



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 - 11.99

Fried Calamari

Lightly battered deep fried calamari served with rémoulade and marinara sauces - 10.49

Artichoke & Spinach Dip

A blend of artichoke, spinach, four cheeses and seasonings served warm with tortilla chips - 9.99

Boneless Buffalo Tenders

Lightly coated chicken tenders tossed in a tangy buffalo sauce served with celery sticks and bleu cheese dressing - 10.99

Boneless BBQ Tenders

Lightly coated chicken tenders tossed in our own honey BBQ sauce served with celery sticks and ranch dressing - 10.99

Paul's Shrimp Mozambique

Traditional recipe of eight shrimp sautéed in a savory sauce of garlic and special house seasonings, served over Italian toast - 11.99

Stuffed Mushrooms

Large mushroom caps filled with our homemade seafood stuffing, melted Swiss cheese and a garlic butter sauce - 10.99

Marvelous Marvin's Mussels

Native mussels steamed with white wine, roasted garlic cloves, diced tomatoes and scallions - 11.99

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 - 11.99

Shrimp Cocktail

Eight jumbo shrimp served with homemade zesty cocktail sauce - 11.99

OG Fries

French fries tossed in a mixture of olive oil, garlic, parmesan cheese, parsley, and red pepper flakes - 8.99

Crab Cakes

Fresh crabmeat blended with vegetables, crumbs and seasonings, pan fried and served with garlic butter sauce and red pepper aioli - 11.99

Fried Mac & Cheese Balls

The Chef's homemade five cheese mac-n-cheese, breaded and deep fried, served with a tomato cream sauce - 9.99

Chicken Lettuce Wraps

Sautéed chicken strips and an Asian vegetable slaw served with crisp romaine lettuce leaves, cusabi and peanut dipping sauces - 10.99

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

Medway Meatballs

6 mini meatballs topped with homemade marinara sauce, melted mozzarella cheese, and fresh basil served with garlic bread - 9.99

Gabe's Garlic Bread Gorgonzola Fondue

Toasted Italian garlic bread served with a delicious gorgonzola cheese cream sauce for dipping - 9.99

Pomodoro Pizzetta

Grilled pizza dough topped with pomodoro sauce, sliced tomatoes, fresh mozzarella, basil, and caramelized onions - 10.99

Olympic Pizzetta

Grilled pizza dough brushed with pesto topped with artichokes, diced tomatoes, roasted red peppers, spinach and our four cheese blend - 10.99

soup & salads

Lobster & Corn Chowder

Bowl - 8.99 Cup - 6.49

Clam Chowder

Available Fridays only.
Bowl - 7.99 Cup - 5.99

Soup of the Day

Bowl - 5.99 Cup - 3.99

Side Garden Salad - 3.99 • Side Mesclun Salad - 5.29 • Side Caesar Salad - 5.29

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 - 17.99

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 - 13.49

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 - 13.49

Mediterranean Salad

Our house garden salad with feta cheese and pita bread croutons tossed with a lemon mint olive oil dressing - 9.99
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 - 9.99
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 - 15.99

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 - 9.99
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 - 10.49
Add Grilled Chicken - 4.00
Add Grilled Shrimp - 5.00
Add Grilled Salmon - 9.00

Garden Salad

Romaine, iceberg and mixed greens with tomatoes, cucumber, Bermuda onions and carrots - 8.99
Add Grilled Chicken - 4.00
Add Grilled Shrimp - 5.00
Add Grilled Salmon - 9.00

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

ENTRÉES

veal & beef

Veal Marsala

Sautéed veal scallopinis with mushrooms in a Marsala wine butter sauce. Served with pasta or your choice of two sides - 21.99

Veal Saltimbocca

Sautéed veal scallopinis topped with fresh sage, prosciutto, mozzarella cheese, mushrooms and spinach in a lemon butter sauce. Served with pasta or your choice of two sides - 21.99

Veal Piccata

Sautéed veal scallopini with mushrooms, capers and artichoke hearts in a lemon butter sauce. Served with pasta or your choice of two sides - 21.99

Veal Parmesan

Tender breaded veal cutlet topped with marinara sauce and mozzarella cheese served over linguine - 21.99

chicken

Chicken Parmesan

Breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese served over linguine - 17.99

Chicken Piccata

Sautéed boneless breast of chicken with mushrooms, capers and artichoke hearts in a lemon butter sauce. Served with pasta or your choice of two sides - 17.99

Chicken Blue Eyes

Sautéed boneless breast of chicken de-glazed with white wine topped with breaded eggplant, sharp provolone cheese, mushrooms and marinara sauce. Served with pasta or your choice of two sides - 17.99

