

Executive Chef Denis Whitton

Pier 701 Lunch

Open All Year

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN
9

NEW ENGLAND CLAM CHOWDER
9

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

BOSTON WEDGE
CRUMBLLED BLEU CHEESE, CRISPY PANCETTA
10

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

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

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

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

OYSTERS CASINO
OVEN BAKED W/ CHORIZO, RED & GREEN BELL
PEPPERS, ONIONS & HERBS
16

P.E.I. MUSSELS
DRUNKEN: BEER, CORN, POTATOES, HERBS, BACON,
CHEDDAR, CAJUN SPICE *
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 32 / HALF 18

JUMBO SHRIMP COCKTAIL
BLACK PEPPER COCKTAIL SAUCE *
16

HALF DOZEN LITTLE NECK CLAMS
COCKTAIL SAUCE *
12

HALF DOZEN OYSTERS
TRIO OF SAUCES
16

LARGE PLATES

BREAKFAST WRAP
SAUSAGE, EGG, AVOCADO, & CHEESE, WITH
FRENCH FRIES & SALAD
14

CAJUN CHICKEN CAESAR WRAP
SWEET POTATO FRIES
15

701 Po'BOY
FISH DU JOUR
LETTUCE, TOMATO, FRIES, COLESLAW
HORSERADISH SRIRACHA AIOLI
16

VEGAN VEGGIE BURGER
LETTUCE, TOMATO, ONION, AVOCADO,
HUMMUS SPREAD, FRIES
15

BLACK ANGUS BURGER
LETTUCE, TOMATO, ONION, PICKLE, FRIES
15

CHEDDAR, SWISS, AMERICAN, BACON, EGG \$2

BLACKENED ATLANTIC SALMON
ZUCCHINI SPAGHETTI, PESTO SAUCE, PINE
NUTS, SUN DRIED TOMATOES & PARMESAN
22

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, OYSTERS, CHORIZO,
ANDOUILLE SAUSAGE, CHICKEN, OKRA & RICE,
CAJUN VEGETABLE BROTH
25

BRANZINO PROVENÇAL
PAN SEARED WITH ROASTED ARTICHOKE &
ASPARAGUS, TOPPED WITH TOMATO, CAPERS,
KALAMATA OLIVES, FETA CHEESE, HERBS,
LEMON & OLIVE OIL
24

GRILLED SKIRT STEAK
MIXED VEGETABLES, FRENCH FRIES,
RED WINE SAUCE
26

ADD 2 FRIED EGGS \$4

RIGATONI MADEIRA
BRAISED BEEF, MOZZARELLA, CHERRY
TOMATOES & ARUGULA IN A MADEIRA WINE
CREAM SAUCE
25

CHEESE TORTELLINI
CHICKEN, ANDOUILLE SAUSAGE, SPINACH &
SHITAKE MUSHROOMS, IN A ROASTED GARLIC &
WHITE WINE CREAM SAUCE
20

ALL PASTA DISHES AVAILABLE GLUTEN FREE

VEGETARIAN SHEPARD'S PIE
DAILY SELECTION OF VEGETABLES &
MASHED POTATOES
17

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
Live Music & Entertainment
Parties of 8 or more 20% Gratuity
No more than 2 Credit Card Transactions Per Table