

Gramercy Restaurant

CELEBRATING 82 YEARS

Lunch Menu



Soups ~ Salads ~ Sides

SOUP DU JOUR | MANHATTAN CLAM CHOWDER | TORTELLINI

CUP – 3 BOWL – 3.5

HOUSE SALAD – 4

TUNA | CHICKEN SALAD | FRIED CHICKEN STRIPS - ADD 4.5

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

RED BEET SALAD – 6

HEARTS OF ROMAINE WITH RED BEETS & CRUMBLLED GORGONZOLA

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

FRIED CALAMARI – 9

SAUTÉED BROCCOLI RABE – 5

SAUTÉED BROCCOLI – 4

SAUTÉED GREEN PEPPERS – 4

HAND-CUT FRENCH FRIES

SMALL – 2.5 LARGE – 4

Lunch Entrees

CHICKEN, VEAL, OR HADDOCK PARMIGIANA – 9

BAKED FISH FILET PLATTER – 9

FRIED FISH FILET PLATTER – 9

FRIED CHICKEN – 9

CHOPPED SIRLOIN STEAK WITH ONIONS & GRAVY – 10

VIRGINIA HAM STEAK WITH PINEAPPLE RING – 10

SAUSAGE IN TOMATO SAUCE – 8

MEATBALLS IN TOMATO SAUCE – 8

TRIPLE IN TOMATO SAUCE – 10

Pizza

AVAILABLE FRIDAYS

ROUND PAN PIE

CHEESE, 4 SLICES – 5.5

TOPPINGS – 1.5 EACH

Pasta

- 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
- BROCCOLI – 15
- BROCCOLI & PEAS – 16
- MUSHROOMS & PEAS – 16
- PEAS – 14
- BASIL PESTO – 14
- BROCCOLI RABE – 16
- BROCCOLI RABE & ITALIAN SAUSAGE – 18

*ABOVE SERVED OVER SPAGHETTI
ZITI, SHELLS, RIGATONI, PENNE – ADD .5
MEATBALLS – .5 EACH*

- RAVIOLI | MEAT OR RICOTTA CHEESE – 14
- TORTELLINI | IN TOMATO SAUCE – 14
- LINGUINI WITH CLAM SAUCE | SERVED RED OR WHITE – 16
- LINGUINE WITH CALAMARI | SERVED RED OR WHITE – 17
- CLAMS POSILLIPO | TENDER CLAMS STEAMED IN A SPECIALLY SEASONED MARINARA OVER LINGUINE – 19

*PASTA ENTREES SERVED WITH HOUSE SALAD
FOR SMALLER PORTIONS DEDUCT \$1*

Seafood

- BROILED LOBSTER TAIL | 8 oz. – 27 ~ 14 oz. – 36
- ATLANTIC COD | BAKED WITH CHOICE OF: MARINARA, BUTTER & ONIONS, OR OLD BAY BUTTER – 16
- HADDOCK | BAKED WITH CHOICE OF: MARINARA, BUTTER & ONIONS, OR OLD BAY BUTTER – 16
- DEEP FRIED SEAFOOD | FRESHLY HAND-BREADED SERVED WITH COCKTAIL OR TARTAR SAUCE:
 - DEVILED CRABMEAT – 16
 - FISH STICKS – 15
 - HADDOCK – 16
 - JUMBO SHRIMP – 15
 - SEA SCALLOPS – 18
 - FLOUNDER – 15
- SEAFOOD COMBINATION | DEVILED CRABMEAT, HADDOCK, SEA SCALLOPS & JUMBO SHRIMP – 19

*SEAFOOD ENTREES SERVED WITH CHOICE OF TWO:
HOUSE SALAD – COLE SLAW – HAND-CUT FRENCH FRIES – SPAGHETTI*

Sandwiches

DELMONICO STEAK SANDWICH – 8

HAMBURGER | QUARTER POUND – 6

CHEESEBURGER | QUARTER POUND – 6.5

HOT OPEN-FACED SANDWICHES | ROAST PORK, ITALIAN MEATBALLS, OR CHOPPED SIRLOIN – 9

CHICKEN FILET – 7

BAKED HAM – 6

GRILLED CHEESE – 6

GENOA SALAMI – 7

GENOA SALAMI & PROVOLONE – 8

ITALIAN SAUSAGE – 7

PORK BARBEQUE – 6

MEATBALL – 6

FISH FILET – 7

TUNA SALAD – 7

DEVILED CRAB – 8

CHOICE OF BREAD: FRENCH, WHITE, WHEAT, RYE

ADD CHEESE – .5 | ADD TOMATO – .5 | ADD PEPPERS – 1

SANDWICHES SERVED WITH HAND-CUT FRENCH FRIES & PICKLE CHIPS
COLE SLAW – 2

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.*