seasonings served warm with tortilla chips - 9.79

Boneless Buffalo Tenders

Lightly coated chicken tenders tossed in a tangy buffalo sauce served with celery sticks and bleu cheese dressing - 9.79

Boneless BBQ Tenders

Lightly coated chicken tenders tossed in our own honey BBQ sauce served with celery sticks and ranch dressing - 9.79

Paul's Shrimp Mozambique

Traditional recipe of eight shrimp sautéed in a savory sauce of garlic and special house seasonings, served over Italian toast - 11.79

Stuffed Mushrooms

Large mushroom caps filled with our homemade seafood stuffing, melted Swiss cheese and a garlic butter sauce - 9.79

Marvelous Marvin's Mussels

Native mussels steamed with white wine, roasted garlic cloves, diced tomatoes and scallions - 10.99

Prosciutto Wrapped Mozzarella

Pan seared fresh mozzarella cheese wrapped in prosciutto di parma with a grape tomato, basil salad drizzled with balsamic glaze with garlic crostini - 10.99

Shrimp Cocktail

Eight jumbo shrimp served with homemade zesty cocktail sauce - 10.99

Seared Scallops

Pan seared scallops over warm sesame slaw with quick pickled cucumbers and a spicy peanut drizzle - 12.99

Crab Cakes

Fresh crabmeat blended with vegetables, crumbs and seasonings, pan fried and served with garlic butter sauce and red pepper aioli - 10.79

Fried Mac & Cheese Balls

The Chef's homemade five cheese mac-n-cheese, breaded and deep fried, served with a tomato cream sauce - 8.99

Chicken Lettuce Wraps

Sautéed chicken strips and an Asian vegetable slaw served with crisp romaine lettuce leaves, cusabi and peanut dipping sauces - 9.99

Fish Tacos

Lightly battered fried haddock with cilantro lime slaw, roasted corn, tomato and black bean salsa, chipotle aioli and warm flour tortillas.

Two Tacos - 10.99

Three Tacos - 15.99

Garlic Bread with Caruso's Cheddar Fondue

Toasted Italian garlic bread served with a delicious sharp cheddar cheese, bacon and jalapeño fondue sauce for dipping - 8.99

Bacon Wrapped Scallops

Fresh sea scallops wrapped in bacon, seared to perfection and served over cilantro lime slaw and finished with a cusabi drizzle - 3.00 per piece (minimum of 4 pieces)

Kyle's Pizzetta

Grilled pizza dough topped with chunky pomodoro sauce, crispy crumbled Italian sausage, caramelized onions, ricotta cheese and our four-cheese blend - 10.99

Leah's Fantastic Fig Pizzetta

Grilled pizza dough brushed with olive oil and topped with dried figs, goat cheese, walnuts, crispy prosciutto, our four-cheese blend and lightly dressed mesclun greens - 10.99

soup & salads

Lobster & Corn Chowder

Bowl - 8.99 Cup - 5.99

Clam Chowder

Available Fridays only.

Bowl - 7.99 Cup - 5.29

Soup of the Day

Bowl - 4.99 Cup - 3.49

Antipasto

For two or more. Our large garden salad with roasted red peppers, marinated mushrooms, pepperoncini, kalamata olives, stuffed cherry peppers, artichoke hearts, genoa salami, prosciutto di parma, pepperoni, provolone cheese, pesto chicken and a balsamic vinaigrette - 16.99

Oriental Chicken Salad

Crisp romaine lettuce with a Mandarin orange sesame dressing, roasted cashews, sweet red peppers, pea pods, Mandarin oranges, goat cheese and crispy wontons topped with crispy chicken - 12.49

Buffalo Chicken Salad

Crisp romaine, tomatoes, cucumber, Bermuda onions and carrots tossed with bleu cheese dressing and pita bread croutons topped with boneless buffalo tenders - 12.49

Mediterranean Salad

Our house garden salad with feta cheese and pita bread croutons tossed with a lemon mint olive oil dressing - 9.49
Add Grilled Chicken - 4.00
Add Grilled Shrimp - 5.00
Add Grilled Salmon - 9.00

Caesar Salad

Crisp romaine lettuce tossed with our homemade Caesar dressing, garlic croutons and parmesan cheese - 9.49
Add Grilled Chicken - 4.00
Add Grilled Shrimp - 5.00
Add Grilled Salmon - 9.00

