

# Pier 701

RESTAURANT & BAR

HVRW 2019

DINNER

\$32.95

## SMALL PLATES

FRENCH ONION SOUP  
GRUYERE AU GRATIN

ROASTED CORN SALAD  
TOMATOES, BRUSSEL SPROUTS, CRUMBLLED CROUTONS,  
PECORINO CHEESE,  
LEEK VINAIGRETTE

BOSTON WEDGE  
CRUMBLLED BLEU CHEESE DRESSING,  
CRISPY PANCETTA

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

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

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LUNCH: FRI - SAT      NOON - 3PM

DINNER:

FRI & SAT      3PM - 11PM

SUNDAY      3PM - 9PM

BRUNCH: SUNDAY      11:30 - 3PM

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## LARGE PLATES

GRILLED ATLANTIC SALMON  
SAUTÉED KALE & QUINOA, CHERRY TOMATOES, ROASTED  
RED PEPPER SAUCE

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

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

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

CHEESE TORTELLINI  
CHICKEN, ASPARAGUS, SUN DRIED TOMATOES AND  
ROASTED CORN, PESTO SAUCE

## DESSERT

DAILY SELECTION OF DESSERT

**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**