

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN
9

CLASSIC CAESAR SALAD
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 TO ANY SALAD CHICKEN \$8 SHRIMP OR STEAK \$10

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.

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 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

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

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

ADD 2 FRIED EGGS \$4

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, 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
25

SEAFOOD POMODORO
SHRIMP, MUSSELS, CLAMS, CALAMARI, OCTOPUS
FETTUCCHINI, FRESH PLUM TOMATO SAUCE
24

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

ALL PASTA DISHES AVAILABLE GLUTEN FREE

VEGETARIAN SHEPHERD'S PIE
DAILY SELECTION OF VEGETABLES &
MASHED POTATOES
17

LUNCH: THUR - SAT	NOON - 3PM
DINNER: THUR - THUR	3PM - 10PM
FRI & SAT	3PM - 11PM
SUNDAY	3PM - 9PM
BRUNCH: SUNDAY	11:30 - 3PM

LIKE US ON FACEBOOK
FOLLOW US ON INSTAGRAM @PIER_701
CHECK OUT www.Pier701NY.com

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