

Pier 701

Open All Year

Dinner

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN
9

NEW ENGLAND CLAM CHOWDER
9

ROASTED CORN SALAD
TOMATO, BRUSSEL SPROUTS, CRUMBLED
CROUTONS, LEEK VINAIGRETTE
10

BOSTON WEDGE
CARROT, ONION, TOMATO,
CRUMBLED BLEU CHEESE DRESSING,
CRISPY PANCETTA
12

WATERMELON SALAD
ARUGULA, STRAWBERRIES, FRESH MELON & FETA
CHEESE, BALSAMIC MANGO VINAIGRETTE
14

BURRATA MOZZARELLA SALAD
ARUGULA, TOMATO, ONION & FIGS, BALSAMIC
VINAIGRETTE & PESTO
16

ADD CHICKEN \$8 SHRIMP OR STEAK \$10
TO ANY SALAD

CRISPY BABY BACK HOISIN RIBS
BASMATI COCONUT RICE
16

BLACKENED JUMBO SHRIMP
CREAMY CHEDDAR CHEESE POLENTA, CORN
COULIS, BLACK BEAN PICO DE GALLO
16

GRILLED SPANISH OCTOPUS
GRILLED VEGETABLES, LEMON GARLIC BUTTER
18

P.E.I. MUSSELS

DRUNKEN: BEER, CORN, POTATOES, HERBS, BACON,
CHEDDAR, CAJUN SPICE

FRA DIAVOLO: SPICY MARINARA SAUCE *
ADD FRIES 3
15

OYSTERS CASINO
OVEN BAKED WITH CHORIZO, CELERY,
BELL PEPPERS, ONIONS & HERBS
16

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
COCKTAIL SAUCE *
HALF 18 / FULL 32

JUMBO SHRIMP COCKTAIL
BLACK PEPPER COCKTAIL SAUCE *
16

HALF DOZEN LITTLE NECK CLAMS
COCKTAIL SAUCE *
12

HALF DOZEN OYSTERS
TRIO OF SAUCES
15

LARGE PLATES

BLACKENED ATLANTIC SALMON
ZUCCHINI SPAGHETTI, PINE NUTS, SUNDRIED
TOMATOES & PARMESAN, PESTO SAUCE
27

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, RICE, OKRA IN A
CAJUN VEGETABLE BROTH
32

PAN SEARED BRANZINO PROVENÇAL
FIRE ROASTED ARTICHOKE & ASPARAGUS, TOPPED
WITH CHERRY TOMATOES, KALAMATA OLIVES,
FETA CHEESE, HERBS & OLIVE OIL
29

LOBSTER & CUTTLE FISH RISOTTO
SQUID INK RISOTTO, ASPARAGUS, TOMATOES,
TRUFFLE LOBSTER COGNAC CREAM SAUCE
32

GRILLED SKIRT STEAK
MIXED VEGETABLES, FRENCH FRIES,
BORDELAISE SAUCE
32

JACK DANIELS BBQ BRAISED SHORT RIB
SMOKED GOUDA & CORN GRATIN, MANGO
JALAPEÑO CHUTNEY
30

OVEN ROASTED 1/2 CHICKEN
SPRING MIXED ROASTED VEGETABLES,
ONION BACON CHUTNEY
28

BEEF RIGATONI MADEIRA
BRAISED BEEF, MOZZARELLA, CHERRY TOMATOES
& ARUGULA IN A MADEIRA WINE CREAM SAUCE
29

CHEESE TORTELLINI
CHICKEN, ANDOUILLE SAUSAGE, SPINACH &
SHITAKE MUSHROOMS IN A ROASTED GARLIC &
WHITE WINE CREAM SAUCE
27

ALL PASTA DISHES AVAILABLE GLUTEN FREE

VEGETARIAN SHEPARD'S PIE
DAILY SELECTION OF VEGETABLES AND
MASHED POTATOES
19

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

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CATERING MANAGER - VICKI KARRICK
PARTY ROOMS AVAILABLE FOR ALL OCCASIONS

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