

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
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.

P.E.I. MUSSELS OR STEAMED CLAMS
MEUNIERE: 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
TRIO OF SAUCES
16

LARGE PLATES

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

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

ADD 2 FRIED EGGS \$4

701 CLUB
CAPOCOLLO HAM, BACON, SMOKED TURKEY, LETTUCE
& TOMATO WITH PESTO, FRENCH FRIES
15

CHICKEN SALAD PITA POCKET
WITH SWEET POTATO
TARRAGON & CAJUN MAYO
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, PICKLE, FRIES
15

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

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

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, OKRA & RICE, CAJUN VEGETABLE
BROTH
22

ALL PASTA DISHES AVAILABLE GLUTEN FREE

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

RIGATONI BOLOGNESE
RIGATONI W/ TOMATO & MEAT SAUCE
19

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

VEGETARIAN SHEPARD'S PIE
DAILY SELECTION OF VEGETABLES &
MASHED POTATOES
15

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