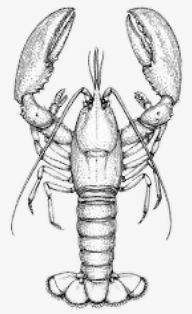




Restaurant 45

... established 2003 ...



Summer Seafood Menu

Available Memorial Day to Labor Day weekend

Our Summer Seafood prices may fluctuate or items may be temporarily unavailable.
Please ask your server for today's Market Prices.

STARTERS

STUFFED QUAHOG

Homemade traditional stuffie enhanced with chorizo sausage served piping hot - 7.99

HOT SOY POKE APPETIZER

Diced ahi tuna marinated in sweet + spicy soy sauce with edamame, roasted corn and pickled onions in a crispy wonton shell finished with sesame seeds - 15.99

LOBSTER & CORN CHOWDER

Bowl - 9.99 Cup - 7.99

CLAM CHOWDER

Available Fridays only
Bowl - 8.99 Cup - 6.99



ENTREES

LOBSTER ROLL

Homemade lobster salad in a buttered brioche roll served with French fries, onion strings and coleslaw - Market Price

LOBSTER ROLL + CLAM PLATE COMBO

Homemade lobster salad in a buttered brioche roll served with lightly battered deep-fried whole belly clams, French fries, onion strings, coleslaw and rémoulade sauce - Market Price

FRIED CLAM PLATTER

Fresh lightly battered deep-fried whole belly clams served with French fries, onion strings, coleslaw and rémoulade sauce - Market Price

FRIED SCALLOP PLATTER

Lightly battered deep-fried sea scallops served with French fries, onion strings, coleslaw and rémoulade sauce - Market Price

FISHERMAN'S PLATTER

Haddock, clams, scallops, and shrimp lightly battered and deep-fried served with French fries, onion strings, coleslaw and rémoulade sauce - Market Price

RAVIOLI INTINARELLI

Shrimp and roasted garlic filled ravioli tossed in a tomato cream with sautéed shrimp, asparagus, roasted red peppers and baby spinach topped with toasted focaccia crumbs and shaved parmesan cheese - 24.99

GNOCCHI ARAGOSTA

Sautéed lobster meat, fire roasted tomatoes and julienned onions in a tomato pesto sauce tossed with gnocchi finished with a touch of cream and shaved parmesan cheese - 29.99

Check out our full dinner menu for more Seafood choices available year round
such as Fish & Chips, Fish Tacos, Salmon dishes & More!



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.



Summer Sippers

LEMON BLUEBERRY MARTINI

Stoli Blueberry Vodka, Agave Syrup, Fresh Lemon Juice + Mini Blueberries served straight up

PISTACHIOS IN PARADISE

Fabrizia Crema di Pistachio Liqueur, White Chocolate Liqueur + Pearl Coconut Vodka served straight up

S'MORES MARTINI

Smirnoff Vanilla Vodka, White Chocolate Liqueur + Toasted Marshmallow Syrup served straight up with a Graham Cracker Chocolate Rim & Mini Marshmallows

JAMAICAN ME HAPPY

Malibu Coconut Rum, Banana Liqueur, Blue Curacao + Cranberry & Pineapple Juices. The perfect patio punch!

HONEY, I'M BERRY HOT

Casamigos Blanco Tequila, Cointreau Liqueur, Hot Honey Syrup, Muddled Blackberries and Fresh Lime Juice on the rocks with a Tajin Rim

PATIO MOJITO

Bacardi White Rum, Fresh Lime Juice, Simple Syrup, 45 Patio Grown Mint + a splash of soda water
choose your flavor: original, watermelon, mango, pear, strawberry, raspberry, blueberry, coconut, blackberry or passion fruit

