

ALL TABLES ARE RESTRICTED TO A

TIME LIMIT:

2 PEOPLE = 1.5 HOURS

4 PEOPLE = 2 HOURS

6+ PEOPLE = 2.5 HOURS

# Pier 701

## Dinner

### SMALL PLATES

NEW ENGLAND CLAM CHOWDER  
10

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

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

BURRATA 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

### 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

PAN SEARED BRANZINO  
SMOKED GOUDA CORN GRATIN,  
CHIPOTLE BEURRE BLANC  
35

LOUISIANA STYLE SEAFOOD GUMBO  
CLAMS, SHRIMP, MUSSELS, CHORIZO, ANDOUILLE  
SAUSAGE, CHICKEN, RICE, OKRA IN A  
CAJUN VEGETABLE BROTH  
37

BLACKENED ATLANTIC SALMON  
WATERMELON ARUGULA SALAD, TOASTED PINE NUTS,  
BALSAMIC HONEY VINAIGRETTE  
33

SEAFOOD FRA DIAVOLO  
SHRIMP, CALAMARI, MUSSELS & CLAMS OVER LINGUINE  
35

GRILLED SKIRT STEAK  
MIXED VEGETABLES, FRENCH FRIES,  
CHIMICHURRI SAUCE  
37

JACK DANIELS BBQ BRAISED SHORT RIB  
MASHED POTATO, BROCCOLI RABE, MANGO JALAPEÑO  
CHUTNEY  
37

1/2 ROASTED DRY RUBBED CHICKEN  
RICE PILAF, GREEN BEANS, HOTEL HERB BUTTER  
31

701 PASTA  
RIGATONI, CHICKEN, CHORIZO, ARUGULA, FRESH  
MOZZARELLA, VODKA SAUCE  
29

ZUCCHINI SPAGHETTI  
WILD MUSHROOMS, RED PEPPERS,  
BROCCOLI PESTO CREAM  
29

LUNCH:	MON - SAT	NOON - 3PM
DINNER:	MON - THUR	3PM - 10PM
	FRI & SAT	3PM - 11PM
	SUNDAY	3PM - 9PM
BRUNCH:	SUNDAY	11:30 - 3PM

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CHECK OUT [www.pier701ny.com](http://www.pier701ny.com)

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