

Executive Chef Denis Whitton

Pier 701 Lunch

Open All Year

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN
9

ROASTED CORN SALAD
TOMATO, BRUSSEL SPROUTS, CRUMBLED CROUTONS,
LEEK VINAIGRETTE
10

BOSTON WEDGE
CRUMBLED BLEU CHEESE, CRISPY PANCETTA
10

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

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

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

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

OYSTERS CASINO
OVEN BAKED W/ CHORIZO, RED & GREEN BELL
PEPPERS, ONIONS & HERBS
16

P.E.I. MUSSELS
DRUNKEN: BEER, CORN, POTATOES, HERBS, BACON, CHEDDAR,
CAJUN SPICE *
FRA DIAVOLO: SPICY MARINARA SAUCE *
ADD FRIES 3
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
DRAWN BUTTER, COCKTAIL SAUCE *
FULL 32 / 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

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

WRAP OF THE DAY
SWEET POTATO FRIES
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
BROWN BUTTER, BABY ROASTED VEGETABLES, PESTO
SAUCE
22

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, OKRA & RICE, CAJUN VEGETABLE
BROTH
25

PAN SEARED COD FISH
PEA SHOOT RISOTTO, CHERRY TOMATOES,
GREEN PEA COULIS
24

DRY RUBBED GRILLED SKIRT STEAK
FRENCH FRIES, GREEN BEANS, CHIMICHURRI SAUCE
ADD 2 FRIED EGGS \$4
26

BEEF SHORT RIB PAPPARDELLE
BRAISED BEEF SHORT RIB RAGOUT, ROSEMARY, MIXED
VEGETABLES, WILD MUSHROOMS,
VEAL JUS
25

CHEESE TORTELLINI
CHICKEN, CHERRY TOMATOES, MOZZARELLA, VODKA
SAUCE
22

ALL PASTA DISHES AVAILABLE GLUTEN FREE

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

VEGETARIAN ZUCCHINI SPAGHETTI
TOASTED PINE NUTS & PESTO SAUCE
20

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

LARGE PLATES