

# GRAMERCY RESTAURANT

ESTABLISHED 1938

## *Appetizers*

PROVOLONE & SPANISH OLIVES – 8  
ROASTED PEPPERS & ANCHOVIES – 9  
IMPORTED SARDINES & STUFFED OLIVES – 9  
JUMBO PEEL & EAT SHRIMP (1 DOZEN) – 12  
JUMBO SHRIMP COCKTAIL – 9

DEEP FRIED CALAMARI – 12  
DEVILED CRAB PUFFS – 9  
CALAMARI MARINARA – 12  
NEW ZEALAND MUSSELS – 9  
ZUPPA DI CLAMS – 14

## *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 CRUMBLED  
GORGONZOLA, ADD 1)  
TUNA, ADD 4

### RED BEET SALAD – 6

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

### SAUTÉED BROCCOLI RABE – 6

### 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 – 13  
ITALIAN SAUSAGE – 15  
MARINARA SAUCE – 14  
MUSHROOM SAUCE – 14  
OLIVE OIL & GARLIC – 14  
TUNA FISH – 16  
CON SARDE – 18

SARDINES, FENNEL,  
OIL & GARLIC

### LINGUINE

#### *SERVED RED OR WHITE*

CLAM SAUCE – 17  
SEA SCALLOPS – 20  
GULF SHRIMP – 17  
SEAFOOD MEDLEY – 24  
NEW ZEALAND MUSSELS – 16

#### *SERVED RED*

CLAMS POSILLIPO – 20  
LOBSTER POSILLIPO – MP  
CALAMARI – 18

### PENNE, ETC.

BROCCOLI – 15  
BASIL PESTO – 14  
BROCCOLI RABE – 17  
BROCCOLI RABE & SAUSAGE – 19  
SHRIMP & ROASTED PEPPERS – 20  
CALAMARI & SWEET PEAS – 20  
MUSHROOMS & SWEET PEAS – 17  
SWEET PEAS – 15

### MEAT TORTELLINI – 15

### RAVIOLI

MEAT OR RICOTTA CHEESE – 15  
TRIBE IN TOMATO SAUCE – 12

*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. – 30  
PETIT FILET MIGNON – 28  
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

8 OZ. OR 14 OZ. – MP

### LOBSTER TAIL BROILED IN BUTTER

REMOVED FROM ITS SHELL AND BROILED  
8 OZ. OR 14 OZ. – MP

### SURF & TURF

8 OZ. LOBSTER TAIL & FILET MIGNON – MP

### SHRIMP IMPERIAL

BAKED SHRIMP TOPPED W/ CRABMEAT – 21

### SHRIMP SCAMPI

SHRIMP PREPARED IN GARLIC BUTTER – 17

### SEAFOOD PARMIGIANA

DEEP FRIED SHRIMP OR HADDOCK W/  
MELTED CHEESE & TOMATO SAUCE – 18

### LUMP CRAB CASSEROLE

CRABMEAT SPECIALLY SEASONED AND  
BAKED IN BUTTER – 21

### FLOUNDER STUFFED WITH CRAB

BAKED W/ BUTTER & LEMON – 21

### MEDITERRANEAN HADDOCK

BAKED W/ OLIVES, CAPERS, ROASTED RED  
PEPPERS & OLIVE OIL – 20

### HADDOCK

BAKED W/ BUTTER & LEMON – 18

### WILD ATLANTIC SALMON

BAKED W/ DILL, BUTTER & LEMON – 21

### YELLOWFIN TUNA STEAK

BAKED W/ CHOICE OF: DILL AND CAPERS OR  
MUSHROOM SAUTÉ – 21

### SEAFOOD DELUXE

BROILED SHRIMP, SCALLOPS & FLOUNDER  
TOPPED W/ CRABMEAT – 24

### ATLANTIC COD

BAKED W/ CHOICE OF: HOMEMADE  
MARINARA, BUTTER & ONIONS, OR  
OLD BAY BUTTER – 18

## Deep Fried Seafood

HAND-BREADED & SERVED WITH  
COCKTAIL OR TARTAR SAUCE

### JUMBO SHRIMP – 15

### HADDOCK – 17

### SEA SCALLOPS – 19

### FLOUNDER – 17

### FISH STICKS – 15

### DEVILED CRABMEAT

HOMEMADE SPECIALTY – 16

### SEAFOOD COMBINATION

DEVILED CRABMEAT, FISH FILET, SEA  
SCALLOPS & JUMBO SHRIMP – 20

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

SPAGHETTI W/ MEATBALLS & TOMATO SAUCE

SPAGHETTI W/ MEATSAUCE

CHEESE RAVIOLI

## Desserts

ASK YOUR SERVER FOR OUR DAILY SPECIALS.

ICE CREAM – 3

SPUMONI – 4

ASSORTED PARFAITS – 4

PEACH MELBA – 4

CHOCOLATE LAVA CAKE – 5 (À LA MODE – 7)

PIZZELLE ICE CREAM SANDWICH – 5

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THE ENTIRE MENU AVAILABLE FOR TAKE-OUT.  
SAUCES ARE AVAILABLE BY THE PINT OR QUART.  
CALL 570-655-1111

## Chicken & Veal

### VEAL CUTLET PARMIGIANA

BREADED MILK-FED VEAL TOPPED W/  
MELTED CHEESE & TOMATO SAUCE – 20

### VEAL CUTLET MILANESE

BREADED VEAL SEASONED W/ HERBS,  
SERVED WITH LEMON – 20

### VEAL COLUMBIAN

TENDER VEAL SEASONED W/ GARLIC, MINT,  
ROMANO CHEESE & ONION – 21

### VEAL SCALLOPINI

TENDER VEAL W/ MUSHROOMS, ONIONS, &  
PEPPERS IN A TOMATO-WINE SAUCE – 23

### CHICKEN SCAMPI

LIGHTLY BREADED CHICKEN TENDERS  
SAUTÉED IN GARLIC BUTTER – 18

### CHICKEN PARMIGIANA

BREADED CHICKEN TENDERS TOPPED W/  
MELTED CHEESE & TOMATO SAUCE – 18

### LEMON CHICKEN SAUTÉ

LIGHTLY BREADED CHICKEN TENDERS  
SAUTÉED IN LEMON BUTTER – 18

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

## Beverages

SODA – 1.5

ICED TEA – 2

PERRIER – 2

HOT TEA – 1.5

COFFEE – 1.5

ESPRESSO – 3

CAPPUCCINO – 4.5

COMPLETE BAR SERVICE & WINE LIST AVAILABLE.

*Thank you for your patience!*

ALL MEALS ARE COOKED TO ORDER.

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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.