

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN
9

CLASSIC CAESAR SALAD
ROMAINE WEDGE, FRESH PARMESAN,
GARLIC CROUTONS *
10

FALL SQUASH TRI-COLOR SALAD
OVEN ROASTED FALL SPICED PUMPKIN, ACORN &
BUTTERNUT SQUASH, TOASTED PUMPKIN SEEDS,
ROQUEFORT CHEESE,
BALSAMIC TRUFFLE VINAIGRETTE
14

CHILLED LOBSTER SALAD
ARUGULA, CABBAGE, FENNEL, AVOCADO,
TARRAGON VINAIGRETTE
18

ADD CHICKEN \$8 SHRIMP OR STEAK \$10
CRISPY HOISIN BABY BACK RIBS
COCONUT RICE
16

SAUTÉED TIGER SHRIMP SKILLET
OLIVES, HERBS, TOMATOES, FETA, PITA
16

GRILLED SPANISH OCTOPUS
GRILLED VEGETABLES, LEMON GARLIC BUTTER
18

FRIED CALAMARI
CHIPOTLE AIOLI, MARINARA
16

BUFFALO FRIED SHRIMP
HOT SAUCE, BLEU CHEESE
15 PER HALF LB.

P.E.I. MUSSELS OR STEAMED CLAMS
MEUNIÈRE: 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 15
JUMBO SHRIMP COCKTAIL
BLACK PEPPER COCKTAIL SAUCE *
16

HALF DOZEN LITTLE NECK CLAMS
COCKTAIL SAUCE *
12

HALF DOZEN OYSTERS
TRIO OF SAUCES
16

LUNCH: WED - SAT NOON - 3PM
DINNER: WED - 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

LARGE PLATES

“FRIED EGGS, BISCUITS & GRAVY”
2 EGGS, GRILLED HAM BUTTERMILK BISCUITS, &
SAUSAGE GRAVY
15

CHICKEN TINGAS ENCHILADAS
2 FRIED EGGS, TOMATILLO & MOLE SAUCE, QUESO
FRESCO, CORN TORTILLAS
15

HUEVOS RANCHEROS
CHORIZO BOLOGNESE, PEPPER JACK CHEESE, 2 FRIED
EGGS, HASH BROWNS, MOLE SAUCE*
15

PANCAKES
WHIPPED CREAM & FRESH BERRIES
PANCAKES AVAILABLE GLUTEN FREE
15

BANANA BOURBON PECAN BRIOCHE FRENCH
TOAST
FRESH WHIPPED CREAM
14
ADD SCOOP OF ICE CREAM \$3

BLACKENED ATLANTIC SALMON
CRISPY BRUSSEL SPROUTS, BACON, ROASTED
POTATOES, CAPER LEMON BUTTER
22

GRILLED SKIRT STEAK
FRENCH FRIES, MIXED VEGETABLES,
RED WINE SAUCE
ADD 2 FRIED EGGS \$4
26

CHICKEN BLT
AVOCADO, BACON, ARUGULA, TOMATO, GARLIC AIOLI
15

CHICKEN SALAD PITA POCKET
WITH SWEET POTATO,
TARRAGON & CAJUN MAYO, FRENCH FRIES & MIXED
GREENS
16

701 Po'Boy
SHRIMP, OYSTERS OR 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, FRIES
15

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

ALL PASTA DISHES AVAILABLE GLUTEN FREE

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

RIGATONI BOLOGNESE
RIGATONI W/ TOMATO & MEAT SAUCE
19

SEAFOOD POMODORO
SHRIMP, MUSSELS, CLAMS, CALAMARI, OCTOPUS
FRESH PLUM TOMATO SAUCE
22