

# *Gramercy Restaurant*

**CELEBRATING 82 YEARS**



*Established 1938*

## *Appetizers*

### **ANTIPASTO – 10**

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

### **PROVOLONE & SPANISH OLIVES – 8**

### **ROASTED PEPPERS & ANCHOVIES OR IMPORTED SARDINES – 9**

### **IMPORTED SARDINES & STUFFED OLIVES – 9**

### **JUMBO SHRIMP COCKTAIL – 7.5**

### **JUMBO PEEL & EAT SHRIMP (1 DOZEN) – 10**

### **DEVILED CRAB PUFFS – 9**

### **SHRIMP SCAMPI – 8**

### **NEW ZEALAND MUSSELS – 9**

RED OR WHITE SAUCE

### **ZUPPA DI CLAMS (1 DOZEN) – 12**

RED OR WHITE SAUCE

### **FRIED CALAMARI – 9**

### **CALAMARI IN MARINARA SAUCE – 9**

### **TRIPLE IN TOMATO SAUCE – 10**

## *Soups*

CUP – 3    BOWL – 4

### **SOUP DU JOUR**

### **MANHATTAN CLAM CHOWDER**

### **TORTELLINI**

## *Salads & Vegetables*

### **HOUSE SALAD – 4**

HOUSE VINAIGRETTE, RANCH, CREAMY ITALIAN,  
FRENCH, RUSSIAN, BALSAMIC VINEGAR & OLIVE OIL  
CREAMY BLUE CHEESE OR CRUMBLLED GORGONZOLA, ADD 1  
TUNA, ADD 4

### **RED BEET SALAD – 6**

HEARTS OF ROMAINE WITH RED BEETS & CRUMBLLED GORGONZOLA

### **SAUTÉED BROCCOLI RABE – 5**

### **SAUTÉED BROCCOLI – 4**

### **SAUTÉED GREEN PEPPERS – 4**

### **VEGETABLE DU JOUR – 2**

### **SIGNATURE 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 – 17

MARINARA SAUCE – 12

MUSHROOM SAUCE – 14

BUTTER GARLIC & PARSLEY – 13

OLIVE OIL & GARLIC – 13

TUNA FISH – 15

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 – 16

SEA SCALLOPS – 18

GULF SHRIMP – 16

NEW ZEALAND MUSSELS – 14

CALAMARI – 17

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

# Seafood

## **BROILED LOBSTER TAIL**

SERVED WITH HAND CUT FRENCH FRIES AND COLE SLAW  
8 OZ. – 27 ~ 14 OZ. – 36

## **LOBSTER TAIL BROILED IN BUTTER**

REMOVED FROM ITS SHELL AND BROILED TO PERFECTION  
8 OZ. – 28 ~ 14 OZ. – 37

## **SURF & TURF**

8 OZ. LOBSTER TAIL & PETIT FILET MIGNON – 44

## **SHRIMP IMPERIAL**

BAKED SHRIMP TOPPED WITH CRABMEAT – 20

## **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 – 18

## **FLOUNDER STUFFED WITH CRAB**

BAKED WITH BUTTER & LEMON – 19

## **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 – 21

## **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 – 16**

**SEA SCALLOPS – 18**

**FLOUNDER – 15**

**FISH STICKS – 15**

## **DEVILED CRABMEAT**

HOMEMADE SPECIALTY – 16

## **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

## *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 – 20

### **VEAL SCALLOPINI**

TENDER VEAL WITH MUSHROOMS, ONIONS, & PEPPERS IN A TOMATO-WINE SAUCE – 22

### **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 – 18

### **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

# *Wine*

GLASS – 7  
HALF-LITER CARAFE – 14  
LITER CARAFE – 23

## **WHITE**

BIANCO | CHARDONNAY | PINOT GRIGIO | SAUVIGNON BLANC

## **ROSÉ**

WHITE ZINFANDEL

## **RED**

CHIANTI | CABERNET SAUVIGNON | LAMBRUSCO | MERLOT | PINOT NOIR

# *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.*