

# Pier 701

## Sunday Brunch

### SMALL PLATES

- FRENCH ONION SOUP  
GRUYERE AU GRATIN  
9
- BROCCOLI & CHEDDAR FONDUE  
IN A SKILLET WITH MINI BRIOCHE  
12
- 701 SALAD  
MIXED GREENS, CUCUMBERS, CARROTS, TOMATOES,  
ONIONS, BALSAMIC HERB VINAIGRETTE  
10
- CLASSIC CAESAR SALAD  
ROMAINE WEDGE, FRESH PARMESAN,  
GARLIC CROUTONS \*  
10
- KALE, QUINOA & DRIED FRUIT SALAD  
DRIED FIG, CRANBERRY, FALL SQUASH, SUN DRIED  
TOMATOES, MANGO VINAIGRETTE  
11
- TIGER SHRIMP SKILLET  
SAUTÉED WITH FETA, HERBS, OLIVES, TOMATO  
16
- DRY RUBBED TUNA LOIN  
SERVED RARE, SEAWEED SESAME SLAW,  
MISO VINAIGRETTE  
18
- FRIED CALAMARI  
CHIPOTLE AIOLI, MARINARA  
16
- GRILLED SPANISH OCTOPUS  
GRILLED VEGETABLES, LEMON GARLIC BUTTER  
18
- SCREAMING OYSTERS  
WARM SPICY VIETNAMESE STYLE \*  
15
- BUFFALO FRIED SHRIMP  
HOT SAUCE, BLEU CHEESE  
15 HALF LB FOR ONE  
30 FULL LB FOR TWO
- PRINCE EDWARD ISLAND MUSSELS  
ME UNIERE: WHITE WINE, SHALLOTS, HERBS, CREAM \*  
FRA DIAVOLO: SPICY MARINARA SAUCE \*  
ADD FRIES 3  
15

### RAW BAR

- SEAFOOD TOWER  
CHILLED WHOLE LOBSTER, OYSTERS, MUSSELS, LITTLE  
NECK CLAMS, SHRIMP, TRIO OF SAUCES  
WHOLE TOWER 100 / HALF TOWER 55
- CHILLED MAINE LOBSTER COCKTAIL  
DRAWN BUTTER, COCKTAIL SAUCE \*  
FULL 30 / HALF 18
- JUMBO SHRIMP COCKTAIL  
BLACK PEPPER COCKTAIL SAUCE \*  
16
- HALF DOZEN LITTLE NECK CLAMS  
COCKTAIL SAUCE \*  
12
- HALF DOZEN OYSTERS  
DAILY SELECTION WITH MIGNONETTE, COCKTAIL &  
HORSERADISH SAUCES  
16

### LARGE PLATES

- OMELETTE DU JOUR  
MIXED GREEN SALAD, FRENCH FRIES\*  
14
- EGGS BENEDICT  
CANADIAN BACON, ENGLISH MUFFIN, HASH BROWNS,  
HOLLANDAISE SAUCE  
15
- QUICHE DU JOUR  
MIXED GREEN SALAD, FRENCH FRIES\*  
14
- HUEVOS RANCHEROS  
GROUND CHORIZO, PEPPER JACK CHEESE, 2 FRIED  
EGGS, HASH BROWNS, MOLE SAUCE\*  
14
- BUTTERMILK PANCAKES  
FRESH SEASONAL BERRIES, PURE MAPLE SYRUP  
12
- BELGIUM WAFFLES  
FRESH SEASONAL BERRIES, PURE MAPLE SYRUP  
ADD SCOOP OF ICE CREAM \$2  
12
- BRIOCHE FRENCH TOAST  
CARAMELIZED APPLES & PECANS, FRESH WHIPPED  
CREAM, POWDERED SUGAR  
ADD SCOOP OF ICE CREAM \$2  
15
- GRILLED ATLANTIC SALMON  
SAUTÉED SPINACH, CHAMPAGNE CREAM  
21
- DAILY FISH PO BOY  
ON BRIOCHE ROLL, LETTUCE, TOMATO,  
TARTAR SAUCE, FRENCH FRIES  
16
- GRILLED CHICKEN BLT  
AVOCADO, GARLIC AIOLI, CIABATTA  
16
- CHICKEN SALAD LETTUCE WRAPS  
GRAPES, PECANS, TARRAGON HONEY DRESSING  
SERVED WITH GRILLED PITA, HUMMUS, TABOULI  
17
- GRILLED CHICKEN BREAST  
MIXED GREEN SALAD, FRIES, ROSEMARY JUS  
19
- BLACK ANGUS BURGER  
BRIOCHE BUN, LETTUCE, TOMATO, ONION, FRIES  
ADD CHEESE, FRIED EGG, OR BACON \$2  
14
- GRILLED SKIRT STEAK  
BORDELAISE SAUCE, MIXED VEGETABLES,  
FRENCH FRIES  
ADD 2 FRIED EGGS \$6  
26

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LUNCH: TUES-SAT NOON-3PM  
DINNER: TUES -THUR 3PM-10PM  
FRI & SAT 3PM-11PM  
SUNDAY 3PM-9PM  
BRUNCH: SUNDAY 11:30-3PM

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Catering Manager Vicki Whitton  
Party Rooms Available for All Occasions

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Dock & Dine  
Parties of 8 or more 20% Gratuity  
No more than 2 Credit Card Transactions  
Per Table