

Gramercy Restaurant

CELEBRATING 80 YEARS



Established 1938

Appetizers

ANTIPASTO – 9.5

PROVOLONE, HAM, SALAMI, ASSORTED OLIVES, CHERRY PEPPERS, PEPPERONCINI,
ROASTED RED PEPPERS, ANCHOVIES, CELERY, HARD-BOILED EGG, TOMATOES

PROVOLONE & SPANISH OLIVES – 7.5

ROASTED PEPPERS & ANCHOVIES OR IMPORTED SARDINES – 9

IMPORTED SARDINES & STUFFED OLIVES – 9

JUMBO SHRIMP COCKTAIL – 7

JUMBO PEEL & EAT SHRIMP (1 DOZEN) – 10

DEVEILED CRAB PUFFS – 8

SHRIMP SCAMPI – 8

NEW ZEALAND MUSSELS – 8

RED OR WHITE SAUCE

ZUPPA DI CLAMS (1 DOZEN) – 10

RED OR WHITE SAUCE

FRIED CALAMARI – 9

CALAMARI IN MARINARA SAUCE – 9

TRIBE IN TOMATO SAUCE – 10

Soups

CUP – 3 BOWL – 4

SOUP DU JOUR

MANHATTAN CLAM CHOWDER

TORTELLINI

Salads & Vegetables

HOUSE SALAD – 3.5

HOUSE VINAIGRETTE, RANCH, CREAMY ITALIAN,
FRENCH, RUSSIAN, BALSAMIC VINEGAR & OLIVE OIL
CREAMY BLUE CHEESE OR CRUMBLLED GORGONZOLA, ADD .5
TUNA, ADD 3

RED BEET SALAD – 6

HEARTS OF ROMAINE WITH RED BEETS & CRUMBLLED GORGONZOLA

TUNA PLATE – 7

SAUTÉED BROCCOLI RABE – 5

SAUTÉED BROCCOLI – 4

SAUTÉED GREEN PEPPERS – 4

VEGETABLE DU JOUR – 2

HAND-CUT FRENCH FRIES

SMALL 2.5 – LARGE 4

Gramercy Specialty Pizza

ROUND PAN PIE

CHEESE, 4 SLICES – 5.5

TOPPINGS – 1.5 EACH

SAUSAGE, PEPPERONI, MEATBALLS, HAMBURGER, ROASTED RED PEPPERS,
GREEN PEPPERS, MUSHROOMS, EXTRA CHEESE, ANCHOVIES, BLACK OLIVES, CHERRY PEPPERS
SHRIMP – 4

