

# GRAMERCY RESTAURANT

ESTABLISHED 1938

## *Appetizers*

PROVOLONE & OLIVES – 9  
ROASTED PEPPERS & ANCHOVIES – 9  
IMPORTED SARDINES & 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 CRUMBLED  
GORGONZOLA, ADD 1)  
TUNA, ADD 4

RED BEET SALAD – 7  
HEARTS OF ROMAINE W/ RED BEETS &  
CRUMBLED GORGONZOLA, BALSAMIC

SAUTÉED BROCCOLI RABE – 7

SAUTÉED BROCCOLI – 4

SAUTÉED GREEN PEPPERS – 4

SIGNATURE HAND-CUT FRENCH FRIES  
SMALL – 3 LARGE – 5

## *Pasta*

### SPAGHETTI

TOMATO SAUCE – 12  
MEAT SAUCE – 14  
MEATBALLS – 15  
ITALIAN SAUSAGE – 17  
MARINARA SAUCE – 16  
MUSHROOM SAUCE – 17  
OLIVE OIL & GARLIC – 16  
TUNA FISH – 18  
CON SARDE – 20  
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 – 19  
SEAFOOD MEDLEY – 26  
NEW ZEALAND MUSSELS – 19

### *SERVED RED*

CLAMS POSILLIPO – 22  
LOBSTER POSILLIPO – MP  
CALAMARI – 21

### PENNE, ETC.

BROCCOLI – 16  
BROCCOLI RABE – 19  
BROCCOLI RABE & SAUSAGE – 21  
SHRIMP & ROASTED PEPPERS – 22  
CALAMARI & SWEET PEAS – 22  
MUSHROOMS & SWEET PEAS – 18  
SWEET PEAS – 16  
PUTTANESCA – 19

MEAT TORTELLINI – 16

### RAVIOLI

MEAT OR RICOTTA CHEESE – 16  
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. – 30  
DELMONICO STEAK 14 OZ. – 34  
PETIT FILET MIGNON 7 OZ. – MP  
LAMB CHOPS – 30  
PORK CHOPS – 24

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 – 19

### SEAFOOD PARMIGIANA

DEEP FRIED SHRIMP OR HADDOCK W/  
MELTED CHEESE & TOMATO SAUCE – 21

### LUMP CRAB CASSEROLE

CRABMEAT SPECIALLY SEASONED AND  
BAKED IN BUTTER – 24

### FLOUNDER STUFFED WITH CRAB

BAKED W/ BUTTER & LEMON – 24

### MEDITERRANEAN HADDOCK

BAKED W/ OLIVES, CAPERS, ROASTED RED  
PEPPERS & OLIVE OIL – 23

### HADDOCK

BAKED W/ BUTTER & LEMON – 21

### WILD ATLANTIC SALMON

BAKED W/ DILL, BUTTER & LEMON – 23

### YELLOWFIN TUNA STEAK

BAKED W/ CHOICE OF DILL AND CAPERS OR  
MUSHROOM SAUTÉ – 23

### SEAFOOD DELUXE

BROILED SHRIMP, SCALLOPS & FLOUNDER  
TOPPED W/ CRABMEAT – 27

### ATLANTIC COD

BAKED W/ CHOICE OF HOMEMADE  
MARINARA, BUTTER & ONIONS, OR  
OLD BAY BUTTER – 21

## Deep Fried Seafood

HAND-BREADED & SERVED WITH  
COCKTAIL OR TARTAR SAUCE

### JUMBO SHRIMP – 17

### HADDOCK – 19

### SEA SCALLOPS – 21

### FISH STICKS – 17

### DEVILED CRABMEAT

HOMEMADE SPECIALTY – 18

### SEAFOOD COMBINATION

DEVILED CRABMEAT, FISH FILET, SEA  
SCALLOPS & JUMBO SHRIMP – 23

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

## Children's Menu

ENTRÉES INCLUDE

BEVERAGE & ICE CREAM – 11

### 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 – 23

### VEAL CUTLET MILANESE

BREADED VEAL SEASONED W/ HERBS,  
SERVED WITH LEMON – 23

### VEAL COLUMBIAN

TENDER VEAL SEASONED W/ GARLIC, MINT,  
ROMANO CHEESE & ONION – 25

### VEAL SCALLOPINI

TENDER VEAL W/ MUSHROOMS, ONIONS, &  
PEPPERS IN A TOMATO-WINE SAUCE – 26

### CHICKEN SCAMPI

LIGHTLY BREADED CHICKEN TENDERS  
SAUTÉED IN GARLIC BUTTER – 21

### CHICKEN PARMIGIANA

BREADED CHICKEN TENDERS TOPPED W/  
MELTED CHEESE & TOMATO SAUCE – 21

### LEMON CHICKEN SAUTÉ

LIGHTLY BREADED CHICKEN TENDERS  
SAUTÉED IN LEMON BUTTER – 21

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

## Beverages

SODA – 2

ICED TEA – 2

PERRIER – 2.5

HOT TEA – 2

COFFEE – 2

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.