

## SMALL PLATES

FRENCH ONION SOUP  
GRUYERE AU GRATIN  
9

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

KALE & QUINOA SALAD  
BUTTERNUT SQUASH, DRIED CURRANTS, TOASTED  
ALMONDS & PECORINO CHEESE, LEEK DIJON  
VINAIGRETTE  
14

GRILLED LOBSTER RISOTTO  
GRILLED LOBSTER, ASPARAGUS, TOMATOES, PARMESAN  
& TRUFFLE RISOTTO, LOBSTER COGNAC SAUCE  
18

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

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  
18 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: THUR - SAT                      NOON - 3PM  
DINNER: THUR - 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

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

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

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, FRIES  
15

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

CHEESE TORTELLINI  
CHICKEN, ANDOUILLE SAUSAGE, SPINACH & SHITAKE  
MUSHROOMS, IN A ROASTED GARLIC & WHITE WINE  
CREAM SAUCE  
22

RIGATONI BOLOGNESE  
RIGATONI W/ TOMATO & MEAT SAUCE  
20

SEAFOOD POMODORO  
SHRIMP, MUSSELS, CLAMS, CALAMARI, OCTOPUS  
FRESH PLUM TOMATO SAUCE  
25

ALL PASTA DISHES AVAILABLE GLUTEN FREE