Steak Tip Caesar Salad*

Tender steak tips served over crisp romaine tossed with our own Caesar dressing, garlic croutons and parmesan cheese - 14.49

Mesclun Salad

Mixed field greens tossed with sun dried cranberries, roasted walnuts, pears, red seedless grapes, gorgonzola cheese, pita bread croutons and a balsamic vinaigrette - 9.79
Add Grilled Chicken - 4.00
Add Grilled Shrimp - 5.00
Add Grilled Salmon - 9.00

Roasted Beet Salad

Mixed field greens with roasted beets, candied walnuts, goat cheese and a balsamic vinaigrette - 9.79

Garden Salad

Romaine, iceberg and mixed greens with tomatoes, cucumber, Bermuda onions and carrots - 7.99
Add Grilled Chicken - 4.00
Add Grilled Shrimp - 5.00
Add Grilled Salmon - 9.00

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Before placing your order, please inform your server if anyone in your party has a food allergy. We can accommodate gluten free needs.

ENTRÉES

Garden salad with any meal - 3.49
Small Caesar or Mediterranean Salad with any meal - 4.49
Small Mesclun Salad with any meal - 4.99

veal & beef

Veal Marsala

Sautéed veal scallopinis with mushrooms in a Marsala wine butter sauce - 20.99

Veal Saltimbocca

Sautéed veal scallopinis topped with fresh sage, prosciutto, mozzarella cheese, mushrooms and spinach in a lemon butter sauce - 20.99

Veal Piccata

Sautéed veal scallopinis with mushrooms, capers and artichoke hearts in a lemon butter sauce - 20.99

Veal Parmesan

Tender breaded veal cutlet topped with marinara sauce and mozzarella cheese - 20.99

New York Sirloin*

Grilled 12 oz. choice New York sirloin - 24.99
With Montreal or Cajun Seasoning - 50¢ each

Steak Tips*

12 oz. of marinated charbroiled steak tips served over rice pilaf, topped with sautéed mushrooms and onions in a Marsala wine butter sauce - 18.99

chicken

Chicken Parmesan

Breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese - 16.99

Chicken Piccata

Sautéed boneless breast of chicken with mushrooms, capers and artichoke hearts in a lemon butter sauce - 17.29

Chicken Blue Eyes

Sautéed boneless breast of chicken de-glazed with white wine topped with breaded eggplant, sharp provolone cheese, mushrooms and marinara sauce - 17.79

Chicken Loretta

Twin boneless chicken cutlets with a ricotta and spinach filling topped with mushrooms, mozzarella cheese and a white wine demi glaze - 17.79

Chicken Marsala

Sautéed boneless breast of chicken with mushrooms in a marsala wine butter sauce - 17.29

Chicken Marie

Sautéed boneless breast of chicken with roasted almonds, sweet red and yellow peppers in a brown sugar butter sauce over butternut squash raviolis - 17.79

Chicken Alexa

Twin parmesan panko encrusted boneless breast of chicken topped with prosciutto di parma, roasted peppers, basil leaves and buffalo mozzarella in a pesto cream sauce - 17.99

Chicken & Lobster Saltimbocca

Sautéed boneless breast of chicken and lobster meat topped with fresh sage, prosciutto, mozzarella cheese, mushrooms and spinach in a lemon butter sauce - 23.99

Chicken Madeira

Sautéed boneless breast of chicken with smoked mozzarella cheese, Italian sausage, asparagus, mushrooms and a madeira wine butter sauce - 17.79

For parties of 8 or more, an 18% gratuity will be added to the total of the check.
No separate checks. Minimum plate charge 5.00

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seafood

Jeffrey's Seafood Sauté

Sautéed shrimp, sea scallops and salmon with sun dried tomatoes, spinach, roasted red peppers, onions, roasted pine nuts and fresh basil in a white wine and garlic butter sauce over angel hair pasta - 20.99

Fish & Chips

Deep fried lightly battered fresh haddock served with French fries, onion strings, cole slaw and rémoulade sauce - 16.99

Baked Haddock

Baked fresh haddock with a seasoned Ritz cracker crumb topping - 16.99

Baked Stuffed Shrimp

Five large baked shrimp filled with our homemade seafood stuffing topped with garlic butter sauce - 18.79

