

Pier 701 Dinner

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN
9

ROASTED BEETS & PUMPKIN SALAD
ARUGULA, BOSCH PEARS, QUINOA, TOASTED SUNFLOWER
SEEDS, CRUMBLER BLEU CHEESE, BALSAMIC HERB
VINAIGRETTE
12

ROASTED CORN SALAD
TOMATO, CRISPY BRUSSEL SPROUTS, CRUMBLER
CROUTONS, LEEK VINAIGRETTE
12

BOSTON WEDGE
CARROT, ONION, TOMATO,
CRUMBLER BLEU CHEESE DRESSING,
CRISPY PANCETTA
12

JUMBO LUMP LOUISIANA CRAB SALAD
JUMBO LUMP CRAB MEAT, ARUGULA, FENNEL, ORANGE
SEGMENTS, DIJON VINAIGRETTE
18

BURRATA MOZZARELLA SALAD
PESTO CROSTINI, PROSCIUTTO, ASPARAGUS, HEIRLOOM
TOMATOES, BALSAMIC GLAZE
18

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

CRISPY BABY BACK HOISIN RIBS
BASMATI COCONUT RICE
16

BLACKENED JUMBO SHRIMP
CREAMY CHEDDAR CHEESE POLENTA, CORN COULIS,
BLACK BEAN PICO DE GALLO
16

GRILLED SPANISH OCTOPUS
GRILLED VEGETABLES, LEMON GARLIC BUTTER
18

P.E.I. MUSSELS

DRUNKEN: BEER, CORN, POTATOES, HERBS, BACON, CHEDDAR,
CAJUN SPICE

FRA DIAVOLO: SPICY MARINARA SAUCE *
ADD FRIES 3
16

OYSTERS CASINO
OVEN BAKED WITH CHORIZO, CELERY,
BELL PEPPERS, ONIONS & HERBS
16

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 18 / FULL 32

JUMBO SHRIMP COCKTAIL
BLACK PEPPER COCKTAIL SAUCE *
16

HALF DOZEN LITTLE NECK CLAMS
COCKTAIL SAUCE *
12

HALF DOZEN OYSTERS
TRIO OF SAUCES
15

LARGE PLATES

BLACKENED ATLANTIC SALMON
BROWN BUTTER, BABY ROASTED VEGETABLES, PESTO
SAUCE
27

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, RICE, OKRA IN A
CAJUN VEGETABLE BROTH
32

GARLIC & HERB GRILLED HEAD-ON SHRIMP
BABY VEGETABLES, PECORINO CHEESE BROTH
29

PAN SEARED CODFISH
PEA SHOOT RISOTTO, CHERRY TOMATOES,
GREEN PEA COULIS
32

DRY RUBBED GRILLED SKIRT STEAK
GREEN BEANS, FRENCH FRIES,
CHIMICHURRI SAUCE
32

LOW & SLOW BRAISED SHORT RIB
BOURGOGNE
CRISPY SPINACH & FETA POLENTA, PEAS, CARROTS,
ONIONS, MUSHROOMS & BACON IN A RED WINE SAUCE
30

OVEN ROASTED 1/2 CHICKEN
SHORT RIB & ANDOUILLE DIRTY RICE, FRIED GREEN
BEANS,
GARLIC LEMON & TARRAGON JUS
28

BEEF SHORT RIB PAPPARDELLE
BRAISED BEEF SHORT RIB RAGOUT, ROSEMARY, MIXED
VEGETABLES, WILD MUSHROOMS, VEAL JUS
29

CHEESE TORTELLINI
CHICKEN, CHERRY TOMATOES, MOZZARELLA, VODKA
SAUCE
27

ALL PASTA DISHES AVAILABLE GLUTEN FREE

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

VEGETARIAN ZUCCHINI SPAGHETTI
TOASTED PINE NUTS & PESTO SAUCE
22

LUNCH:	MON - SAT	NOON - 3PM
DINNER:	MON - 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