

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 – 10
ZUPPA DI CLAMS – 14

Soups • Salads • Vegetables

SOUP DU JOUR
TORTELLINI

CUP – 3 BOWL – 4

SPECIALTY SOUP – MP

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 – 6

SAUTÉED BROCCOLI – 4

SAUTÉED GREEN PEPPERS – 4

SIGNATURE HAND-CUT FRENCH FRIES
SMALL – 3 LARGE – 4

Pasta

SPAGHETTI

TOMATO SAUCE – 12
MEAT SAUCE – 13
MEATBALLS – 14
ITALIAN SAUSAGE – 16
MARINARA SAUCE – 15
MUSHROOM SAUCE – 15
OLIVE OIL & GARLIC – 15
TUNA FISH – 17
CON SARDE – 19
SARDINES, FENNEL,
OIL & GARLIC
MEATBALLS – 1 EACH
SAUSAGE – 3 EACH
FANCY CUT – ADD 1

LINGUINE

SERVED RED OR WHITE
CLAM SAUCE – 18
SEA SCALLOPS – 21
GULF SHRIMP – 18
SEAFOOD MEDLEY – 25
NEW ZEALAND MUSSELS – 18

SERVED RED

CLAMS POSILLIPO – 21
LOBSTER POSILLIPO – MP
CALAMARI – 19

PENNE, ETC.

BROCCOLI – 16
BROCCOLI RABE – 18
BROCCOLI RABE & SAUSAGE – 20
SHRIMP & ROASTED PEPPERS – 21
CALAMARI & SWEET PEAS – 21
MUSHROOMS & SWEET PEAS – 18
SWEET PEAS – 16
PUTTANESCA – 18

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 12 OZ. – 29
DELMONICO STEAK 14 OZ. – 34
PETIT FILET MIGNON 7 OZ. – MP
LAMB CHOPS – 29
PORK CHOPS – 22

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 – 5

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 – 22

SHRIMP SCAMPI

SHRIMP PREPARED IN GARLIC BUTTER – 18

SEAFOOD PARMIGIANA

DEEP FRIED SHRIMP OR HADDOCK W/
MELTED CHEESE & TOMATO SAUCE – 19

LUMP CRAB CASSEROLE

CRABMEAT SPECIALLY SEASONED AND
BAKED IN BUTTER – 24

FLOUNDER STUFFED WITH CRAB

BAKED W/ BUTTER & LEMON – 23

MEDITERRANEAN HADDOCK

BAKED W/ OLIVES, CAPERS, ROASTED RED
PEPPERS & OLIVE OIL – 21

HADDOCK

BAKED W/ BUTTER & LEMON – 19

WILD ATLANTIC SALMON

BAKED W/ DILL, BUTTER & LEMON – 22

YELLOWFIN TUNA STEAK

BAKED W/ CHOICE OF DILL AND CAPERS OR
MUSHROOM SAUTÉ – 22

SEAFOOD DELUXE

BROILED SHRIMP, SCALLOPS & FLOUNDER
TOPPED W/ CRABMEAT – 25

ATLANTIC COD

BAKED W/ CHOICE OF HOMEMADE
MARINARA, BUTTER & ONIONS, OR
OLD BAY BUTTER – 19

Deep Fried Seafood

HAND-BREADED & SERVED WITH
COCKTAIL OR TARTAR SAUCE

JUMBO SHRIMP – 16

HADDOCK – 18

SEA SCALLOPS – 20

FISH STICKS – 16

DEVILED CRABMEAT

HOMEMADE SPECIALTY – 17

SEAFOOD COMBINATION

DEVILED CRABMEAT, FISH FILET, SEA
SCALLOPS & JUMBO SHRIMP – 22

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 – 3.5

SPUMONI – 4.5

ASSORTED PARFAITS – 4.5

PEACH MELBA – 4.5

CHOCOLATE LAVA CAKE – 5.5 (À LA MODE – 7.5)

PIZZELLE ICE CREAM SANDWICH – 5.5

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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 – 22

VEAL CUTLET MILANESE

BREADED VEAL SEASONED W/ HERBS,
SERVED WITH LEMON – 22

VEAL COLUMBIAN

TENDER VEAL SEASONED W/ GARLIC, MINT,
ROMANO CHEESE & ONION – 24

VEAL SCALLOPINI

TENDER VEAL W/ MUSHROOMS, ONIONS, &
PEPPERS IN A TOMATO-WINE SAUCE – 25

CHICKEN SCAMPI

LIGHTLY BREADED CHICKEN TENDERS
SAUTÉED IN GARLIC BUTTER – 20

CHICKEN PARMIGIANA

BREADED CHICKEN TENDERS TOPPED W/
MELTED CHEESE & TOMATO SAUCE – 20

LEMON CHICKEN SAUTÉ

LIGHTLY BREADED CHICKEN TENDERS
SAUTÉED IN LEMON BUTTER – 20

SERVED WITH CHOICE OF TWO:

HOUSE SALAD – VEGETABLE DU JOUR –
POTATO – SPAGHETTI

Beverages

SODA – 2

ICED TEA – 2

PERRIER – 2.5

HOT TEA – 1.75

COFFEE – 1.75

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.