

ALL TABLES ARE RESTRICTED TO A

TIME LIMIT:

2 PEOPLE = 1.5 HOURS

4 PEOPLE = 2 HOURS

6+ PEOPLE = 2.5 HOURS

Pier 701

Lunch

SMALL PLATES

NEW ENGLAND CLAM CHOWDER
10

ROASTED CORN SALAD
TOMATO, BRUSSEL SPROUTS, PECORINO, CRUMBLLED
CROUTONS, LEEK VINAIGRETTE
15

BOSTON WEDGE
CARROT, ONION, TOMATO,
CRUMBLLED BLEU CHEESE DRESSING,
CRISPY PANCETTA
15

BURRATTA MOZZARELLA SALAD
ARUGULA, HEIRLOOM TOMATOES, TOASTED PINE NUTS,
BALSAMIC GLAZE
17

ADD CHICKEN \$9 SHRIMP OR STEAK \$11
TO ANY SALAD

CRISPY BABY BACK HOISIN RIBS
LEMON ZEST BASMATI COCONUT RICE
19

BLACKENED JUMBO SHRIMP
CREAMY CHEDDAR CHEESE POLENTA, CORN COULIS,
BLACK BEAN PICO DE GALLO
19

GRILLED SPANISH OCTOPUS
RATATOUILLE, ROASTED GARLIC TOMATO PUREE
21

P.E.I. MUSSELS
DRUNKEN: BEER, CORN, POTATOES, HERBS, BACON,
CHEDDAR, AND CAJUN SPICE
FRA DIAVOLO: SPICY MARINARA SAUCE *
ADD FRIES 4
18

VEGAN VEGGIE BURGER
LETTUCE, TOMATO, ONION, AVOCADO,
HUMMUS SPREAD, MIXED GREENS
17

BLACK ANGUS BURGER
LETTUCE, TOMATO, ONION, FRIES
17
ADD CHEDDAR, SWISS, AMERICAN, BACON OR EGG \$3

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, MUSSELS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, RICE, OKRA IN A
CAJUN VEGETABLE BROTH
27

BLACKENED ATLANTIC SALMON
WATERMELON ARUGULA SALAD, TOASTED PINE NUTS,
BALSAMIC HONEY VINAIGRETTE
27

SEAFOOD FRA DIAVOLO
SHRIMP, CALAMARI, MUSSELS & CLAMS OVER LINGUINE
29

GRILLED SKIRT STEAK
MIXED VEGETABLES, FRENCH FRIES,
CHIMICHURRI SAUCE
31

701 PASTA
RIGATONI, CHICKEN, CHORIZO, ARUGULA, FRESH
MOZZARELLA, VODKA SAUCE
26

1/2 ROASTED DRY RUBBED CHICKEN
RICE PILAF, GREEN BEANS, HOTEL HERB BUTTER
25

VEGETARIAN ZUCCHINI SPAGHETTI
WILD MUSHROOMS, RED PEPPERS,
BROCCOLI PESTO CREAM
21

RAW BAR

SEAFOOD TOWER
CHILLED WHOLE LOBSTER, OYSTERS, MUSSELS, LITTLE
NECK CLAMS, SHRIMP, TRIO OF SAUCES
WHOLE TOWER 111 / HALF TOWER 61

CHILLED MAINE LOBSTER COCKTAIL
COCKTAIL SAUCE *
HALF 19 / FULL 33

JUMBO SHRIMP COCKTAIL
BLACK PEPPER COCKTAIL SAUCE *
19

HALF DOZEN LITTLE NECK CLAMS
COCKTAIL SAUCE *
16

HALF DOZEN OYSTERS
TRIO OF SAUCES
18

LARGE PLATES

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	
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	FOR CATERING EVENTS CONTACT VICKI KARRICK @ PIER	
	701CATERING@GMAIL.COM	
	PARTY ROOMS AVAILABLE FOR ALL OCCASIONS	
	Dock & Dine Available	
	Parties of 8 or more 20% Gratuity-No more than 2 Credit Card Transactions Per Table	