Salmon Alex

Grilled Atlantic salmon fillet brushed with an orange ginger glaze, topped with roasted matchstick vegetables and toasted sesame seeds - 18.79

Salmon Nicola

Grilled Atlantic salmon fillet over mixed field greens topped with a roasted shallot vinaigrette, feta cheese and crispy carrot curls - 18.79

Stuffed Sea Scallops

Large sea scallops topped with our homemade seafood stuffing baked to perfection - 20.99

Stuffed Haddock

Baked fresh haddock topped with our homemade seafood stuffing and a garlic butter sauce - 19.99

Tebeau's Sauté

Fresh sautéed shrimp, scallops and lobster with sweet red peppers and pea pods in a lemon saffron cream sauce over angel hair pasta - 23.99

Salmon Emma

Baked Atlantic salmon encrusted with candied walnuts and panko crumbs topped with a maple bourbon glaze and served with a spinach, onion and bacon sauté and rice pilaf - 20.79

Haddock Feeney

Pan seared haddock with sautéed garlic, basil and a medley of fire roasted and garden fresh tomatoes topped with crumbled goat cheese finished with an aged balsamic drizzle - 19.99

Fish Tacos

Lightly battered fried haddock with cilantro lime slaw, roasted corn, tomato and black bean salsa, chipotle aioli and warm flour tortillas served with a lightly dressed arugula and tomato salad - 17.99

45 house selections

Cioppino

Shrimp, sea scallops, haddock, calamari, littlenecks and mussels in a seasoned seafood tomato broth over linguine - 23.99

Niro Seafood Melange

Sautéed shrimp and scallops with wild mushrooms and julienne prosciutto in a sherry tarragon cream sauce with two homemade lobster, shrimp and scallop risotto cakes - 21.99

Filet Joseph

Grilled 8 oz. filet mignon topped with breaded portabella sticks and goat cheese sauced with a roasted garlic bourbon cream sauce - 26.99

Surf & Turf*

12 oz. choice NY sirloin with stuffed scallops - 29.99
12 oz. choice NY sirloin with stuffed shrimp - 29.99
Served with potato and vegetable.
Substitute 8 oz. Grilled Filet for NY Strip add 3.00

Zio's Chicken

Twin parmesan panko encrusted boneless breast of chicken over potato gnocchi in a tomato cream sauce with lightly dressed arugula, crispy prosciutto and shaved parmesan - 17.99

Pork Chop Peduto

Charbroiled 12 oz. hand cut rib chop topped with a homemade apple chutney over sausage, parmesan and sage risotto cakes with whole baby green beans - 18.99

Grilled Vegetable Risotto

Slow cooked Arborio rice folded with parmigiano-reggiano cheese, asparagus, peppers, red onion, zucchini and basil - 13.99
Add Chicken - 4.00 Add Shrimp - 5.00

pasta

Chicken & Shrimp Jambalaya

Sautéed chicken fillets, shrimp, andouille sausage and vegetables in a Cajun tomato sauce over Linguine or Rice Pilaf - 18.99

Capellini Richard

Angel hair pasta tossed with stewed tomatoes, fresh basil, parmesan cheese, olive oil and garlic - 13.99
Add Grilled Chicken - 4.00 Add Grilled Shrimp - 5.00

Chicken & Broccoli with Penne

Sautéed chicken fillets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne - 16.99

Eggplant Parmesan

Lightly breaded eggplant layered with marinara sauce, mozzarella and parmesan cheese, served with pasta and garlic bread - 15.79

Spaghetti & Meatballs - 12.99

Tortellini Venizia

Sautéed shrimp, Italian sausage and a medley of fresh vegetables in an olive oil and garlic sauce tossed with parmesan cheese and cheese tortellini - 17.99

Penne Carbonara

Sautéed chicken fillets, bacon, mushrooms and peas in a classic alfredo sauce tossed with penne - 17.99

Cubby's Gnocchi

Potato parmesan gnocchi in a zesty tomato bolognese sauce finished with a touch of cream and shaved parmesan - 16.99

Rigatoni Rejane

Cheese filled rigatoni with sautéed chicken fillets, sweet Italian sausage, mushrooms and spinach in a five cheese tomato cream sauce - 18.79

