

# GRAMERCY RESTAURANT

## *Appetizers*

PROVOLONE & SPANISH OLIVES – 8  
ROASTED PEPPERS & ANCHOVIES – 9  
IMPORTED SARDINES & STUFFED OLIVES – 9  
JUMBO PEEL & EAT SHRIMP (1 DOZEN) – 10  
JUMBO SHRIMP COCKTAIL – 7.5

DEEP FRIED CALAMARI – 9  
DEVILED CRAB PUFFS – 8  
CALAMARI MARINARA – 11  
NEW ZEALAND MUSSELS – 9  
ZUPPA DI CLAMS – 12

## *Soups • Salads • Vegetables*

### SOUP DU JOUR

MANHATTAN CLAM CHOWDER  
TORTELLINI

CUP – 3 BOWL – 4

### GRAMERCY HOUSE SALAD – 4

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

### RED BEET SALAD – 6

HEARTS OF ROMAINE W/ RED BEETS &  
CRUMBLLED GORGONZOLA, BALSAMIC

### SAUTÉED BROCCOLI RABE – 5

### SAUTÉED BROCCOLI – 4

### SAUTÉED GREEN PEPPERS – 4

### SIGNATURE HAND-CUT FRENCH FRIES

SMALL – 3 LARGE – 4

## *Pasta*

### SPAGHETTI

TOMATO SAUCE – 11  
MEAT SAUCE – 12  
MEATBALLS – 12  
ITALIAN SAUSAGE – 14  
MARINARA SAUCE – 13  
MUSHROOM SAUCE – 14  
OLIVE OIL & GARLIC – 13  
TUNA FISH – 15  
CON SARDE – 17

SARDINES, FENNEL,  
OIL & GARLIC

### LINGUINE

#### *SERVED RED OR WHITE*

CLAM SAUCE – 16  
SEA SCALLOPS – 18  
GULF SHRIMP – 16  
SEAFOOD MEDLEY – 22  
NEW ZEALAND MUSSELS – 15

#### *SERVED RED*

CLAMS POSILLIPO – 19  
LOBSTER POSILLIPO – 27  
CALAMARI – 17

### PENNE, ETC.

BROCCOLI – 15  
BASIL PESTO – 14  
BROCCOLI RABE – 16  
BROCCOLI RABE & SAUSAGE – 18  
SHRIMP & ROASTED PEPPERS – 19  
CALAMARI & SWEET PEAS – 19  
MUSHROOMS & SWEET PEAS – 16  
SWEET PEAS – 14

### MEAT TORTELLINI – 15

### RAVIOLI

MEAT OR RICOTTA CHEESE – 15  
TRIBE IN TOMATO SAUCE – 11

*ABOVE PASTA SELECTIONS SERVED WITH A HOUSE SALAD OR A CUP OF SOUP*

## *Steaks & Chops*

### FLAME BROILED

NEW YORK STRIP STEAK 14 OZ. – 28  
DELMONICO STEAK 14 OZ. – 29  
PETIT FILET MIGNON – 26  
LAMB CHOPS – 26  
PORK CHOPS – 19

PREPARED DIJONNAISE – ADD 3

ABOVE SERVED WITH CHOICE OF TWO:  
HOUSE SALAD, VEGETABLE DU JOUR,  
BAKED POTATO, SPAGHETTI  
- OR -

CALABRESE STYLE WITH PEPPERS, POTATOES &  
ONION AND CHOICE OF TOSSED SALAD OR  
VEGETABLE DU JOUR – ADD 5

## *Gramercy Specialty*

## *Pizza*

### ROUND PAN PIE

CHEESE, FOUR SLICES – 6

### ADD TOPPINGS

SAUSAGE, PEPPERONI, MEATBALLS,  
HAMBURGER, ROASTED RED PEPPERS,  
GREEN PEPPERS, MUSHROOMS, EXTRA  
CHEESE, ANCHOVIES, BLACK OLIVES,  
CHERRY PEPPERS – 2 EACH

SHRIMP – 4

## Seafood

### **BROILED LOBSTER TAIL**

W/ HAND CUT FRENCH FRIES & COLE SLAW  
8 OZ. - 27 ~ 14 OZ. - 36

### **LOBSTER TAIL BROILED IN BUTTER**

REMOVED FROM ITS SHELL AND BROILED  
8 OZ. - 28 ~ 14 OZ. - 37

### **SURF & TURF**

8 OZ. LOBSTER TAIL & FILET MIGNON - 44

### **SHRIMP IMPERIAL**

BAKED SHRIMP TOPPED W/ CRABMEAT - 20

### **SHRIMP SCAMPI**

SHRIMP PREPARED IN GARLIC BUTTER - 16

### **SEAFOOD PARMIGIANA**

DEEP FRIED SHRIMP OR HADDOCK W/  
MELTED CHEESE & TOMATO SAUCE - 16

### **LUMP CRAB CASSEROLE**

CRABMEAT SPECIALLY SEASONED AND  
BAKED IN BUTTER - 18

### **FLOUNDER STUFFED WITH CRAB**

BAKED W/ BUTTER & LEMON - 19

### **MEDITERRANEAN HADDOCK**

BAKED W/ OLIVES, CAPERS, ROASTED RED  
PEPPERS & OLIVE OIL - 18

### **HADDOCK**

BAKED W/ BUTTER & LEMON - 16

### **WILD ATLANTIC SALMON**

BAKED W/ DILL, BUTTER & LEMON - 18

### **YELLOWFIN TUNASTEAK**

BAKED W/ CHOICE OF: DILL AND CAPERS OR  
MUSHROOM SAUTÉ - 18

### **SEAFOOD DELUXE**

BROILED SHRIMP, SCALLOPS & FLOUNDER  
TOPPED W/ CRABMEAT - 21

### **ATLANTIC COD**

BAKED W/ CHOICE OF: HOMEMADE  
MARINARA, BUTTER & ONIONS, OR  
OLD BAY BUTTER - 16

## Deep Fried Seafood

*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*

## 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 W/ MEATBALLS & TOMATO SAUCE

SPAGHETTI W/ MEATSAUCE

CHEESE RAVIOLI

## Desserts

*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

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*ENTIRE MENU AVAILABLE FOR TAKE-OUT.*

*SAUCES ARE AVAILABLE  
BY THE PINT OR QUART.*

## Chicken & Veal

### **VEAL CUTLET PARMIGIANA**

BREADED MILK-FED VEAL TOPPED W/  
MELTED CHEESE & TOMATO SAUCE - 19

### **VEAL CUTLET MILANESE**

BREADED VEAL SEASONED W/ HERBS,  
SERVED WITH LEMON - 19

### **VEAL COLUMBIAN**

TENDER VEAL SEASONED W/ GARLIC, MINT,  
ROMANO CHEESE & ONION - 20

### **VEAL SCALLOPINI**

TENDER VEAL W/ MUSHROOMS, ONIONS, &  
PEPPERS IN A TOMATO-WINE SAUCE - 22

### **CHICKEN SCAMPI**

LIGHTLY BREADED CHICKEN TENDERS  
SAUTÉED IN GARLIC BUTTER - 17

### **CHICKEN PARMIGIANA**

BREADED CHICKEN TENDERS TOPPED W/  
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*

## 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

**COMPLETE BAR SERVICE & WINE LIST AVAILABLE.**

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**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.**