

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

NEW ENGLAND CLAM CHOWDER

9

ROASTED CORN SALAD

TOMATO, BRUSSEL SPROUTS, PECORINO, CRUMBLED  
CROUTONS, LEEK VINAIGRETTE

14

BOSTON WEDGE

CARROT, ONION, TOMATO,  
CRUMBLED BLEU CHEESE DRESSING,  
CRISPY PANCETTA

14

BURRATTA MOZZARELLA SALAD

OVEN ROASTED BEETS, TOASTED PINE NUTS, HEIRLOOM  
TOMATOES, TARRAGON VINAIGRETTE

16

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

CRISPY BABY BACK HOISIN RIBS

LEMON BASMATI COCONUT RICE

18

BLACKENED JUMBO SHRIMP

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

18

GRILLED SPANISH OCTOPUS

ROASTED VEGETABLES, ROASTED GARLIC TOMATO PUREE

20

P.E.I. MUSSELS

DRUNKEN: BEER, CORN, POTATOES, HERBS, BACON,  
CHEDDAR, AND 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 BRANZINO

OVEN ROASTED VEGETABLE, POTATOES, FENNEL TOMATO  
PUREE

34

LOUISIANA STYLE SEAFOOD GUMBO

CLAMS, SHRIMP, MUSSELS, CHORIZO, ANDOUILLE  
SAUSAGE, CHICKEN, RICE, OKRA IN A  
CAJUN VEGETABLE BROTH

34

GRILLED ATLANTIC SALMON

KALE, QUINOA SALAD, SEASONAL FRUIT, CHARDONNAY  
VINAIGRETTE

32

SEAFOOD FRA DIAVOLO

SHRIMP, CALAMARI, MUSSELS & CLAMS OVER LINGUINE

34

GRILLED SKIRT STEAK

MIXED VEGETABLES, FRENCH FRIES,  
CHIMICHURRI SAUCE

36

JACK DANIELS BBQ BRAISED SHORT RIB

SMOKED GOUDA & CORN GRATIN, MANGO JALAPEÑO  
CHUTNEY

36

OVEN ROASTED CHIMICHURRI CHICKEN

PAN ROASTED SUMMER VEGETABLES

30

701 PASTA

RIGATONI, CHICKEN, CHORIZO, ARUGULA, FRESH  
MOZZARELLA, VODKA SAUCE

25

ZUCCHINI SPAGHETTI

WILD MUSHROOMS, RED PEPPERS,  
BROCCOLI PESTO CREAM

28

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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FOR CATERING EVENTS CONTACT VICKI KARRICK @ PIER  
701CATERING@GMAIL.COM

PARTY ROOMS AVAILABLE FOR ALL OCCASIONS

Dock & Dine

Parties of 8 or more 20% Gratuity-No more than 2 Credit Card  
Transactions Per Table