

Pier 701

RESTAURANT & BAR

3 COURSE HVRW DINNER \$32.95

SMALL PLATES

SOUP OF THE DAY

FRENCH ONION SOUP
GRUYERE AU GRATIN

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

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

BUFFALO FRIED SHRIMP
HOT SAUCE, BLEU CHEESE

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

P.E.I. MUSSELS
MEUNIERE: WHITE WINE, SHALLOTS, HERBS, CREAM *
FRA DIAVOLO: SPICY MARINARA SAUCE *

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

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

RIGATONI BOLOGNESE
TOMATO & MEAT SAUCE
PASTA AVAILABLE GLUTEN FREE

JERK CHICKEN
VEGETABLE & TURMERIC BASMATI RICE

GRILLED SKIRT STEAK
FRENCH FRIES, MIXED VEGETABLES, AND ROASTED
SHALLOT RED WINE SAUCE

JACK DANIELS BRAISED BEEF SHORT RIB
SMOKED GOUDA & CORN GRATIN,
MANGO CHUTNEY

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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DESSERT

DAILY SELECTION OF DESSERT

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

LARGE PLATES