Traditional Pasta

SPAGHETTI

TOMATO SAUCE – 11

MEAT SAUCE – 12

MEATBALLS – 12

ITALIAN SAUSAGE – 14

HALF CHICKEN – 16

MARINARA SAUCE – 12

MUSHROOM SAUCE – 14

BUTTER GARLIC & PARSLEY – 13

OLIVE OIL & GARLIC – 13

TUNA FISH – 14

ZITI, SHELLS, RIGATONI, PENNE – .5 EXTRA

MEATBALLS – .5 EACH

RAVIOLI – 14

MEAT OR RICOTTA CHEESE

TORTELLINI – 14

IN TOMATO SAUCE

Pasta Primavera

PASTA WITH BROCCOLI – 15

PASTA WITH BROCCOLI & PEAS – 16

PASTA WITH PEAS – 14

PASTA WITH PEAS & MUSHROOMS – 16

PASTA AL PESTO – 14

PASTA WITH BROCCOLI RABE – 16

PASTA WITH BROCCOLI RABE & ITALIAN SAUSAGE – 18

Pasta Pescatore

LINGUINE – SERVED RED OR WHITE

CLAM SAUCE – 15

SEA SCALLOPS – 18

GULF SHRIMP – 16

NEW ZEALAND MUSSELS – 14

CALAMARI – 16

PENNE WITH SHRIMP & ROASTED RED PEPPERS – 18

PENNE WITH CALAMARI & SWEET PEAS – 18

SEAFOOD MEDLEY – 20

GULF SHRIMP, SEA SCALLOPS & CLAMS OVER LINGUINE

CLAMS POSILLIPO – 18

TENDER CLAMS STEAMED IN A SPECIALLY SEASONED MARINARA OVER LINGUINE

LOBSTER POSILLIPO – 25

STEAMED 8OZ. LOBSTER TAIL IN A SPECIALLY SEASONED MARINARA OVER LINGUINE

LOBSTER FRA DIAVALO FOR TWO – 49

SPLIT 14OZ. LOBSTER TAIL, GULF SHRIMP & CLAMS IN A SPECIALLY SEASONED MARINARA OVER LINGUINE

PASTA CON SARDE – 17

A SICILIAN FAVORITE – SARDINES, FENNEL, OIL & GARLIC OVER SPAGHETTI

PASTA SELECTIONS SERVED WITH A HOUSE SALAD
FOR SMALLER PORTIONS, DEDUCT \$1

Chicken & Veal

VEAL CUTLET PARMIGIANA

BREADED MILK-FED VEAL TOPPED WITH MELTED CHEESE & TOMATO SAUCE – 19

VEAL CUTLET MILANESE

BREADED VEAL SEASONED WITH HERBS, SERVED WITH LEMON – 19

VEAL COLUMBIAN

TENDER VEAL SEASONED WITH GARLIC, MINT, ROMANO CHEESE & ONION – 19

VEAL SCALLOPINI

TENDER VEAL WITH MUSHROOMS, ONIONS, & PEPPERS IN A TOMATO-WINE SAUCE – 21

CHICKEN SCAMPI

LIGHTLY BREADED CHICKEN TENDERS SAUTÉED IN GARLIC BUTTER – 17

CHICKEN CACCIATORE

HALF SPRING CHICKEN WITH MUSHROOMS & ONIONS
WHITE WINE SAUCE OR WINE FLAVORED TOMATO SAUCE – 17

CHICKEN PARMIGIANA

BREADED CHICKEN TENDERS TOPPED WITH MELTED CHEESE & TOMATO SAUCE – 17

LEMON CHICKEN SAUTÉ

LIGHTLY BREADED CHICKEN TENDERS SAUTÉED IN LEMON BUTTER – 17

SERVED WITH CHOICE OF TWO:

HOUSE SALAD – VEGETABLE DU JOUR – POTATO – SPAGHETTI

Steaks & Chops

FLAME BROILED

NEW YORK STRIP STEAK

14 oz. – 25

DELMONICO STEAK

14 oz. – 26

PETIT FILET MIGNON

24

LAMB CHOPS

24

PORK CHOPS

17

PREPARED DIJONNAISE (HERBED MUSTARD) – ADD 2

SERVED WITH CHOICE OF TWO:

*HOUSE SALAD – VEGETABLE DU JOUR – POTATO – SPAGHETTI
- OR -*

*CALABRESE STYLE WITH PEPPERS, POTATOES & ONION – ADD 4
CHOICE OF TOSSED SALAD OR VEGETABLE*

Children's Menu

ENTRÉES INCLUDE BEVERAGE & ICE CREAM – 9

CHICKEN FINGERS & FRENCH FRIES
FISH STICKS & FRENCH FRIES
FRIED SHRIMP & FRENCH FRIES
CHEESEBURGER & FRENCH FRIES
GRILLED CHEESE & FRENCH FRIES
SPAGHETTI WITH MEATBALLS & TOMATO SAUCE
SPAGHETTI WITH MEATSAUCE
CHEESE RAVIOLI

