

# 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

CHEESE FONDUE POT  
SWISS & GRUYERE WITH APPLES, PEARS, CELERY,  
CARROTS & COUNTRY BREAD  
18

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

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

GRILLED LOBSTER RISOTTO  
GRILLED LOBSTER, ASPARAGUS, TOMATO & TRUFFLE  
RISOTTO, LOBSTER COGNAC SAUCE  
18

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.

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 16 / FULL 30

JUMBO SHRIMP COCKTAIL  
BLACK PEPPER COCKTAIL SAUCE \*  
15

HALF DOZEN LITTLE NECK CLAMS  
COCKTAIL SAUCE \*  
12

HALF DOZEN OYSTERS  
TRIO OF SAUCES  
15

### LARGE PLATES

BLACKENED ATLANTIC SALMON  
CRISPY BRUSSEL SPROUTS, BACON, ROASTED POTATOES,  
CAPER LEMON BUTTER  
27

LOUISIANA STYLE SEAFOOD GUMBO  
CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE  
SAUSAGE, CHICKEN, RICE, OKRA IN A  
CAJUN VEGETABLE BROTH  
30

PAN SEARED BRANZINO  
GREEN LENTILS, BROCCOLI RABE, CHERRY TOMATOES &  
BUTTERNUT SQUASH IN A  
PARMESAN BROTH  
29

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

GRILLED SKIRT STEAK  
MIXED VEGETABLES, FRENCH FRIES,  
BORDELAISE SAUCE  
30

DRUNKEN BRAISED BEEF SHORT RIB  
CREAMY BACON CHEDDAR POLENTA,  
HONEY TRUFFLE DRIZZLE  
29

ROASTED 1/2 JERK CHICKEN  
PINEAPPLE CHIPOTLE CHUTNEY,  
VEGETABLE TURMERIC RICE  
27

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

RIGATONI BOLOGNESE  
RIGATONI W/ TOMATO & MEAT SAUCE  
22

CHEESE TORTELLINI  
CHICKEN, ANDOUILLE SAUSAGE, SPINACH & SHITAKE  
MUSHROOMS IN A ROASTED GARLIC & WHITE WINE  
CREAM SAUCE  
24

ALL PASTA DISHES AVAILABLE GLUTEN FREE

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

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