Ravioli Rivard

Mushroom raviolis with roasted red peppers, pine nuts, caramelized wild mushrooms and spinach in a madeira wine cream sauce topped with balsamic drizzle and eggplant croutons - 16.99
Add Chicken - 4.00 Add Shrimp - 5.00

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sides

Vegetable - 2.99

Baby Green Beans - 3.99

Sweet Potato Fries - 3.49

French Fries - 2.99

Waffle Fries

Regular or Cajun - 3.99

Mashed Potatoes - 2.99

1 lb. Baked Potato - 3.49

Cole Slaw - 2.99

Pasta with Marinara - 3.99

Pasta with Alfredo - 5.49

Homemade
Meatball (1) - 2.99

Italian Sausage (1) - 2.99

Onion Strings - 2.99

Spinach
Oil and garlic or steamed - 3.99

Sautéed Spinach
& Broccoli
In an olive oil and garlic sauce - 3.99

Rice Pilaf - 2.99

Grilled Asparagus - 3.99

Broccoli
Oil and garlic or steamed - 3.99

Garlic Bread
Toasted Italian bread generously
topped with our homemade
garlic butter - 4.99

Risotto
Slow cooked arborio rice folded
with parmigiano-reggiano cheese,
asparagus, wild mushrooms
and a touch of cream - 5.99

angus burgers*

Our burgers are 1/2 lb. fresh ground Angus sirloin served on a fresh roll with a half sour pickle and your choice of French fries or specialty pasta salad of the day.

Ed's All American Sirloin Burger

Ground Angus sirloin with lettuce, tomato and onion - 9.99
Add Cheese or Bacon - 1.00 each

The Benjamin Burger

Ground Angus sirloin with cracked pepper mayo, jack cheese, bacon, sautéed onions and mushrooms topped with a homemade Guinness steak sauce served with waffle fries - 11.99

The Signature Burger

Ground Angus sirloin with chipotle aioli, smoked gouda, bacon, lettuce, tomato, and pickled jalapeños served with waffle fries - 11.99

BBQ Ranch Burger

Ground Angus sirloin with bacon, cheddar cheese, lettuce, tomato, crispy onions and BBQ ranch dressing - 11.99

build your own pizza

Cheese Pizza - 11.99

Meat Toppings

•Pepperoni •Grilled Chicken •Meatball •Hamburger •Sausage - 2.50 each

Veggie Toppings

•Mushroom •Green Pepper •Onion •Spinach •Broccoli •Tomato •Roasted Red Pepper - 1.50 each

specialty pizzas

Greek Pizza

Fresh homemade pizza dough topped with spinach, tomatoes, grilled breaded eggplant, roasted garlic cloves, feta cheese, pizza sauce and our four cheese blend - 16.99

The Goose's Favorite Pizza

Fresh homemade pizza dough topped with pepperoni, sausage, mushrooms, onions, green peppers, pizza sauce and our four cheese blend - 16.99

BBQ Chicken Pizza

Fresh homemade pizza dough brushed with olive oil and garlic topped with our four cheese blend, grilled chicken, BBQ sauce and Bermuda onions - 16.99

Pizza 45

Fresh homemade pizza dough brushed with roasted garlic puree topped with pesto chicken, roasted red peppers, our four-cheese blend, smoked mozzarella and lightly dressed arugula - 17.99

children's menu

Children's meals are served with your choice of side.

Sides: Coleslaw, Carrots with Ranch, Steamed Broccoli, Mandarin Oranges, Fries, Rice Pilaf, Mashed Potato

Cheese Pizza - 5.99

Penne Alfredo - 5.99

**Homemade
Mac-n-Cheese** - 6.99

**Spaghetti &
Meatballs** - 5.99

Salmon - 8.99

Chicken Fingers - 5.99

Steak Tips - 8.99

Hot Dog - 4.99

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hold your function at 45!

We can accommodate parties of up to 70 people. Please call **508-533-8171** or inquire within for more information on planning your special occasion. Our Function menus can also be found on our website www.45restaurant.com

gift certificates available

We gladly accept Visa, MasterCard, American Express and Discover Card.

catering services

Let us cater your next event while you sit back and enjoy. Ask for our offsite catering menu or visit our website www.45restaurant.com



Food. Community. Education.

We hope you enjoy your dining experience and look forward to seeing you again very soon!

www.45restaurant.com