Seafood

BROILED LOBSTER TAIL

SERVED WITH HAND CUT FRENCH FRIES AND COLE SLAW
8 OZ. – 25 ~ 14 OZ. – 33

LOBSTER TAIL BROILED IN BUTTER

REMOVED FROM ITS SHELL AND BROILED TO PERFECTION
8 OZ. – 26 ~ 14 OZ. – 34

SURF & TURF

8 OZ. LOBSTER TAIL & PETIT FILET MIGNON – 42

SHRIMP IMPERIAL

BAKED SHRIMP TOPPED WITH CRABMEAT – 19

SHRIMP SCAMPI

TENDER SHRIMP PREPARED IN GARLIC BUTTER – 16

SEAFOOD PARMIGIANA

DEEP FRIED SHRIMP OR HADDOCK WITH MELTED CHEESE & TOMATO SAUCE – 16

LUMP CRAB CASSEROLE

CRABMEAT SPECIALLY SEASONED AND BAKED IN BUTTER – 17

FLOUNDER STUFFED WITH CRAB

BAKED WITH BUTTER & LEMON – 18

MEDITERRANEAN HADDOCK

BAKED WITH OLIVES, CAPERS, ROASTED RED PEPPERS & OLIVE OIL – 18

HADDOCK

BAKED WITH BUTTER & LEMON – 16

WILD ATLANTIC SALMON

BAKED WITH DILL, BUTTER & LEMON – 18

YELLOWFIN TUNASTEAK

BAKED WITH CHOICE OF: DILL AND CAPERS, PUTTANESCA SAUCE, OR MUSHROOM SAUTÉ – 18

SEAFOOD DELUXE

BROILED SHRIMP, SCALLOPS & FLOUNDER TOPPED WITH CRABMEAT – 20

ATLANTIC COD

BAKED WITH CHOICE OF: HOMEMADE MARINARA, BUTTER & ONIONS, OR OLD BAY BUTTER – 16

Deep Fried Seafood

FRESHLY HAND-BREADED

SERVED WITH COCKTAIL OR TARTAR SAUCE

JUMBO SHRIMP – 15

HADDOCK – 15

SEA SCALLOPS – 17

FLOUNDER – 15

FISH STICKS – 14

DEVILED CRABMEAT

HOMEMADE SPECIALTY – 15

SEAFOOD COMBINATION

DEVILED CRABMEAT, FISH FILET, SEA SCALLOPS & JUMBO SHRIMP – 19

SEAFOOD ENTREES SERVED WITH CHOICE OF TWO:
HOUSE SALAD – VEGETABLE DU JOUR – POTATO – SPAGHETTI

Wine

GLASS – 6
HALF-LITER CARAFE – 13
LITER CARAFE – 22

WHITE

BIANCO | CHARDONNAY | PINOT GRIGIO | SAUVIGNON BLANC

ROSÉ

WHITE ZINFANDEL

RED

CHIANTI | CABERNET SAUVIGNON | LAMBRUSCO | MERLOT | PINOT NOIR | ZINFANDEL

Beer

DRAFT BEER

GLASS – 2
PINT – 3
PITCHER – 8
HALF PITCHER – 5

BOTTLED BEER

SEASONAL FEATURE – MP

STELLA ARTOIS – 5

HOEGAARDEN – 5

HEINEKEN – 4.5

CORONA – 4.5

AMSTEL LIGHT – 4.5

PERONI – 4.5

CHESTERFIELD ALE – 4

YUENGLING LAGER – 3.5

BUDWEISER – 3.5

MILLER LIGHT – 3.5

COORS LIGHT – 3.5

COORS N/A – 4

Beverages

SODA – 1.5

COKE, DIET COKE, SPRITE, DIET SPRITE, GINGER ALE, ROOT BEER, PEPSI

ICED TEA – 2

PERRIER – 2

HOT TEA – 1.5

COFFEE – 1.5

ESPRESSO – 3

CAPPUCCINO – 4.5

Desserts

PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIALS.

SPUMONI – 4

ASSORTED PARFAITS – 3.5

PEACH MELBA – 3.5

CHOCOLATE LAVA CAKE – 4.5 (À LA MODE – 6)

PIZZELLE ICE CREAM SANDWICH – 4.5

ENTIRE MENU AVAILABLE FOR TAKE OUT – SAUCES ARE AVAILABLE BY THE PINT OR QUART

WE ARE NOT RESPONSIBLE FOR PERSONAL PROPERTY LOST OR EXCHANGED.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*