



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

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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.

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

sandwiches

Our sandwiches are served with a half sour pickle and your choice of French fries or specialty pasta salad of the day

Pastrami Focaccia

Thin sliced warmed lean pastrami with Swiss cheese, lettuce, tomato, crispy onion strings and spicy brown mustard on a homemade toasted focaccia - 10.49

Eggplant Focaccia

Warm breaded eggplant, sautéed spinach, caramelized onions, roasted red peppers, goat cheese and a roasted garlic aioli on an oven baked focaccia - 10.49

Turkey Club

Thin sliced roast turkey breast with bacon, American cheese, lettuce, tomato, onion and mayonnaise on toasted triple decker wheat bread - 10.49

Chicken Parmesan Focaccia

Lightly breaded boneless chicken breast topped with marinara sauce and mozzarella cheese on a homemade toasted garlic focaccia - 10.49

Chicken Panini

Grilled chicken, fresh mozzarella and tomato, drizzled with balsamic glaze on sliced grilled Italian bread - 10.49

Buffalo Chicken Wrap

Grilled marinated chicken breast tossed in tangy hot sauce with bleu cheese dressing, lettuce, tomato and crispy onion strings wrapped in a soft tortilla - 10.49

Upscale Italian Focaccia

Pepperoni, salami, Virginia baked ham, provolone cheese, roasted garlic aioli, cherry peppers, tomato, red onion and arugula on an oven baked focaccia - 10.49

Southwest Wrap

Grilled Cajun chicken breast, black bean and corn salsa, jalapeno jack cheese, chipotle aioli, and arugula wrapped in a soft tortilla - 10.49

Gouda Melt

Lightly grilled Italian bread with melted smoked gouda cheese, sliced apple and crispy bacon served with sweet potato fries - 10.49

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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

Salmon - 8.99

Chicken Fingers - 5.99

**Spaghetti &
Meatballs** - 5.99

Steak Tips - 8.99

Hot Dog - 4.99

Penne Alfredo - 5.99

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

**Gluten Free Penne
with Marinara** - 6.99
With Alfredo - 7.99

For parties of 8 or more, an 18% gratuity will be added to the total of the check.

No separate checks.

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entrées

Chicken Marsala

Sautéed boneless chicken fillets with mushrooms in a marsala wine butter sauce over linguine - 11.99

Chicken & Shrimp Jambalaya

Sautéed chicken fillets, shrimp, andouille sausage and vegetables in a Cajun tomato sauce over Linguine or Rice Pilaf - 11.99

Capellini Richard

Angel hair pasta tossed with stewed tomatoes, fresh basil, parmesan cheese, olive oil and garlic - 9.99
Add Grilled Chicken - 4.00
Add Grilled Shrimp - 5.00

Fish & Chips

Deep fried lightly battered fresh haddock served with French fries, onion strings, cole slaw and rémoulade sauce - 12.99

Chicken Athens

Sauteed 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 - 11.99

Penne Carbonara

Sautéed chicken fillets, bacon, mushrooms and peas in a classic alfredo sauce tossed with penne - 12.99

Chicken & Broccoli with Penne

Sautéed chicken fillets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne - 11.99

Baked Haddock

Baked fresh haddock with a seasoned Ritz cracker crumb topping served with mashed potatoes and vegetables - 12.99

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 - 14.79

Chicken Parmesan

Breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese served with linguine - 11.99

Veal Parmesan

Tender breaded veal cutlet topped with marinara sauce and mozzarella cheese served with linguine - 15.99

Chicken Piccata

Sautéed chicken fillets with mushrooms, capers and artichoke hearts in a lemon butter sauce over linguine - 11.99

Spaghetti & Meatballs - 9.99

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 mashed potatoes and vegetables - 12.99

Eggplant Parmesan

Lightly breaded eggplant layered with marinara sauce, mozzarella and parmesan cheese, served with pasta and garlic bread - 10.99

Steak Tips*

6 oz. of marinated charbroiled steak tips served over rice pilaf, topped with sautéed mushrooms and onions in a Marsala wine butter sauce - 12.99

Fresh Rigatoni Bolognese

Fresh rigatoni in our homemade tomato bolognese sauce finished with a touch of cream and shaved parmesan - 11.99

Zio's Chicken

Parmesan panko encrusted boneless breast of chicken over potato gnocchi on a tomato cream sauce with lightly dressed arugula, crispy prosciutto and shaved parmesan - 12.99

sides à la carte

Vegetable - 2.99

Baby Green Beans - 4.49

Sweet Potato Fries - 3.99

French Fries - 2.99

OG Fries - 3.99

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 parmigiano-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

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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!

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