Chicken Loretta

Twin boneless chicken cutlets with a ricotta and spinach filling topped with mushrooms, mozzarella cheese and a white wine demi glaze. Served with pasta or your choice of two sides - 17.99

Chicken Marsala

Sautéed boneless breast of chicken with mushrooms in a marsala wine butter sauce. Served with pasta or your choice of two sides - 17.99

side choices

mashed potatoes, rice pilaf, French fries, vegetable of the day, coleslaw, OG fries (+1.00), sweet potato fries (+1.00), onion strings (+1.00), baked potato (+1.50), waffle fries (+1.00), roasted fingerling potatoes (+1.00), house risotto (+3.00), asparagus (+1.00), broccoli (+1.00), green beans (+1.00), spinach (+1.00) or spinach broccoli (+1.00)

Pasta Choices: linguine, penne, spaghetti, or angel hair.

Substitute Gluten Free Penne (+2.75) or Fresh Rigatoni (+3.00)

New York Sirloin*

Grilled 10 oz. choice New York sirloin. Served with pasta or your choice of two sides - 19.99 With Montreal or Cajun Seasoning - 1.00 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

Simple Filet*

Plain 8 oz. filet mignon grilled to perfection served with roasted fingerling potatoes and asparagus - 26.99

Open Face Steak Sandwich*

Grilled 10 oz. choice New York sirloin over Italian garlic toast with French fries and onion strings - 19.99

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 - 18.99

Chicken Athens

Sautéed chicken fillets, kalamata olives, capers, diced tomatoes, roasted red peppers, artichoke hearts, and sliced pepperoncini tossed in a garlic butter sauce over linguine finished with feta cheese - 17.99

Chicken Saltimbocca

Sautéed boneless breast of chicken topped with fresh sage, prosciutto, mozzarella cheese, mushrooms and spinach in a lemon butter sauce. Served with pasta or your choice of two sides - 17.99

Add Lobster Meat +7.00

Chicken LaCroix

Sautéed boneless breast of chicken with roasted red and yellow tomatoes, green onions, and shiitake mushrooms in a Mozambique cream sauce finished with melted smoked gouda cheese served over rice pilaf or pasta - 17.99

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 - 21.99

Fish & Chips

Deep fried lightly battered fresh haddock served with French fries, onion strings, cole slaw and remoulade sauce - 17.99

Baked Haddock

Baked fresh haddock with a seasoned Ritz cracker crumb topping. Served with pasta or your choice of two sides - 17.99

Baked Stuffed Shrimp

Five large baked shrimp filled with our homemade seafood stuffing topped with garlic butter sauce. Served with pasta or your choice of two sides - 19.79

Salmon Alex

Grilled Atlantic salmon fillet brushed with an orange ginger glaze, topped with roasted matchstick vegetables and toasted sesame seeds. Served with pasta or your choice of two sides - 19.99

Salmon Nicola

Grilled Atlantic salmon fillet over mixed field greens topped with a roasted shallot vinaigrette, feta cheese and crispy carrot curls. Served with pasta or your choice of two sides - 19.99

Stuffed Sea Scallops

Large sea scallops topped with our homemade seafood stuffing baked to perfection. Served with pasta or your choice of two sides - 21.99

Seafood Gourmet

Sautéed shrimp, scallops, and lobster meat with asparagus, diced tomatoes and mushrooms in a white wine cream sauce over linguine - 25.99

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

Stuffed Haddock

Baked fresh haddock topped with our homemade seafood stuffing and a garlic butter sauce. Served with pasta or your choice of two sides - 20.99

Sesame Haddock

Sesame panko crusted haddock served with an Asian vegetable slaw and roasted fingerling potatoes finished with a teriyaki drizzle - 19.99

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. Served with pasta or your choice of two sides - 19.99

45 house selections

Cioppino

Shrimp, sea scallops, haddock, calamari, littlenecks and mussels in a seasoned seafood tomato broth over linguine - 24.99

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 - 22.99

Shrimp & Scallop Risotto

Slow cooked arborio rice folded with parmesano-reggiano cheese, asparagus, wild mushrooms, shrimp, scallops and a touch of cream - 22.99

Surf & Turf*

10 oz. choice NY sirloin with stuffed scallops - 29.99
10 oz. choice NY sirloin with stuffed shrimp - 29.99
Served with pasta or your choice of two sides
Substitute 8 oz. Grilled Filet for NY Strip add 5.00

