

# GRAMERCY RESTAURANT

ESTABLISHED 1938

## *Appetizers*

PROVOLONE & OLIVES – 9  
LONZA, PROVOLONE & OLIVES – 14  
ROASTED PEPPERS & ANCHOVIES – 12  
IMPORTED SARDINES & OLIVES – 14  
JUMBO PEEL & EAT SHRIMP (1 DOZEN) – 14  
JUMBO SHRIMP COCKTAIL – 10

DEEP FRIED CALAMARI – 14  
DEVILED CRAB PUFFS – 12  
CALAMARI MARINARA – 14  
NEW ZEALAND MUSSELS – 12  
ZUPPA DI CLAMS – 15  
TRIPE – 15

## *Soups • Salads • Vegetables*

### SOUP DU JOUR

#### TORTELLINI

CUP – 4 BOWL – 5

#### SPECIALTY SOUP – MP

#### GRAMERCY HOUSE SALAD – 5

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 FRIES

SMALL – 4 LARGE – 6

## *Pasta*

### SPAGHETTI

TOMATO SAUCE – 14  
MEAT SAUCE – 16  
MEATBALLS – 17  
ITALIAN SAUSAGE – 19  
MARINARA SAUCE – 18  
MUSHROOM SAUCE – 19  
OLIVE OIL & GARLIC – 18  
TUNA FISH – 20  
CON SARDE – 22  
SARDINES, FENNEL,  
OIL & GARLIC  
MEATBALLS – 1 EACH  
SAUSAGE – 3 EACH  
FANCY CUT – ADD 1

### LINGUINE

#### *SERVED RED OR WHITE*

CLAM SAUCE – 20  
SEA SCALLOPS – 27  
GULF SHRIMP – 21  
SEAFOOD MEDLEY – 28  
NEW ZEALAND MUSSELS – 21

#### *SERVED RED*

CLAMS POSILLIPO – 24  
LOBSTER POSILLIPO – MP  
CALAMARI – 23

### PENNE, ETC.

BROCCOLI – 17  
BROCCOLI RABE – 19  
BROCCOLI RABE & SAUSAGE – 23  
SHRIMP & ROASTED PEPPERS – 23  
CALAMARI & SWEET PEAS – 23  
MUSHROOMS & SWEET PEAS – 19  
SWEET PEAS – 17  
PUTTANESCA – 19  
MEAT TORTELLINI – 18  
RAVIOLI  
MEAT OR RICOTTA CHEESE – 18

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

## *Children's Menu*

### ENTRÉES INCLUDE

BEVERAGE & ICE CREAM – 12

#### CHICKEN FINGERS & FRIES

#### FISH STICKS & FRIES

#### FRIED SHRIMP & FRIES

#### SPAGHETTI W/ MEATBALLS & TOMATO SAUCE

#### SPAGHETTI W/ MEATSAUCE

#### CHEESE RAVIOLI

## *Specialty Pizza*

### ROUND PAN PIE

CHEESE, FOUR SLICES – 8

### ADD TOPPINGS

SAUSAGE, PEPPERONI, MEATBALLS,  
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

### SHRIMP IMPERIAL

BAKED SHRIMP TOPPED W/ CRABMEAT – 25

### SHRIMP SCAMPI

SHRIMP PREPARED IN GARLIC BUTTER – 22

### SEAFOOD PARMIGIANA

DEEP FRIED SHRIMP OR HADDOCK W/  
MELTED CHEESE & TOMATO SAUCE – 24

### LUMP CRAB CASSEROLE

CRABMEAT SPECIALLY SEASONED AND  
BAKED IN BUTTER – 29

### SEAFOOD DELUXE

BROILED SHRIMP, SCALLOPS & FLOUNDER  
TOPPED W/ CRABMEAT – 30

### FRIED DEVEILED CRABMEAT

HOMEMADE SPECIALTY – 19

### FRIED SHRIMP – 18

### FRIED FISH STICKS – 18

### FLOUNDER STUFFED WITH CRAB

BAKED WITH BUTTER & LEMON – 27

### ATLANTIC COD

BAKED W/ CHOICE OF HOMEMADE  
MARINARA, BUTTER & ONIONS, OR OLD BAY  
BUTTER – 23

### YELLOWFIN TUNA STEAK

BAKED W/ CHOICE OF DILL AND CAPERS OR  
MUSHROOM SAUTÉ – 26

### HADDOCK

BAKED W/ BUTTER & LEMON – 23

### MEDITERRANEAN HADDOCK

BAKED W/ OLIVES, CAPERS, ROASTED RED  
PEPPERS & OLIVE OIL – 25

### FRIED HADDOCK – 22

### WILD ATLANTIC SALMON

BAKED W/ DILL, BUTTER & LEMON – 26

### MEDITERRANEAN SALMON

BAKED W/ OLIVES, CAPERS, ROASTED RED  
PEPPERS & OLIVE OIL – 28

### FRIED SEAFOOD COMBINATION

DEVEILED CRABMEAT, FISH FILET, SEA  
SCALLOPS & JUMBO SHRIMP – 25

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

## Chicken & Veal

### VEAL CUTLET PARMIGIANA

BREADED MILK-FED VEAL TOPPED W/  
MELTED CHEESE & TOMATO SAUCE – 26

### VEAL CUTLET MILANESE

BREADED VEAL SEASONED W/ HERBS,  
SERVED WITH LEMON – 26

### VEAL COLUMBIAN

TENDER VEAL SEASONED W/ GARLIC, MINT,  
ROMANO CHEESE & ONION – 28

### VEAL SCALLOPINI

TENDER VEAL W/ MUSHROOMS, ONIONS, &  
PEPPERS IN A TOMATO-WINE SAUCE – 29

### CHICKEN SCAMPI

LIGHTLY BREADED CHICKEN TENDERS  
SAUTÉED IN GARLIC BUTTER – 24

### CHICKEN PARMIGIANA

BREADED CHICKEN TENDERS TOPPED W/  
MELTED CHEESE & TOMATO SAUCE – 24

### LEMON CHICKEN SAUTÉ

LIGHTLY BREADED CHICKEN TENDERS  
SAUTÉED IN LEMON BUTTER – 24

### CHICKEN WITH WINE & MUSHROOMS

CHICKEN TENDERS SAUTEED WITH WINE  
AND MUSHROOMS – 24

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

## Steaks & Chops

### FLAME BROILED

NEW YORK STRIP STEAK 12 OZ. – 33

DELMONICO STEAK 14 OZ. – 36

LAMB CHOPS – 32

PORK CHOPS – 26

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

## Beverages

SODA – 2

ICED TEA – 2

PERRIER – 2.5

HOT TEA – 2

COFFEE – 2

ESPRESSO – 3

COMPLETE BAR SERVICE & WINE LIST AVAILABLE.

## Desserts

ASK YOUR SERVER FOR OUR DAILY SPECIALS.

ICE CREAM – 4

SPUMONI – 5

ASSORTED PARFAITS – 5

PEACH MELBA – 5.5

CHOCOLATE LAVA CAKE – 6 (À LA MODE – 8)

PIZZELLE ICE CREAM SANDWICH – 6

*Thank you for your patience!*

ALL MEALS ARE COOKED TO ORDER.

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THE ENTIRE MENU IS AVAILABLE FOR TAKE-OUT.  
SAUCES ARE AVAILABLE BY THE PINT OR QUART.

CALL 570-655-1111

*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.*