

# Pier 701

RESTAURANT & BAR

HVRW 2019

DINNER

\$32.95

## SMALL PLATES

FRENCH ONION SOUP  
GRUYERE AU GRATIN

ROASTED CORN SALAD  
TOMATO, BRUSSEL SPROUTS, CRUMBLD CROUTONS,  
LEEK VINAIGRETTE

BOSTON WEDGE  
CRUMBLD BLEU CHEESE DRESSING,  
CRISPY PANCETTA

POTATO CROQUETTES  
ANDOUILLE SAUSAGE, CHEDDAR CHEESE,  
ANCHO CHILE AIOLI

BLACKENED TIGER SHRIMP  
CREAMY CHEDDAR CHEESE POLENTA, CORN COULIS,  
BLACK BEAN PICO DE GALLO

OYSTERS CASINO  
OVEN BAKED WITH CHORIZO, RED & GREEN BELL  
PEPPERS, ONIONS & HERBS

DRUNKEN P.E.I. MUSSELS  
BEER, CORN, POTATO, HERBS, BACON, CHEDDAR &  
CAJUN SPICE

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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**

## LARGE PLATES

GRILLED ATLANTIC SALMON  
OVER ZUCCHINI SPAGHETTI, PESTO SAUCE  
WITH SUN DRIED TOMATOES, ROASTED PINE NUTS &  
PECORINO CHEESE

PAN SEARED BRANZINO PROVENÇAL  
ROASTED ARTICHOKE, ASPARAGUS, TOMATOES, OLIVES,  
CAPERS FRESH HERBS, FETA CHEESE, LEMON & OLIVE  
OIL

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

SEAFOOD ÉTOUFFÉE  
SQUID INK RISOTTO, MUSSELS, SHRIMP & SQUID IN A  
LOBSTER CREOLE SAUCE

BLACKENED ROASTED CHICKEN  
SPRING MIXED ROASTED VEGETABLES,  
MANGO GARLIC SAUCE

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

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

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

BEEF RIGATONI MADEIRA  
BRAISED BEEF, MOZZARELLA, CHERRY TOMATOES &  
ARUGULA IN A MADEIRA WINE CREAM SAUCE

## DESSERT

DAILY SELECTION OF DESSERT