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 - 18.99

Filet Malcomb

Grilled 8 oz filet mignon topped with a brandy whole grain mustard cream sauce and roasted mushrooms, served with roasted fingerling potatoes and baby green beans - 28.99

pasta & more

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 - 14.99
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 - 17.99

Eggplant Parmesan

Lightly breaded eggplant layered with marinara sauce, mozzarella and parmesan cheese, served with pasta and garlic bread - 16.99

Spaghetti & Meatballs

- 13.99

Fresh Rigatoni Bolognese

Fresh rigatoni in our homemade tomato bolognese sauce finished with a touch of cream and shaved parmesan - 18.99

Penne Carbonara

Sautéed chicken fillets, bacon, mushrooms and peas in a classic alfredo sauce tossed with penne - 18.99

Ravioli 45

Cheese ravioli in a tomato cream sauce with crumbled sausage and spinach - 16.99

Grilled Vegetable Risotto

Slow cooked Arborio rice folded with parmesano-reggiano cheese, asparagus, peppers, red onion, zucchini and basil - 14.99
Add Chicken - 4.00 Add Shrimp - 5.00

side choices

mashed potatoes, rice pilaf, French fries, vegetable of the day, coleslaw, OG fries (+1.00), sweet potato fries (+1.00), onion strings (+1.00), baked potato (+1.50), waffle fries (+1.00), roasted fingerling potatoes (+1.00), house risotto (+3.00), asparagus (+1.00), broccoli (+1.00), green beans (+1.00), spinach (+1.00) or spinach broccoli (+1.00)

Pasta Choices: linguine, penne, spaghetti, or angel hair. Substitute Gluten Free Penne (+2.75) or Fresh Rigatoni (+3.00)

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sides à la carte

Vegetable - 2.99
Baby Green Beans - 4.49
OG Fries - 3.99
Sweet Potato Fries - 3.99
French Fries - 2.99
Waffle Fries
Regular or Cajun - 3.99
Mashed Potatoes - 2.99
1 lb. Baked Potato - 3.49
Roasted Fingerling Potatoes - 3.99

Cole Slaw - 2.99
Pasta with Marinara - 4.49
Pasta with Alfredo - 5.49
Homemade Meatball (1) - 2.99
Italian Sausage (1) - 2.99
Basket of Onion Strings - 5.99
Spinach
Oil and garlic or steamed - 4.49
Sautéed Spinach & Broccoli
In an olive oil and garlic sauce - 4.49
Rice Pilaf - 2.99

Grilled Asparagus - 4.99
Broccoli
Oil and garlic or steamed - 4.49
Garlic Bread
Toasted Italian bread generously topped with our homemade garlic butter - 5.99
House Risotto
Slow cooked arborio rice folded with parmesan-reggiano cheese, asparagus, wild mushrooms and a touch of cream - 6.99
Gluten Free Penne - 6.75
Fresh Rigatoni - 7.49
Gluten Free Roll - 1.50

angus burgers*

Our burgers are 1/2 lb. fresh ground Angus sirloin served on a fresh brioche roll with a half sour pickle and your choice of French fries or specialty pasta salad of the day. Substitute Gluten Free Roll +1.50

Ed's All American Sirloin Burger

Ground Angus sirloin with lettuce, tomato and onion - 10.99
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 - 12.99

The Signature Burger

Ground Angus sirloin with chipotle aioli, smoked gouda, bacon, lettuce, tomato, and pickled jalapeños served with waffle fries - 12.99

BBQ Ranch Burger

Ground Angus sirloin with bacon, cheddar cheese, lettuce, tomato, crispy onions and BBQ ranch dressing - 12.99

Veggie Burger

House made black bean sweet potato veggie burger topped with melted gouda cheese, arugula, tomato, onion, and chipotle aioli drizzle - 11.99

build your own pizza

Cheese Pizza

- 11.99

Meat Toppings

• Pepperoni • Grilled Chicken • Pesto 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

Hawaiian Pizza

Our classic cheese pizza topped with ham and pineapple - 16.99

Buffalo Chicken Pizza

Fresh homemade pizza dough topped with buffalo tenders, gorgonzola cheese, red onions, buffalo sauce and our four cheese blend - 16.99

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

Spaghetti & Meatballs

- 5.99

Penne Alfredo

- 5.99

Salmon

- 8.99

Steak Tips

- 8.99

Homemade Mac-n-Cheese

- 6.99

Chicken Fingers

- 5.99

Hot Dog

- 4.99

Gluten Free Penne with Marinara

- 6.99

With Alfredo - 7.99

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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



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

www.45restaurant.com