

Pier 701

Open All Year

Dinner

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN
9

CLASSIC CAESAR WEDGE
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

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

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

CRISPY BABY BACK HOISIN RIBS
BASMATI 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.

PRINCE EDWARD ISLAND MUSSELS
MEUNIERE: WHITE WINE CREAM, SHALLOTS, & HERBS *
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
COCKTAIL SAUCE *
HALF 18 / FULL 30

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

BLACKENED ATLANTIC SALMON

CRISPY BRUSSEL SPROUTS, BACON, ROASTED POTATOES,
CAPER LEMON BUTTER
29

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, RICE, OKRA IN A
CAJUN VEGETABLE BROTH
29

SAUTÉED ANDOUILLE CRUSTED
COD FISH
ROASTED FALL SQUASH, FRIED OYSTERS,
CREOLE BUTTER SAUCE,
29

PAN SEARED DIVER SEA SCALLOPS
PUMPKIN TRUFFLE RISOTTO WITH LEMON ZEST &
PARMESAN
32

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

DRUNKEN BRAISED BEEF SHORT RIB
CREAMY BACON CHEDDAR POLENTA,
HONEY TRUFFLE DRIZZLE
32

ROASTED 1/2 JERK CHICKEN
PINEAPPLE CHIPOTLE CHUTNEY,
VEGETABLE TURMERIC RICE & BROCCOLI RABE
29

SEAFOOD POMODORO FETTUCCHINE
SHRIMP, MUSSELS, CALAMARI, OCTOPUS,
FRESH PLUM TOMATO SAUCE
29

RIGATONI BOLOGNESE
RIGATONI W/ TOMATO & MEAT SAUCE
25

CHEESE TORTELLINI
CHICKEN, ANDOUILLE SAUSAGE, SPINACH & SHITAKE
MUSHROOMS IN A ROASTED GARLIC & WHITE WINE
CREAM SAUCE
29

ALL PASTA DISHES AVAILABLE GLUTEN FREE

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

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