

ALL TABLES ARE RESTRICTED TO A

TIME LIMIT:

2 PEOPLE = 1.5 HOURS

4 PEOPLE = 2 HOURS

6+ PEOPLE = 2.5 HOURS

FACE MASKS MUST BE

WORN AT ALL TIMES

EXCEPT WHEN SEATED

AT YOUR TABLE!

Pier 701

Dinner

SMALL PLATES

FRENCH ONION SOUP
GRUYERE AU GRATIN
9

SOUP DU JOUR
9

FALL SQUASH SALAD
ROASTED ACORN SQUASH & BEETS, ARUGULA, SUN
FLOWER SEEDS & GOAT CHEESE, POMEGRANATE
VINAIGRETTE
14

CAULIFLOWER & QUINOA SALAD
ROASTED CAULIFLOWER & QUINOA WITH
BABY KALE, CHERRY TOMATOES, CRISPY CHICK PEAS &
PARMESAN CHEESE,
HONEY TARRAGON DRESSING
16

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

CRISPY BABY BACK HOISIN RIBS
BASMATI COCONUT RICE
18

SAUTÉED SHRIMP & ANDOUILLE
SHRIMP & ANDOUILLE SAUSAGE WITH TOMATOES, ONIONS
& PEPPERS IN CAJUN SPICE SERVED OVER CHEDDAR
CHEESE GRITS
18

GRILLED SPANISH OCTOPUS
GRILLED VEGETABLES, LEMON GARLIC BUTTER
20

P.E.I. MUSSELS
DRUNKEN: BEER, CORN, POTATOES, HERBS, BACON, CHEDDAR,
CAJUN SPICE

FRA DIAVOLO: SPICY MARINARA SAUCE *
ADD FRIES 3
17

RAW BAR

SEAFOOD TOWER
CHILLED WHOLE LOBSTER, OYSTERS, MUSSELS, LITTLE
NECK CLAMS, SHRIMP, TRIO OF SAUCES
WHOLE TOWER 110 / HALF TOWER 60

CHILLED MAINE LOBSTER COCKTAIL
COCKTAIL SAUCE *
HALF 18 / FULL 32

JUMBO SHRIMP COCKTAIL
BLACK PEPPER COCKTAIL SAUCE *
18

HALF DOZEN LITTLE NECK CLAMS
COCKTAIL SAUCE *
15

HALF DOZEN OYSTERS
TRIO OF SAUCES
17

LARGE PLATES

PAN SEARED SALMON
WITH QUINOA, ROASTED PUMPKIN, ALMONDS, ARUGULA,
PUMPKIN BEURRE BLANC
34

PAN SEARED MAHI MAHI
OVER SAUTÉED CAULIFLOWER PANCETTA, CHERRY
TOMATOES & PARMESAN GNOCCHI,
SUN DRIED TOMATO PESTO
34

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, MUSSELS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, RICE, OKRA IN A
CAJUN VEGETABLE BROTH
34

GRILLED SKIRT STEAK
GREEN BEANS, FRENCH FRIES,
CHIMICHURRI SAUCE
34

DRUNKEN GUINNESS BRAISED SHORT RIB
SOFT SWEET POTATO POLENTA
34

OVEN ROASTED CHICKEN
GARLIC MASHED POTATOES, CRISPY BACON BRUSSEL
SPROUTS
30

701 LINGUINI
SHRIMP, CHORIZO, RED PEPPERS, BURRATA MOZZARELLA,
SPINACH PESTO CREAM SAUCE
32

PENNE
CHICKEN, BROCCOLI RABE, MUSHROOMS, SUN DRIED
TOMATOES, ROASTED GARLIC WINE SAUCE
28

LUNCH:	THURS - SAT	NOON - 3PM
DINNER:	THUR	3PM - 10PM
	FRI & SAT	3PM - 11PM
	SUNDAY	3PM - 9PM
BRUNCH:	SUNDAY	11:30 - 3PM
LATE NIGHT MENU AVAILABLE TILL THE BAR CLOSSES		
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		
Parties of 8 or more 20% Gratuity-No more than 2 Credit Card Transactions Per Table		